



Vincenzo

CUCINA & LOUNGE

BANQUET DINNER MENUS



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

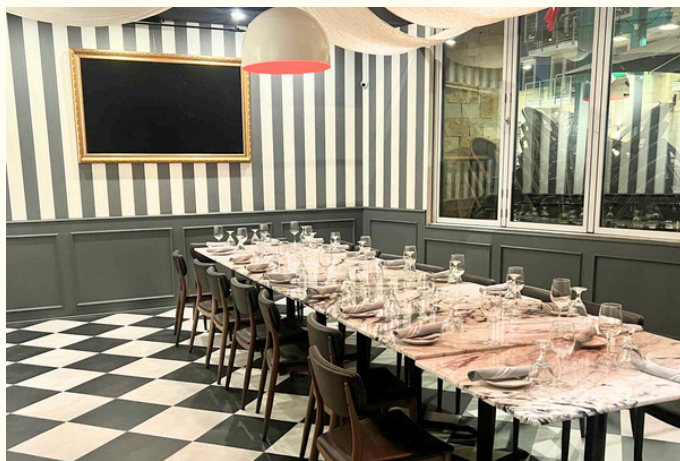
hello@vincenzosd.com

Phone

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.

Cocktail Reception

ONE HOUR UNLIMITED
TRAY PASSED

\$25

PER PERSON

Bruschetta Classica
Bruschetta with Prosciutto e Burrata
Meatball Lollipops
Shrimp Cocktail

\$35

PER PERSON

Bruschetta Duo
Oysters with Champagne Minionette
Meatball Lollipops
Shrimp Cocktail
Assorted Flat Bread

Vincenzo
CUCINA & LOUNGE

BUFFET/RECEPTION STYLE

Cocktail Reception

SALAD STATION

\$9 PER PERSON

CAESAR SALAD

SUMMER SALAD

CHARCUTERIE BOARD

\$15 PER PERSON

CHEESE WHEEL STATION

\$12 PER PERSON

TASTE OF THE CHEF'S PASTA TOSSED IN THE WHEEL

PIZZA STATION

\$18 PER PERSON

ASSORTED PIZZA

ENTREE STATION

SALMON \$18 PER PERSON

CHICKEN PICCATA \$15 PER PERSON

SHORTRIB \$20 PER PERSON

DESSERT STATION

\$9 PER PERSON

ASSORTED OF ITALIAN DESSERT

Vincenzo
CUCINA & LOUNGE

MENU 1

\$49.95 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

RIGATONI VODKA

tomato sauce, cream, vodka

PIZZA VEGETARIANA

Tomato sauce, mozzarella, seasonal veggies

DESSERT

- choice of -

LIMONCELLO CAKE

TIRAMISU

Cheese Wheel Pasta tasting can be
added to any menu \$14 per person

Vincenzo
CUCINA & LOUNGE

MENU 2

\$59.95 pp
plus tax and service charge

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 -

PAPPARDELLE 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.

SALMONE

Pistachio-crusted Scottish salmon served with
seasonal vegetables and a Chardonnay caper sauce.

DESSERT

- guests choose one -

LIMONCELLO CAKE

TIRAMISU

Vincenzo
CUCINA & LOUNGE

MENU 3

\$69.95 pp

plus tax and service charge

FIRST COURSE

- choice of -

TAGLIERE DI FORMAGGI

Selection of imported cured meats, and Italian gourmet cheese.

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 -

WHITE SEABASS

Served with seasonal veggies, lemon caper sauce.

GNOCCHI CACIO E PEPE

potato dumpling, black pepper, creamy parmesan sauce

PAPPARDELLE PORCINI

Creamy porcini mushroom sauce and truffle

FILETTO

8 oz. Filet Mignon, over spinach Barolo wine reduction.

DESSERT

choice of:

TIRAMISU

LIMONCELLO CAKE

Vincenzo
CUCINA & LOUNGE

MENU 4

\$79.95 pp

plus tax and service charge

FIRST COURSE

- Family Style -

FRITTURA DI CALAMARI

Cacio e pepe aioli, tomato sauce

CAESAR SALAD

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

SECOND COURSE

-guest choose one-

CHEF'S TASTE OF THE CHEESE WHEEL

THIRD COURSE

-guest choose one-

LOBSTER RAVIOLI

lobster bisque sauce

SURF & TURF

8 oz. Filet Mignon with pepper corn sauce, jumbo shrimp, creamy mashed potato.

BRANZINO

Mediterranean Sea bass, roasted vegetables Italian chimichurri sauce (sun dried tomatoes, cappers, olive oil, parsley.

DESSERT

CHEF's DESSERT BOARD

Vincenzo
CUCINA & LOUNGE

VIP EXPERIENCE

\$99.95 pp

plus tax and service charge

FIRST COURSE

- family style -

SEAFOOD TOWER
LOBSTER, OYSTER, JUMBO SHRIMP

TAGLIERE DI FORMAGGI E SALUMI
A curated selection of imported Italian
cured meats and gourmet cheeses.

MILLEFOGLIE DI MOZZARELLA
Sliced mozzarella, grilled zucchini, roasted eggplant,
sun dried tomato, basil sauce.

SECOND COURSE

ORGANIC SALAD
Baby organic mixed greens, cheerry tomatos,
balsamic dressing.

THIRD COURSE

-guest choose one-

CHILEAN SEABASS
Roasted tomato in scampi sauce

MAINE LOBSTER FETTUCCHINE

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

DESSERT

CHEF's DESSERT BOARD

Vincenzo
CUCINA & LOUNGE



DRINK MENU

BASIC PACKAGE

BEER

STELLA
BUENAVEZA

WINE

HOUSE RED
HOUSE WHITE

\$55 pp (2 hour unlimited)
+\$20 additional hour
plus tax and service charge

STANDARD PACKAGE

WINE

PINOT GRIGIO
PINOT NOIR
CHARDONNAY

LIQUOR

WELL LIQUOR
APEROL SPRITZ

\$65 pp (2 hour unlimited)
+\$25 additional hour
plus tax and service charge

PREMIUM PACKAGE

WINE

ISLAND 41 CABERNET
FERRARI CARANO CHARDONNAY
CHAMPION SAUVIGNON BLANC

LIQUOR

CASAMIGOS BLANCO
KETTLE ONE, TITOS
BULLEIT, KNOB CREEK

\$75 pp (2 hour unlimited)
+\$35 additional hour
plus tax and service charge

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