



Vincenzo

CUCINA & LOUNGE



PRIVATE EVENTS FALL/WINTER '21



PRIVATE & SEMI-PRIVATE EVENTS

Welcome to Vincenzo Cucina and Lounge, the perfect venue for your private event in the heart of Little Italy! Our charming restaurant offers an elegant and intimate setting, ideal for birthdays, anniversaries, corporate gatherings, or showers and more.

Our versatile space can be tailored to meet your specific needs, with options for both seated dinners and standing receptions. Our team of culinary experts will work closely with you to create a customized menu that reflects your tastes and preferences, featuring our signature Italian dishes made from the freshest ingredients.

At Vincenzo Cucina and Lounge, we pride ourselves on delivering exceptional service. Our dedicated staff is here to ensure that every detail is taken care of, from the initial planning stages to the final toast. Discover the charm and sophistication of Vincenzo Cucina and Lounge for your next private event.

Grazie Mille!

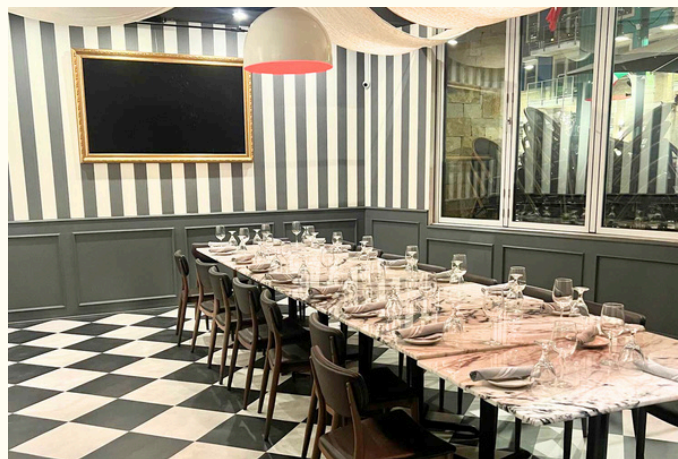
Fabrizio Donato

hello@vincenzosd.com

PRIVATE ROOM

From bridal showers to business meetings, our private room is the perfect host to your private event. Features large windows, A/V capabilities and a variety of seating configurations.

MAX CAPACITY: 40 SEATED



SEMI-PRIVATE

You will love our semi-private large group dining room for your next birthday party or celebration. Direct access to patio, and partial separation from the rest of the restaurant, you will enjoy plenty of space to dine or stand and mingle. Ideal for lunch meetings.

MAX CAPACITY: 12 SEATED

PARTIAL BUYOUT

Hosting a larger party? A corporate holiday gathering? Rent out part of our restaurant for maximum flexibility and customization. Our main dining room (pictured here) can be configured to fit your unique event needs including sit down dinners or cocktail receptions.

MAX CAPACITY: 100 SEATED



MORE OPTIONS

In addition to the options listed above, Vincenzo Cucina & Lounge can offer full restaurant buyouts and outdoor patio buyouts. Don't see exactly what you're looking for? Email sales@vincenzosd.com for a customized plan and pricing.

PRIVATE EVENT

DINNER MENU

OPTION 1

Cheese Wheel Pasta tasting can be added to any menu +10 per person

FIRST COURSE

- family style -

LOLLIPOP MEATBALLS CACIO E PEPE

Housemade meatballs, cacio e pepe fondue, tomato sauce

CAESAR SALAD

Romaine lettuce, parmigiano reggiano, croutons.

BRUSCHETTA AL POMODORO

Tomatoes, garlic, pesto.

SECOND COURSE

- choice of -

GNOCCHI CACIO E PEPE

Potato dumplings, black pepper, creamy parmigiano sauce

ORECCHIETTE SALSICCIA E BROCCOLI

Cavatelle Salsiccia with Italian sausage, broccoli.

DESSERT

- choice of -

LIMONCELLO CAKE

TIRAMISU

Vincenzo
CUCINA & LOUNGE

PRIVATE EVENT

DINNER MENU

OPTION 2

FIRST COURSE

- family style -

TAGLIERE DI FORMAGGI

Selection of imported cured meats, and Italian gourmet cheese.

CAESAR SALAD

Romaine lettuce, parmigiano reggiano, croutons.

FRITTURA DI CALAMARI

Cacio e pepe aioli, tomato sauce

SECOND COURSE

- guests choose one -

FUSILLI BOLOGNESE

braised beef and pork ragu

RAVIOLI DI CARCIOFI

Housemade artichoke ravioli, spinach sauce, stracciatella

POLLO

Organic chicken breast, lemon caper sauce, served
with seasonal veggies.

CATCH OF THE DAY

DESSERT

- guests choose one -

LIMONCELLO CAKE

TIRAMISU

\$54.95 pp

plus tax and service charge

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PRIVATE EVENT

DINNER MENU

OPTION 3

FIRST COURSE

- choice of -

SHRIMP COCKTAIL

SOUP OF THE DAY

PESTO CAPRESE

Sliced mozzarella, sliced tomato, pesto.

LOLLIPOP MEATBALLS CACIO E PEPE

Housemade meatballs, cacio e pepe fondue, tomato sauce

SECOND COURSE

CAESAR SALAD

Romaine lettuce, parmigiano reggiano, croutons.

THIRD COURSE

- choice of -

SALMON

Served with seasonal veggies

GNOCCI CACIO E PEPE

potato dumpling, black pepper, creamy parmesan sauce

PAPPARDELLE PORCINI

Creamy porcini mushroom sauce and truffle

FILETTO

8 oz. Filet Mignon with dried fig barolo wine reduction,
mashed potato

DESSERT

choice of:

CANNOLI

TIRAMISU

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PRIVATE EVENT

DINNER MENU

OPTION 4

FIRST COURSE

- CHOICE OF -

FRITTURA DI CALAMARI
Cacio e pepe aioli, tomato sauce

CAESAR SALAD
Romaine lettuce, Parmigiano Reggiano,
croutons, traditional Caesar dressing.

SHRIMP COCKTAIL

SECOND COURSE

-guest choose one-

CHEF'S TASTE OF THE CHEESE WHEEL

THIRD COURSE

-guest choose one-

TORTELLINI EMILIANI
Italian ham, peas, creamy parmigiano sauce.

LOBSTER RAVIOLI
lobster bisque sauce

SURF & TURF
8 oz. Filet Mignon with dried fig barolo wine reduction,
2 jumbo shrimp, crispy polenta

DESSERT

CHEF'S DESSERT BOARD

Vincenzo
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PRIVATE EVENT

VIP EXPERIENCE

OPTION 5

CHEF'S WELCOME

Caviar bump and Champagne

FIRST COURSE

- family style -

SEAFOOD TOWER

LOBSTER, OYSTER, JUMBO SHRIMP

CHOICE OF:

BURRATA E PROSCIUTTO

Fresh burrata cheese and Parma Prosciutto

LOBSTER BISQUE

SECOND COURSE

-guest choose one-

CHILEAN SEABASS

Roasted tomato in scampi sauce

BONE-IN RIBEYE

MAINE LOBSTER FETTUCCHINE

SURF & TURF

8 oz. Filet Mignon with dried fig barolo wine reduction,
jumbo shrimp

DESSERT

CHEF'S DESSERT BOARD

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DRINK MENU

BASIC PACKAGE

BEER

STELLA
BUENAWEZA

WINE

HOUSE RED
HOUSE WHITE

STANDARD PACKAGE

WINE

PINOT GRIGIO
PINOT NOIR
CHARDONNAY

LIQUOR

WELL LIQUOR
APEROL SPRITZ

PREMIUM PACKAGE

WINE

ISLAND 41 CABERNET
FERRARI CARANO CHARDONNAY
CHAMPION SAUVIGNON BLANC

LIQUOR

CASAMIGOS BLANCO
KETTLE ONE, TITOS
BULLEIT, KNOB CREEK

DURING BEVERAGE PACKAGES, A MAXIMUM OF ONE BEVERAGE
PER PERSON WILL BE SERVED AT ANY GIVEN TIME