

VEGETALI

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

POLLO

SERVED WITH SIDE OF PASTA, RICE OR VEGETABLE

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

SPECIALI

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

VITELLO

SERVED WITH SIDE OF PASTA, RICE OR VEGETABLE

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

BEVERAGES

SOFT DRINKS		3
Pepsi	Diet Pepsi	Ginger Ale
Orange Soda	Cream Soda	Root Beer
Lemonade	Seltzer	Starry
Unsweetened Tea	Lemon Iced Tea	
BOTTLED WATER		2
PELLEGRINO		SMALL 5 • LARGE 9
TEA		3.5

DESSERT

VINNY'S HOMEMADE CANNOLI	9
NEW YORK CHEESE CAKE	9

- \$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



TO GO MENU

MON-SAT 11AM-9PM
SUN 12AM-9PM

Free Delivery \$15 Minimum Order
Tel: (718) 875 - 5600
295 Smith Street Brooklyn, NY 11231
(Between Union and Sackett St.)
vinnysofcarrollgardens.com
CATERING AVAILABLE



SCAN TO VISIT OUR WEBSITE

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 arugala, 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)

PESCE

SERVED WITH SIDE OF PASTA, RICE OR VEGETABLE

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

MEAT SANDWICHES

HERO 16 | ROLL 14

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

SEAFOOD SANDWICHES

HERO 17 | ROLL 15

- FRIED SHRIMP • FRIED CALAMARI • FRIED FILET OF SOLE**

ZUPPE

SMALL 6 | LARGE 10

- PASTA E FAGIOLI** 13
Classic Italian bean soup
- LENTIL SOUP** 15
Lentils in broth w. carrots & onions
- CHICKEN SOUP** 20
White meat chicken w. fresh vegetables & tubetti pasta
- TORTELLINI IN BRODO** 27
Cheese tortellini in a clear seasoned chicken broth

INSALATA

- HOUSE SALAD** 13
Iceberg lettuce, tomatoes & red onions w. olive oil & red wine vinegar (w. fresh mozzarella - add \$3)
- ARUGULA SALAD** 15
Baby arugala, 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

CARNE

SERVED WITH SIDE OF PASTA, RICE OR VEGETABLE

- RIBEYE STEAK** 42
Grilled & served w. mushrooms & onions
- PORK CHOP PIZZAIOLA** 27
Boneless pork chops sautéed in tomato sauce
- PORK CHOP OREGANATA** 27
Boneless pork chops breaded & baked
- BROILED PORK CHOP IN A GARLIC SAUCE** 27
- SAUSAGE & PEPPERS** 22

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

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

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