

Vingenzo's

Neapolitan Cuisine

ANTIPASTI

ANTIPASTO RUSTICO PER DUE

ASSORTMENT OF DRIED CURED MEATS, ITALIAN CHEESES, CERIGNOLA GREEN OLIVES, ROASTED VEGETABLES, SERVED WITH PIZZA BREAD (*FOR TWO*) 15.

FAGIOLI BIANCHI CON I VERDI DELL'AGLIO

PUREE OF WHITE BEANS WITH ARUGULA SERVED WITH PIZZA BREAD 7.

CAPRESE

MOZZARELLA DI BUFALA, ROASTED CHERRY TOMATOES, FRESH BASIL 9.

BRUSCHETTA NAPOLETANA

FRESH MOZZARELLA, ROMA TOMATOES, OREGANO, EXTRA VIRGIN OLIVE OIL 7.

PASTA È FAGIOLI

WHITE BEAN SOUP WITH PASTA 7.

CUSCINI DI PROSCIUTTO

DOP FROM PARMA, SERVED WITH A WARM BREAD PILLOW 9.

INSALATA PIADINE

INSALATA DI RUCOLA

ARUGULA, RED ONION, ROASTED PEPPERS, CERIGNOLA GREEN OLIVES, LEMON OIL AND AGED PARMIGIANO REGGIANO, BALSAMIC VINAIGRETTE 9.

INSALATA DI CAMPO

MIXED GREENS, ROMA TOMATOES, EXTRA VIRGIN OLIVE OIL, BALSAMIC VINAIGRETTE 6.

INSALATA MEDITERRANEA

SPINACH, ROMA TOMATOES, CERIGNOLA GREEN OLIVES, RED ONIONS AND OREGANO, BALSAMIC VINAIGRETTE 6.

INSALATA DI CESARE

ROMAINE LETTUCE, AGED PARMIGIANO REGGIANO CHEESE, GARLIC, WHITE ANCHOVIES, CAESAR STYLE DRESSING 7.