

# VINNY'S OF CARROLL GARDENS

## ANTIPASTI

- GRILLED SHRIMP & CALAMARI** 40  
Fresh grilled shrimp & calamari served w. garlic, lemon & olive oil
- SEAFOOD SALAD** 34  
Tender calamari & shrimp seasoned in garlic, lemon, olive oil & Italian herbs
- FRIED CALAMARI** 25  
Tender calamari rings lightly coated in seasoned flour
- FRIED SHRIMP** 26  
Fresh shrimp lightly coated in seasoned flour
- BAKED CLAMS OREGANATA** 25  
One dozen little neck clams stuffed w. seasoned breadcrumb
- ZUPPA DE MUSSELS (WHITE OR RED)** 22  
Mussels served in a garlic white wine sauce or homemade marinara sauce
- FRESH MOZZARELLA CAPRESE W. TOMATOES** 17  
Fresh mozzarella, baby arugula, tomatoes, green & kalamata olives & roasted red peppers drizzled in olive oil & red wine vinegar
- GARLIC BREAD**  
Small 8 (w. cheese - add \$2) Large 12 (w. cheese - add \$2)

## ZUPPE

SMALL 6 | LARGE 10

- PASTA E FAGIOLI**  
Classic Italian bean soup
- LENTIL SOUP**  
Lentils in broth w. carrots & onions
- TORTELLINI IN BRODO**  
Cheese tortellini in a clear seasoned chicken broth
- CHICKEN SOUP**  
White meat chicken w. fresh vegetables & tubetti pasta

**NOT ALL INGREDIENTS ARE LISTED ON THE MENU. NOTIFY US OF ANY FOOD ALLERGIES.**

## INSALATA

- HOUSE SALAD** 13  
Iceberg lettuce, tomatoes & red onions w. olive oil & red wine vinegar (w. fresh mozzarella - add \$3)
- ARUGULA SALAD** 15  
Baby arugula, tomatoes & red onions w. olive oil & red wine vinegar (w. fresh mozzarella - add \$3)
- INSALATA MISTA** 20  
Arugula, lettuce, tomatoes, red onion, fresh mozzarella, green & kalamata olives, roasted red peppers tossed in olive oil, red wine vinegar & oregano

## MEAT SANDWICHES

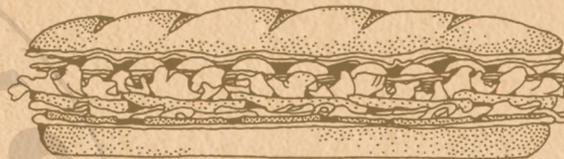
HERO 16 | ROLL 14

- MEATBALL**                      **EGGPLANT PARMIGIANA**
- SAUSAGE & PEPPERS**      **FRIED CHICKEN MILANESE**
- VEAL PARMIGIANA**          **VEAL MILANESE MARSALA+\$1**
- CHICKEN PARMIGIANA**

## SEAFOOD SANDWICHES

HERO 17 | ROLL 15

- FRIED SHRIMP | FRIED CALAMARI | FRIED FILET OF SOLE



## SIDES & EXTRAS

- SIDE ORDER OF MEATBALLS OR SAUSAGES** 7
- ADD CHICKEN TO ANY DISH** 7
- ADD MED SIZED SHRIMP TO ANY DISH** 10
- EXTRA SAUCE TO GO** Small 6 / Large 12
- VODKA SAUCE** Small 7 / Large 14

## PASTA

- SPAGHETTI OR PENNE MARINARA** 20  
Served w. our homemade tomato sauce
- SPAGHETTI OR PENNE BOLOGNESE** 21  
Served in our homemade tomato sauce w. ground beef
- TORTELLINI ALLA PANNA** 23  
Cheese tortellini in a white cream sauce
- FETTUCCINE PRIMAVERA** 24  
Tomatoes, broccoli, mushrooms & zucchini lightly sautéed in garlic & olive oil
- LINGUINE WITH CLAM SAUCE** 25  
Garlic white wine sauce or a homemade tomato sauce
- FETTUCCINE ALFREDO** 23  
Fettuccine served over a white cream sauce
- PENNE ALLA VODKA** 21  
Penne pasta tossed w. vodka tomato cream sauce
- PENNE WITH BROCCOLI RABE** 24  
Broccoli rabe sautéed in garlic & olive oil served over penne pasta
- MEAT LASAGNA** 22  
Layers of lasagna pasta, ricotta cheese & tomato meat sauce topped w. shredded mozzarella & baked
- BAKED ZITI WITH MARINARA SAUCE OR BOLOGNESE** 22  
Ziti, ricotta & tomato sauce covered in melted mozzarella & oven baked
- CHEESE RAVIOLI WITH MARINARA SAUCE** 20  
Ricotta stuffed raviolis topped w. our homemade marinara sauce (w. meat sauce - add \$2 / w. vodka sauce - add \$2)
- GNOCCHI SANTA MARGHERITA** 23  
Potato stuffed pasta covered in a homemade tomato sauce & fresh pesto



## PESCE

SERVED WITH SIDE OF PASTA, RICE OR VEGETABLE

<b>FILET OF SOLE MARECHIARA</b> <i>Fresh tomato sauce w. mussels &amp; garlic</i>	25
<b>FRIED FILET OF SOLE</b> <i>Lightly breaded &amp; fried</i>	24
<b>FILET OF SOLE OREGANATA</b> <i>Lightly coated w. seasoned breadcrumbs broiled in lemon &amp; white wine</i>	26
<b>FILET OF SOLE LIVORNESE</b> <i>Fresh tomato sauce w. olives &amp; capers</i>	25
<b>FILET OF SOLE FRANCESE</b> <i>Lemon white wine sauce</i>	25
<b>JUMBO SHRIMP FRA DIAVOLO</b> <i>Spicy fresh tomato &amp; garlic sauce</i>	33
<b>JUMBO SHRIMP OREGANATA</b> <i>Lightly covered in seasoned breadcrumbs, broiled in lemon &amp; white wine</i>	33
<b>BROILED SALMON</b> <i>Seasoned w. fresh herbs</i>	26
<b>SHRIMP PARMIGIANA</b> <i>Lightly coated in seasoned flour, baked w. tomato sauce and shredded mozzarella</i>	26

## VEGETALI

<b>EGGPLANT PARMIGIANA</b> <i>Fried breaded eggplant w. tomato sauce &amp; mozzarella, includes side dish</i>	21
<b>SICILIAN EGGPLANT</b> <i>Fried eggplant w. tomato sauce &amp; grated cheese on top</i>	22
<b>BROCCOLI RABE</b> <i>Sautéed w. garlic &amp; oil</i>	17
<b>BROCCOLI</b> <i>Sautéed w. garlic &amp; oil</i>	11

- \$4 additional for sharing a plate
- 20% service charge will be added to parties of 5 or more
- Prices listed do not include NYS Sales Tax
- Substitutions or Additions subject to additional charges
- Menu price & items subject to change

## POLLO

SERVED WITH SIDE OF PASTA, RICE OR VEGETABLE

<b>CHICKEN FRANCESE</b> <i>Chicken breast lightly dipped in flour &amp; egg w. lemon white wine sauce</i>	21
<b>CHICKEN SORRENTINA</b> <i>Chicken breast, eggplant, mozzarella cheese in sherry wine sauce</i>	24
<b>CHICKEN ROLLATINI</b> <i>Stuffed w. prosciutto, mozzarella, minced tomatoes in Marsala wine sauce</i>	24
<b>CHICKEN MARSALA</b> <i>Tender chicken breast, porcini mushrooms and Marsala wine sauce</i>	21
<b>CHICKEN PARMIGIANA</b> <i>Breaded chicken breast, w. tomato sauce, shredded mozzarella &amp; baked</i>	21
<b>CHICKEN PIZZAIOLA</b> <i>Tender chicken breast in tomato sauce &amp; garlic</i>	21
<b>HALF ROASTED CHICKEN</b> <i>Half roasted chicken w. lemon zest &amp; Italian herbs</i>	21
<b>CHICKEN PICCATA</b> (add Capers \$2) <i>Tender chicken breast in lemon white wine sauce</i>	22
<b>CHICKEN SPEDINI</b> <i>Stuffed w. prosciutto, mozzarella, minced tomatoes in white wine sauce</i>	24
<b>CHICKEN FLORENTINE</b> <i>Chicken breast topped w. spinach &amp; fresh mozzarella</i>	24
<b>CHICKEN PAILLARD</b> <i>Grilled &amp; served plain w. lemon, garlic &amp; olive oil</i>	20

## CARNE

SERVED WITH SIDE OF PASTA, RICE OR VEGETABLE

<b>RIBEYE STEAK</b> <i>Grilled &amp; served w. mushrooms &amp; onions</i>	42
<b>PORK CHOP PIZZAIOLA</b> <i>Boneless pork chops sautéed in tomato sauce</i>	27
<b>PORK CHOP OREGANATA</b> <i>Boneless pork chops breaded &amp; baked</i>	27
<b>BROILED PORK CHOP IN A GARLIC SAUCE</b>	27
<b>SAUSAGE &amp; PEPPERS</b>	22

## VITELLO

SERVED WITH SIDE OF PASTA, RICE OR VEGETABLE

<b>VEAL ROLLATINI</b> <i>Stuffed w. prosciutto, mozzarella, minced tomatoes, in a marsala wine sauce</i>	28
<b>VEAL SPEDINI</b> <i>Mozzarella, lightly breaded &amp; rolled, baked in white wine sauce w. prosciutto</i>	28
<b>VEAL SCALLOPINI MARSALA</b> <i>Veal, porcini mushrooms &amp; marsala wine sauce</i>	26
<b>VEAL PICCATA</b> (add Capers \$2) <i>Tender veal in lemon white wine sauce</i>	26
<b>VEAL FRANCESE</b> <i>Veal lightly dipped in flour &amp; egg in lemon white wine sauce</i>	26
<b>VEAL SALTIMBOCCA ROMANA</b> <i>Veal topped with prosciutto, sautéed in sherry wine</i>	28
<b>VEAL SORRENTINA</b> <i>Veal topped w. eggplant, mozzarella cheese in sherry wine sauce</i>	28
<b>VEAL PIZZAIOLA</b> <i>Veal sautéed in tomato garlic sauce</i>	26
<b>VEAL MILANESE</b> <i>Tender veal lightly breaded &amp; fried in olive oil</i>	22
<b>VEAL PARMIGIANA</b> <i>Breaded &amp; fried w. tomato sauce, shredded mozzarella &amp; baked</i>	24
<b>VEAL PAILLARD</b> <i>Grilled &amp; served plain w. lemon, garlic &amp; olive oil</i>	26

## SPECIALI

<b>RIGATONI NORMA</b> <i>Sicilian eggplant, roasted peppers and sautéed onions in a crushed tomato sauce</i>	24
<b>SPAGHETTI CARBONARA</b> <i>Spaghetti tossed w. egg, bacon &amp; sautéed onions</i>	24
<b>PASTA FILETTO POMODORO</b> <i>Choice of pasta w. pancetta, sautéed onions &amp; crushed tomato</i>	24
<b>TUTTO PASTA</b> <i>Ask about the different varieties of pasta we have. We can create any pasta dish to your liking</i>	SP

