

Aperitivo

Calamari	6.95
Lightly breaded and served with a tangy marinara sauce.	
Toasted Ravioli (Meat, Cheese, or Combination)	5.95
Large deep fried ravioli sprinkled with parmigiana cheese and served with marinara sauce.	
Antipasto Platter	7.95
Mushrooms, green olives, black olives, tomatoes, cucumbers, artichoke hearts and Italian meat and cheese.	
Bruschetta	5.95
Vienna bread slices brushed with olive oil and topped with fresh Roma tomatoes and melted provol cheese and Italian spices.	
Mozzarella Sticks	4.95
Traditional breaded mozzarella. Fried and served with marinara.	
Crab and Artichoke Bruschetta	7.95
<i>Vienna bread slices brushed with olive oil and baked with a creamy mixture of Dungeness Crab meat and artichoke hearts.</i>	
Sausage Crostini	7.95
<i>Toasted bread slices topped with a mushroom, Italian sausage, asiago and ricotta cheese tapenade.</i>	
Escargot or Shrimpcargot	7.50
<i>Tender snails or shrimp baked in a garlic butterine topped with melted provol cheese. (Please allow 12-15 minutes)</i>	
Misto Aperitivo	9.95
A hearty combination of meat ravioli, calamari, and mozzarella sticks. Served with marinara and calamari sauce. (Serves 2-4)	
Pane Pomodoro	5.95
<i>A very thin crusted flatbread topped with olive oil and garlic, provol cheese, scallions and sun dried tomatoes served with sun dried tomato pesto.</i>	
Stuffed Portobello Mushroom	7.95
<i>A meaty Portobello mushroom stuffed with Italian sausage, basil pesto and prosciutto topped with provol cheese then baked.</i>	
Garlic Cheese Bread	4.50
<i>Italian bread loaf brushed with garlic butter and topped with melted provol cheese.</i>	



Established 1993



*Thank you for choosing Vincenzo's...
Omaha and Lincoln's finest Italian
Ristorante!*

*As a locally owned and operated
restaurant we pride ourselves on
exceptional service and extraordinary
homemade cuisine. We are proud to be
voted "Best of Omaha" five years in a
row by Omaha Magazine and named
"Lincoln's Top Italian Restaurant" by
the Lincoln Journal Star.*

*We hope you enjoy dining here as
much as we enjoy serving you.*

*Grazie,
Mike & Bill*

The color green indicates a seafood dish

The color red denotes a spicy dish

Pasta

Served with Italian rolls and house salad (Caesar salad 1.00 extra)

<i>Tortellini Bianco</i>	10.95	<i>Fettuccine Alfredo con Pollo</i>	12.95
Cheese tortellini pasta tossed in a rich cream sauce with prosciutto ham and peas		Fettuccine with a seasoned cream sauce and sautéed boneless chicken breast (<i>or substitute shrimp</i>)	
<i>Penne Diavolo</i>	11.95	<i>Pollo Asiago</i>	11.95
Penne pasta tossed with spicy Italian sausage, black olives, sweet peppers, onions, marinara, mushrooms, zesty spices, and a touch of cream. Spicy! (<i>Substitute chicken or shrimp...add 3.00</i>)		Diced chicken breast tossed with bowtie pasta in an Asiago cheese cream sauce	
<i>The Hill</i>	13.95	<i>Salsiccia e Peppers</i>	11.95
For big eaters...linguine, mostaccioli, and cheese tortellini with Italian sausage and meatballs smothered in our homemade Sugo (meat based tomato sauce)		Vincenzo's spicy Italian sausage served with sweet roasted peppers and sautéed onions over spaghetti	
<i>Pollo Cacciatore di Salsiccia</i>	12.95	<i>Pollo Carciofi</i>	12.95
Chicken breast and Italian sausage sautéed in red wine with tomatoes, garlic, mushrooms, sweet peppers, onions, and black olives. Served over fettuccine		Tender chicken breast sautéed with artichoke hearts, black olives, and tomatoes in a garlic cream sauce over fettuccine	
<i>Pasta Primavera</i>	10.95	<i>Big Vinny Combo</i>	14.95
Broccoli, cauliflower, carrots, zucchini, black olives, sweet red peppers, mushrooms, and garlic sautéed in olive oil then tossed with penne pasta. Garnished with tomatoes (<i>add chicken or shrimp 3.00</i>)(<i>add marinara .75</i>)		A combination platter of...Fettuccine Alfredo, our traditional cheese Lasagne, and Chicken Parmigiana	
<i>Penne Bolognese Forno</i>	11.95	<i>Pasta Folinio</i>	11.95
Pepperoni and spicy Italian sausage sautéed in a cabernet and sugo sauce, then tossed with penne pasta. Baked with Provel and Parmigiana cheeses		Beef tenderloin tips, mushrooms, and capers tossed with fettuccine in a Dijon cream sauce	
<i>Ravioli Platter</i>	9.95	<i>Capellini, Spaghetti, or Mostaccioli</i>	7.95
Large meat or cheese filled pasta topped with marinara and sprinkled with fresh Parmigiana cheese		Served with Sugo or Marinara sauce (<i>add spicy Italian sausage or homemade meatballs 9.95</i>)	
		<i>Crimini Mushroom Ravioli</i>	11.95
		Crimini mushroom ravioli served with a wild Porcini mushroom sauce	

Pasta di Mare

Served with Italian rolls and house salad (Caesar salad 1.00 extra)

<i>Shrimp Vincenzo's</i>	19.95	<i>Linguine Tutto Mare</i>	14.95
Jumbo tiger shrimp stuffed with crab and Asiago cheese. Served with a tarragon butter sauce over capellini		Linguine served with shrimp, scallops, and clams. Your choice of a delicate white or red seafood sauce	
<i>Shrimp & Mussels</i>	14.95	<i>Shrimp Scampi</i>	17.95
Fresh jumbo shrimp and mussels lightly sautéed with garlic and white wine, then tossed with mushrooms, capers, and artichoke hearts over bowtie pasta		Fresh jumbo tiger shrimp lightly sautéed in a white wine garlic butter sauce. Served over capellini	

Specialità al Forno

All entrees served with Italian rolls and house salad (Caesar salad 1.00 extra)

Baked Lasagne 10.95
Ricotta cheese thickly layered with noodles. Topped with marinara and Provel cheese
BOLOGNESE style: layers of Italian sausage 11.95

Baked Cannelloni 10.95
Rolled pasta stuffed with spinach and chicken, topped with a creamy white sauce. Then baked with Provel and Parmigiana cheeses

Baked Manicotti 10.95
Rolled pasta stuffed with Ricotta cheese and topped with marinara sauce, Provel, and Parmigiana cheeses

Jumbo Florentine Ravioli 11.95
Jumbo Ravioli stuffed with spinach, bleu cheese and grilled onions. Finished with our homemade marinara sauce.

Veal Cannelloni 11.95
Veal, spinach, and onions simmered in cream sherry then stuffed in pasta tubes. Topped with marinara on one side and cream sauce on the other, then baked

Baked Ravioli 10.95
Italian cheese filled ravioli covered with fresh marinara, then baked with Provel cheese

Parmigiana...Chicken, Veal or Eggplant 12.95
Choice of chicken breast, veal patty, or fresh eggplant, lightly breaded and baked in marinara sauce with Provel and Parmigiana cheeses. Served with fresh sautéed vegetables and potatoes

Grilled Chicken Parmigiana 12.95
Tender grilled chicken breast topped with homemade marinara sauce, then baked with Provel and Parmigiana cheeses. Served with fresh sautéed vegetables and potatoes

Salmone

Served with Italian rolls, house salad, and a side of sautéed vegetables and potatoes (Caesar salad 1.00 extra)

Salmon Soto 16.95
Fresh Canadian Atlantic salmon, sautéed, then topped with Provel cheese, cracked pepper, mushrooms, and garlic in a white wine lemon butter sauce

Salmon Piccata 16.95
Fresh Canadian Atlantic salmon sautéed with mushrooms and capers, then served in a white wine and lemon sauce

Salmon Vincenzo's 18.95
Fresh Canadian Atlantic salmon stuffed with crab meat and Asiago cheese, served with a tarragon butter sauce

Blackened or Grilled Salmon 16.95
Fresh Canadian Atlantic salmon dusted with Vincenzo's own **spicy** seasoning, then pan seared. Served with a white wine lemon butter cream sauce

Carne di Maiale

All entrees served with Italian rolls, house salad, and a side of sautéed vegetables and potatoes (Caesar salad 1.00 extra)

Pork Chop Imbottito 14.95
12 oz. bone-in husker chop. Stuffed with sun-dried tomatoes, Italian sausage and Asiago cheese, then grilled with Italian spices.

Pork Chop al Forno 14.95
12 oz. bone-in husker chop, marinated then grilled with a light dusting of Italian bread crumbs. Topped with a bleu cheese butter

Pollo e Vitello

All entrees served with Italian rolls, house salad, and a side of sautéed vegetables and potatoes (Caesar salad 1.00 extra)

	<i>Chicken</i>	<i>Veal</i>
<i>Chicken or Veal Soto</i>	15.95	17.95
Our house specialty. Sautéed boneless breast of chicken or veal medallions topped with Provel cheese, cracked pepper, mushrooms and garlic in a white wine lemon butter sauce		

<i>Chicken or Veal Marsala</i>	14.95	16.95
Sautéed boneless chicken breast or veal medallions served in a Marsala demi-glaze with fresh sliced mushrooms		

<i>Michelangelo</i>	14.95
Boneless chicken breast seasoned and sautéed with fresh vegetables in olive oil and Italian seasoning. Served with oven-roasted rosemary potatoes	

<i>Chicken Palermo</i>	14.95
Boneless breast of chicken sautéed with artichoke hearts and capers in a white wine cream sauce	

	<i>Chicken</i>	<i>Veal</i>
<i>Chicken or Veal Piccata</i>	14.95	16.95
Boneless breast of chicken or veal medallions sautéed with mushrooms, white wine, capers and lemon butter sauce		

<i>Chicken or Veal Adeline</i>	14.95	16.95
Sautéed boneless breast of chicken or veal medallions Served in a brandy cream sauce with fresh sliced mushrooms		

<i>Chicken or Veal Turin</i>	14.95
16.95	
Boneless chicken breast or veal medallions sautéed with sliced mushrooms and artichoke hearts. Served in a Marsala sauce with a touch of cream and a hint of lemon	

<i>Veal Franco</i>	16.95
Veal medallions lightly breaded with Parmigiana and spices sautéed in olive oil.	

Bistecca

Served with Italian rolls and salad. Your choice of garlic mashed potatoes or fresh sautéed vegetables and potatoes (Caesar salad 1.00)

<i>Gorgonzola</i>	23.95
8 ounce beef tenderloin grilled and served with a brandy cream Gorgonzola sauce, mushrooms, and cracked black pepper	

<i>Siena</i>	23.95
8 ounce beef tenderloin grilled and served in a cabernet sauce with garlic, cracked black pepper, and mushrooms	

<i>Milan</i>	23.95
8 ounce beef tenderloin grilled and served in a bleu cheese Dijon cream sauce with a touch of cracked pepper	

<i>Verona</i>	23.95
8 ounce beef tenderloin grilled and served with fresh mushrooms, red onions and diced tomatoes in a whiskey peppercorn cream sauce	

<i>Grilled Beef Tenderloin</i>	23.95
8 ounces of Nebraska beef, lightly seasoned with garlic and cracked black pepper, then grilled to perfection	

...*alla Scampi* (5.00 extra)

Any of the above steak entrees served with a side of delicious jumbo shrimp scampi

Pizza

Our pizza is a unique St. Louis style pizza . . . very thin-crust with a rich Provel cheese topping

10" Cheese Pizza	5.95
Toppings 95 cents each Sausage, Hamburger, Pepperoni, Onions, Mushrooms, Black Olives, or Green Peppers	
10" Diavolo Pizza	7.95
Alfredo sauce, sun-dried tomato pesto, spicy Italian sausage, roasted sweet peppers and onions, and pepperoncini peppers, topped with Provel and Parmigiana cheese. Spicy!	
10" Chicken Pesto Bianco Pizza	8.95
Alfredo sauce, basil pesto, and diced chicken breast topped with Provel and Parmigiana cheeses, pine nuts, and a light sprinkling of crushed red pepper	
10" Italian Pizza	8.95
Pepperoni, sausage, onions, red peppers, Provel, and Parmigiana cheeses	

Insalata

Large House	4.95	Rocco's	6.95
Romaine and iceberg lettuce, diced red peppers, Roma tomatoes, cucumbers, Provel cheese, and pepperoncini peppers. Served with house vinaigrette		Romaine and iceberg lettuce, tuna, green beans, marinated artichoke hearts, cucumbers, and Roma tomatoes. Served with our house vinaigrette	
Chicken, Salmon or Blackened Shrimp Caesar	7.95	Cobb	7.95
Romaine lettuce tossed with croutons and Caesar dressing. Finished with Parmigiana and diced red peppers		Romaine and iceberg lettuce, chicken, turkey, ham Provel cheese, egg, and tomatoes. Served with bleu cheese dressing	
Crispy Chicken	7.95	Pesto Chicken	7.95
Tender chicken strips. Served over mixed greens with mushrooms, red onions, cucumbers and tomatoes. Your choice of bleu cheese or honey mustard		Boneless chicken breast prepared with basil pesto over mixed greens, Roma tomatoes, cucumbers, and diced red peppers. Served with our house vinaigrette	
Zia's	6.95	Nutty Chicken	7.95
Romaine and iceberg lettuce, Genoa salami, marinated artichoke hearts, black olives, and Provel cheese. Served with our house vinaigrette		Grilled chicken breast over mixed greens with toasted almonds, walnuts, pecans, and mandarin oranges. Served with toasted walnut vinaigrette	

Please, no separate checks...your server is kept busy enough stomping the grapes for our House Chianti!
(15 % Gratuity will be included with parties of 6 or more) (18% Gratuity will be included with parties of 20 or more)