

Christmas Eve & Christmas Day Catering Menu  
 We will be accepting orders up to December 18th  
 All orders to be picked up on December 24th between 11:00 AM and 3:00 PM  
 Our Italian Market will be open during these hours where you can pick up  
 last minute items such as meats, cheeses etc...  
 View our Italian market menu for Items available

## APPETIZERS, SALADS, SOUPS & CHOWDERS

**Shrimp Cocktail** 1lb \$30 | 3lbs \$75 | 5lbs \$110  
 JUMBO SHRIMP WITH COCKTAIL SAUCE  
 16 TO 20 PIECES PER POUND

**Red Room Milano** \$45 Half/\$85 Whole Tray  
 ROMAINE LETTUCE, CHOPPED EGG, CHOPPED  
 SHRIMP, BACON AND RUSSIAN DRESSING

**Vincent's Crab Chowder** \$20/Quart  
 VINCENT'S FAMOUS CRAB CHOWDER  
 MADE WITH A TOMATO BASE

**Baccala Salad** \$25/lb  
 POACHED SALT COD, ROASTED PEPPERS, GARLIC,  
 PARSLEY, ARUGULA AND LEMON OLIVE OIL DRESSING

**Caesar Salad** \$40 Half/\$75 Whole Tray  
 CRISPY ROMAINE, HOUSE-MADE CRISPY  
 CROUTONS CLASSIC CAESAR DRESSING.  
 - Add Shrimp or Anchovies -

**Lobster Bisque**  
 CREAMY, VELVETY LOBSTER BISQUE

**COLD SEAFOOD SALAD** \$35/lb  
 CLAMS, MUSSELS, CALAMARI,  
 SHRIMP, SPANISH OCTOPUS,  
 PARSLEY, GARLIC, LEMON, OLIVE OIL

**Clam Chowder** \$20/Quart  
 CLASSIC, CREAMY, NEW  
 ENGLAND STYLE CLAM CHOWDER

**Escarole** \$15/Quart  
 CLASSIC ESCAROLE SOUP WITH TINY  
 MEATBALLS

## HOT FISH & SHELLFISH

**Zuppa di Pesce** \$75 Half/\$145 Whole Tray  
 CLAMS, MUSSELS, SHRIMP, CALAMARI, CHUNKS OF HALIBUT AND GROUPER

**MUSSELS** \$50 Half \$95 Whole Tray  
 SAUTÉED RED OR WHITE SPICY OR NOT

**CLAMS** \$60 Half/\$115 Whole Tray  
 SAUTÉED LITTLE NECK CLAMS SERVED  
 RED OR WHITE, SPICY OR NOT

**POLPO** \$70 half/\$135 whole tray  
 GRILLED SPANISH OCTOPUS, CHERRY TOMATOES,  
 CANNELLINI BEANS, OLIVE AND CAPERS

**Calamari & Peas** \$25/Quart  
 CLASSIC CALAMARI, PEAS & "GRAVY"

**FRITTO MISTO** \$55 Half /\$95 Whole Tray  
 BATTER DIPPED AND FRIED CALAMARI, SHRIMP, BROCCOLINI, STRIPS OF FENNEL BULB AND ZUCCHINI

**Clams Casino** \$36/DOZ  
 TOP NECK CLAMS WITH OUR SPECIAL TOPPING  
 - 1 DOZEN MINIMUM EACH ADDITIONAL DOZEN \$30 -

**CLAMS OREGANATA** \$36/Dozen  
 TOP NECK CLAMS BAKED WITH OREGANO,  
 SEASONED BREAD CRUMBS AND BUTTER  
 - 1 DOZEN MINIMUM EACH ADDITIONAL DOZEN \$30 -

**OYSTERS ROCKEFELLER** \$36/Dozen  
 OYSTERS TOPPED WITH VINCENT'S  
 SPECIAL SPINACH STUFFING  
 - 1 DOZEN MINIMUM EACH ADDITIONAL DOZEN \$30 -

**JUMBO SHRIMP** 1lb \$30 | 3lbs \$75 | 5lbs \$110  
 FRIED, GRILLED OR SCAMPI STYLE SHRIMP  
 16 TO 20 PIECES PER POUND

**Fried Calamari** \$45 Half/\$85 Whole Tray  
 SERVED WITH MARINARA AND LEMON WEDGES

**FRIED SMELTS** \$25/ 1/2 Tray  
 DREDGED IN SEASONED FLOUR AND DEEP FRIED

**STUFFED CALAMARI** \$6 per piece  
 WHOLE CALAMARI STUFFED WITH  
 CRAB MEAT AND BREAD CRUMBS IN GRAVY  
 - FOUR PIECE MINIMUM ADD PASTA \$15 FOR EVERY 4 PIECES -

**Eggplant Parmigiana** \$55 Half/105 Whole Tray  
 LAYERS OF THIN, SAUTÉED EGGPLANT,  
 MARINARA AND MOZZARELLA

**NON SEAFOOD**  
**CHICKEN & VEAL**  
 CLASSIC CHICKEN OR VEAL DISHES  
 PREPARED PARMIGIANA, PICCATA AND FRANCESE STYLE  
 - CHICKEN \$50/HALF \$95/WHOLE TRAY | VEAL \$65 HALF/\$125 WHOLE -

**RACK OF LAMB** \$35/Per Rack  
 NEW ZEALAND 8 PIECE RACK OF LAMB SERVED  
 IN A RED WINE ROSEMARY SAUCE, WHOLE OR  
 CUT INTO LOLLIPOPS  
 - TWO RACK MINIMUM -

**SIDES** Half Trays  
 ROASTED POTATOES \$25 | MASHED POTATOES \$35 ROASTED BRUSSEL SPROUTS WITH BACON \$45 LONG HOTS \$45 | ASPARAGUS \$45

## PASTA

**PASTA & SAUCE** \$50 Half/\$95 Whole Tray  
 CHOICE OF SPAGHETTI, LINGUINE, RIGATONI OR PACCHERI WITH CHOICE OF  
 MARINARA, BLUSH OR GARLIC AND OIL

**Lasagna Bolognese** \$60 Half/\$115 Whole Tray  
 OUR HOUSE MADE PASTA SHEETS LAYERED  
 WITH WITH OUR HOUSE MADE BOLOGNESE SAUCE,  
 RICOTTA, ROMANO CHEESE AND MOZZARELLA

**PASTA PESCATORE** \$75 Half/\$145 Whole Tray  
 CLAMS, MUSSELS, SHRIMP, CALAMARI, CHUNKS OF SCALLOPS, WHITE OR RED SPICY OR NOT SERVED OVER OUR HOUSE MADE LINGUINE OR SPAGHETTI

**MANICOTTI** \$45 Half Tray  
 HOUSE MADE CREPE MANICOTTI FILLED  
 WITH RICOTTA, ROMANO AND MOZZARELLA  
**SPAGHETTI & CLAMS** \$60 Half \$115 Whole Tray  
 HOUSE MADE SPAGHETTI WITH  
 LITTLE NICK CLAMS SERVED RED OR WHITE

## PRE-ORDER FROM OUR ITALIAN MARKET

### CRAB GRAVY

A SOUTH PHILLY STAPLE SAN MARZANO TOMATOES SLOW COOKED WITH CRAB MEAT  
 SPAGHETTI OR LINGUINE ARE THE ONLY PAIRING FOR THIS GRAVY  
 - THIS IS A SEASONAL ITEM -

**FRESH PASTA** \$10/LB  
 OUR HOUSE MADE FRESH BRONZE CUT PASTA  
 SPAGHETTI, LINGUINE, FETTUCCINE, RIGATONI, PENNE

**BLACK SQUID INK PASTA** \$15/LB  
 OUR HOUSE MADE LINGUINE MADE WITH SQUID INK

**BLACK TRUFFLE RAVIOLI**  
 HAND MADE EGG PASTA FILLED WITH RICOTTA  
 AND FRESH BLACK ITALIAN TRUFFLES

**3 CHEESE RAVIOLI**  
 OUR HAND MADE, EGG PASTA FILLED WITH  
 RICOTTA, PECORINO ROMANO, AND MOZZARELLA

**LOBSTER RAVIOLI**  
 STRIPED RAVIOLI STUFFED  
 WITH LOBSTER MEAT AND RICOTTA  
 IN A LOBSTER BLUSH SAUCE

**GNOCCHI** 15/LB  
 OUR HOUSE MADE RICOTTA CHEESE GNOCCHI  
**TRUFFLE GNOCCHI**  
 RICOTTA GNOCCHI MADE WITH GRATED BLACK TRUFFLES  
 - MAY BE FROZEN -

**RICE BALLS** \$35/Pack of 6  
 ARBORIO RICE STUFFED WITH MOZZARELLA & PEAS

**FRESH MOZZARELLA & BURRATA** 15/lb  
 HAND PULLED MOZZARELLA PLATS AND BALLS  
 AND CREAMY FILLED BURRATA BALLS

**CAPONATA**  
 CLASSIC, SICILIAN DISH DICED EGGPLANT, RED PEPPERS,  
 ONIONS, OLIVES AND CAPERS AN AGRODOLCE SAUCE  
 - USE AS A TOPPING ON FISH OR AS A SIDE DISH -

**MEATBALLS** \$18/Pack of 6  
 ALL BEEF HOUSE MADE MEATBALLS

**BROCCOLI RABE**  
 BROCCOLI RABE SAUTÉED  
 WITH GARLIC AND OIL

**CHICKEN CUTLETS** \$15/lb  
 BREADED AND FRIED  
 FREE RANGE CHICKEN CUTLETS

**VEAL CUTLETS** \$30/lb  
 BREADED AND FRIED VEAL CUTLETS

**Bread** \$7/Long or Round  
 IN HOUSE CRUSTY ITALIAN BREAD MADE IN OUR WOOD BURNING OVEN

**SAUCES**  
 MARINARA \$15/32 OZ | BOLOGNESE \$20/32 OZ | BLUSH \$12/16 OZ

### ANTIPASTI TRAY

CHOOSE FROM A VARIETY OF CURED MEATS, CHEESES AND MARINATED VEGETABLES  
 - PRICE IS PER POUND AND VARIES WITH ITEMS CHOSEN -

## DESSERTS

DUE TO CURRENT VOLATILE MARKET SITUATIONS PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

THE CONSUMPTION OF RAW AND UNDERCOOKED SEAFOOD MAY CAUSE FOOD BORNE ILLNESS

PRICES SHOWN ARE FOR CASH PAYMENTS, ALL OTHER FORMS OF PAYMENTS ARE SUBJECT TO 4% SERVICE CHARGE

**TIRAMISU** \$45/Half Tray

ESPRESSO SOAKED LADY FINGERS LAYERED WITH MASCARPONE & HOUSE  
MADE WHIPPED CREAM, MARSALA WINE DUSTED WITH COCOA

**CANNOLI** \$4/ per cannoli

OUR HOUSE MADE RICOTTA CHOCOLATE CHIP CANNOLI  
- MINIMUM ORDER OF SIX -

*Due to the today's volatile market conditions,  
prices are subject to change without notice  
The consumption of raw or undercooked seafood  
may cause food borne illness*

