

Vinny Vanucchi's

Herbs are at the heart of Italian cuisine. With the onset of spring, temperatures rise throughout Italy and pots situated on windowsills and balconies burst with sprigs of fresh basil, parsley, sage and oregano.

Spring is also a time when Italians gather at festivals or "feste" to celebrate the bounties of the earth. Many seaside communities host festivals celebrating fish ("pesce") and the sea.

Vinny's culinary staff is proud to present this multi-course Spring Menu showcasing the bright flavors from the earth and bounty from the water.

Spring Menu

May 13 - June 26, 2011

Fridays through Sundays

Appetizer

ITALIAN SPRING VEGETABLE SOUP

Salad

HOUSE SALAD & GARLIC BREAD

Entrée

SALMON COMPOMARE

Grilled fresh Salmon fillet cooked in a Spicy Cream Sauce
with fresh Broccoli, Tomatoes and Mushrooms served over Angel Hair

or

CHICKEN SALTIMBOCCA

Chicken stuffed with Provolone Cheese, Prosciutto,
fresh Mushrooms and Sage and finished in a Marsala Wine

Dessert

BERRIES 'N CREAM

Amaretto-infused fresh Berries over Ice Cream

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