Vinci Torio's
RESTAURANT

TAKE OUT MENU

Half tray serves 8–10 | Full tray serves 20–25

APPETIZERS & SALADS

HOUSE SALAD
Freshly mixed greens, tomatoes, carrots, cucumbers and black olives topped with seasoned croutons.
Half $45 | Full $85

BRUSCHETTA POMODORO
Toasted ciabatta bread topped with fresh diced tomatoes, garlic, basil and a drizzle of extra virgin olive oil.
Half $45 | Full $85

ANTIPASTO SALAD
Fresh greens topped with olives, artichoke hearts, pepperoni, provolone, Italian cold cuts and hard boiled eggs. Served with oil and vinegar.
Half $50 | Full $95

CAESAR SALAD
Crisp romaine tossed with our house made dressing, parmigiano and seasoned croutons.
Half $35 | Full $70

FRIED RAVIOLI
Ravioli filled with a blend of spicy cheeses lightly breaded and deep fried, served with our famous jalapeño ranch.
Half $55 | Full $95

MOZZARELLA FRITTA
Deep fried mozzarella sticks served with our delicious marinara sauce.
Half $55 | Full $95

MEATBALLS
Mario’s famous handmade Italian style meatballs.
Half $135 | Full $270

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LA PASTA

PENNE POMODORI SECCHI
Penne tossed with grilled chicken and sun dried tomatoes in our creamy garlic Alfredo.
Half $95 | Full $185

FUSILLI PRIMAVERA
Corkscrew pasta with assorted vegetables in a light garlic and oil sauce.
Half $85 | Full $170

GNOCCHI PESTO
Mario's hand made potato dumplings in a creamy pesto sauce.
Half $90 | Full $180

RIGATONI BOLOGNESE
Our delicious meat sauce over rigatoni pasta.
Half $90 | Full $180

TORTELLINI AURORA
Meat filled tortellini in a tomato cream sauce with peas and sliced mushrooms.
Half $85 | Full $190

PENNE AL FORNO
Penne pasta baked in bolognese sauce with meatballs topped with melted mozzarella.
Half $95 | Full $195

FARFALLE CAMPAGNOLA
Ground sausage, green and red peppers, onions and mushrooms sautéed in our tomato cream sauce over bow tie pasta.
Half $90 | Full $185

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VINCITORIO'S SPECIALITIES

Must order 2 days in advance

CHICKEN PARMIGIANA
Breast of chicken breaded, topped with marinara, baked with mozzarella cheese.
Half $85 | Full $165

CHICKEN SCARPARA
Tender chicken breast sautéed with garlic, mushrooms and pepperoncinos in a lemon butter and white wine sauce.
Half $98 | Full $195

CHICKEN SALTIMBOCCA
Chicken breast topped with fresh sage, mozzarella and prosciutto sautéed in a white wine reduction.
Half $135 | Full $265

CHICKEN & SAUSAGE CACCIATORA
Breast of chicken and homemade sausage braised with white wine, onions, mushrooms, green and red peppers and marinara sauce.
Half $98 | Full $195

EGGPLANT SORRENTINO
Sliced eggplant rolled with ricotta, fresh basil, baked with mozzarella and marinara sauce.
Half $98 | Full $195

CHICKEN ROLLATINI
Chicken breast filled with gourmet cheese and Italian herbs, baked in a marsala wine sauce with mushrooms.
Half $140 | Full $275

I DOLCI

Must order 2 days in advance

HOMEMADE TIRAMISU
Half $150 (serves 15–20) | Full $300 (serves 30–40)

MINI CANNOLI
1 Dozen $78