

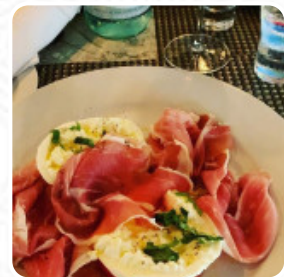


Vincenzo Cucina Italiana Menu

<https://menuweb.menu>

8255 International Dr. Orlando, FL 32819, United States

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The menu of Vincenzo Cucina Italiana from Orlando comprises about **257** different courses and drinks. On average you pay about \$36.8 for a dish / drink. Vincenzo's is a vibrant, casual-chic spot in Orlando that has been awarded Best Italian restaurant since 2014. Our menu offers a variety of bold flavors, from house-made pastas to prime seafood and steaks. Additionally, we have a full bar and an extensive wine list. Vincenzo's is perfect for a family-friendly outing, with a kids' menu and patio seating available. Whether you're having an intimate date or a private party, our culinary experts and professional team are here to cater to all your needs. Come experience an authentic Italian dining experience at Vincenzo's!.

Vincenzo Cucina Italiana Menu



Desserts

CHOCOLATE CAKE \$12.0

Soups

FISH SOUP \$26.0

10 Most Popular

CLASSIC BRUSCHETTA \$13.0

Pizza

ADD GRILLED CHICKEN \$10.0

Main Courses

LASAGNA

Salad

CAESAR

Snacks

BRUSCHETTA

Toast

TOAST

Meat Dishes

MEATBALLS \$10.0

Rice

RISOTTO \$12.0

Starters & Salads

FRENCH FRIES \$9.0

Vegetarian Dishes

BROCCOLINI \$12.0

Fish

SEA BASS

Chicken Dishes

CHICKEN PARMIGIANA

Antipasti - Starters

CARPACCIO

Spirits

MARTINI

Main Course

PUMPKIN RAVIOLI \$26.0

Zuppe

BISQUE ALL'ARAGOSTA \$8.0

Carne – Fleisch

POLLO ALLA CAPRESE \$19.0

Al Forno*

GNOCCHI SORRENTINA AL FORNO \$25.0

White Wine

FUME BLANC, FERRARI-CARANO, SONOMA

International

AMSTEL LIGHT, NETHERLANDS \$6.0

Vincenzo Cucina Italiana Menu



Chinese Dishes

LO MEIN

Risotti

RISOTTO CON CAPESANTE \$34.0

Beers

MORETTI (ITALY)

Baskets

4 JUMBO SHRIMP \$13.0

Vegetables

SAUTÉED MIXED VEGETABLES \$7.0

Dinner

SPAGHETTI MARINARA OR GARLIC OIL \$9.0

Digestivi - Digestifs

LIMONCELLO

Lo Mein

SHRIMP LO MEIN

Contorni

SIDE SPAGHETTI GARLIC OIL \$12.0

Hot Drinks

TEA

Bread

GARLIC BREAD

Italian

CHICKEN MARSALA

Italy

GRECO DI TUFO, FEUDI DI SAN GREGORIO, CAMPANIA \$48.0

Red Wine

MERLOT, CHATEAU STE. MICHELLE, COLUMBIA VALLEY \$45.0

Baked

LASAGNA \$22.0

Stuffed Pasta

CHEESE RAVIOLI MARINARA \$12.0

Bubbles

PERRIER JOUET GRAND BRUT, EPERNAY \$114.0

Pinot Noir

PINOT NOIR, CUIVAISON, CARNEROS \$68.0

Bottled

CABERNET SAUVIGNON, HIDDEN CRUSH \$9.0

Bottles & Cans

STELLA ARTOIS, BELGIUM \$6.0

Italian Specialties

ARANCINI \$16.0

Vincenzo Cucina Italiana Menu



Imported Bottles

HEINEKEN, HOLLAND \$6.0

Red Wines By The Glass

ZINFANDEL, JOEL GOTT, CALIFORNIA \$42.0

Brunello

BRUNELLO DI MONTALCINO, ANTINORI
PIAN DELLE VIGNE TOSCANA

Chianti

CHIANTI CLASSICO RISERVA, RUFFINO
DUCALE GOLD LABEL TOSCANA

Meat & Fish

CHICKEN PARMIGIANA \$25.0

Bottled Beers

DUVEL

White & Sparkling

CHARDONNAY, NAPA CELLARS \$11.0

Other Reds

MERLOT, FOLIE A DEUX, SONOMA \$64.0

Bianco

FALANGHINA, FEUDI DI SAN
GREGORIO, CAMPANIA \$40.0

Salads And Starters

ITALIAN ANTIPASTO \$21.0

Wines By The Glass & Bottle

CHIANTI, RUFFINO \$8.0

Old School

PINOT GRIGIO, LIVIO FELLUGA,
FRUILI \$53.0

Red Wines By The Bottle

MERLOT, FOLIE A DEUX \$12.0

Whites By The Glass

BRUT MUMM NAPA

Sweet Whites / Blushes

MOSCATO, CAVIT, ITALY \$26.0

Insalata

INSALATA ARUGULA \$15.0

Barbera, Barolo, Nebbiolo & Barbaresco

BAROLO, FONTANAFREDDA
SERRALUNGA PIEMONTE

Starters, Salads & Light Dishes

SEAFOOD PLATTER FOR TWO

Il Vitello

OSSOBUCCO DI VITELLO \$67.5

Vincenzo Cucina Italiana Menu



Red Wine From Italy

MONTEPULCIANO D' ABRUZZO, CITRA \$9.0

White Wine From California

CHARDONNAY, WENTE \$8.0

Sparkling Wine - Spumante

FERRARI BRUT, TRENTINO \$55.0

Sides

SIDE SPAGHETTI MARINARA OR GARLIC AND OIL \$12.5

White Wine By Glass

PINOT GRIGIO VILLA POZZI

West Sides

SIDE OF MEATBALLS (2) \$8.0

Rossi Italiani / Italian Reds

AMARONE, SANTI, VENETO \$98.0

Ravioli & Risotto

RAVIOLI ALL'ARAGOSTA

House Wine - Merlot / Cabernet Sauvignon

CABERNET SAUVIGNON, FRANCISCAN, NAPA \$48.0

Beer And Water

MINERAL WATER STILL AND SPARKLING \$6.5

Starters, Sides And Kids

FILET TIPS \$12.0

Meat And Cheese Selections

ASSORTIMENTO DI FORMAGGI \$21.0

Secondi

SALTIMBOCCA DI POLLO \$27.0

COSTATA DI VITELLO MILANESE \$43.0

Sauces

MEAT SAUCE

GARLIC SAUCE

Beef Dishes

BEEF CARPACCIO

FILETTO

Starters

VEAL PARMIGIANA \$30.0

RAVIOLI ALL' ARAGOSTA

Beer

BUD LIGHT, UNITED STATES \$5.0

BLUE MOON, UNITED STATES \$6.0

Wine

MARSALA

Vincenzo Cucina Italiana Menu



PROSECCO, LUNETTA

Kids Menu

CHICKEN TENDERS AND FRIED \$12.0

SPAGHETTI MEATBALLS OR
MEATSUCE \$12.0

Whites

PINOT GRIGIO, BARONE FINI,
ALTO ADIGE \$28.0

CHARDONNAY, CUVAISSON,
CARNEROS \$48.0

Reds

PINOT NOIR, MARK WEST,
CALIFORNIA \$32.0

SUPER TUSCAN, ANTINORI,
TIGNANELLO, TOSCANA

Red Wines

BARBARESCO, PRUNOTTO,
PIEDMONTE \$75.0

CABERNET SAUVIGNON, RODNEY
STRONG, SONOMA \$40.0

White Wine By The Glass

SAUVIGNON BLANC, BRANCOTT \$8.0

VERMENTINO, SELLA MOSCA, LA CALA,
SARDINIA

Imported And Craft Bottles

PERONI, ITALY \$6.0

CORONA, MEXICO

Italian White Wine

GAVI DI GAVI, CA BIANCA,
PIEDMONTE \$48.0

GRILLO, CASA DI GRAZIA, SICILIA \$48.0

Take Out Menu

POLPETTA CON POLENTA \$16.0

PENNE CON SALMONE ALLA
VODKA \$25.0

Red Wines From Around The World

MALBEC, GRAFFIGNA GRAND
RESERVE, SAN JUAN ARGENTINA \$48.0

CABERNET SAUVIGNON,
PENFOLDS BIN 407, AUSTRALIA \$130.0

Seafood

CALAMARI \$18.0

SHRIMP SALAD

OCTOPUS AND ORZO

White

PINOT GRIGIO, BOTTEGA VINAIA,
TRENTINO \$40.0

PINOT GRIGIO, BOTTEGA VINAIA \$10.0

CHARDONNAY PLANETA SICILIA

Restaurant Category

ITALIAN

DESSERT

VEGETARIAN

Vincenzo Cucina Italiana Menu



Insalate

INSALATA CON PERE GORGONZOLA	\$13.0
ENTREE INSALATA DELLA CASA	\$17.0
INSALATA CON PERE AND GORGONZOLA	\$13.5
ENTREE INSALATA CON PERE GORGONZOLA	\$17.5

Wines

NICOLAS FEUILLATTE, REIMS	\$78.0
PROSECCO, LUNETTA, TRENTINO- ALTO ADIGE	\$36.0
BRACHETTO SPUMANTE, FIZZ 56, PIEDMONTE	\$45.0
PRUNOTTO MOSCATO D'ASTI, PIEDMONTE	\$47.0

Red

PINOT NOIR, ERATH, OREGON	\$46.0
PINOT NOIR, MARK WEST	\$8.0
AMARONE, BERTANI, VILLA ARVEDI, (VENETO)	
CABERNET SAUVIGNON, MT VEEDER, NAPA	

Domestic White Wines

CHARDONNAY, WENTE, LIVERMORE	\$30.0
SAUVIGNON BLANC, RODNEY STRONG CHARLOTTE 'S HOME , SONOMA	\$36.0
FRANCISCAN EQUILIBRIUM WHITE BLEND, NAPA	\$45.0
RIESLING, ANEW BY CHT. STE. MICHELLE, COLUMBIA VALLEY	\$35.0

Salads



HOUSE SALAD	\$13.0
CAPRESE	\$15.0
CAESAR SALAD	
ENTRÉE CAESAR	\$17.5
CAPRESE SALAD	

Pesce

PACIFIC FLOUNDER	\$36.0
CHILEAN SEA BASS MP	
FAROE ISALAND SALMONE	\$38.0
CERNIA	\$49.0
FAROE ISLAND SALMONE	\$38.5

Entrées

GARLIC BREAD	\$12.0
CARPACCIO DI MANZO (RAW)	\$19.0
TRUFFLE ROSEMARY FRIES	\$10.0
GARLIC MUSHROOMS	\$10.0
TOMATO CREAM SOUP	
MELENZANE ALLA PARMIGIANA	\$17.0

Carni

10OZ PRIME ANGUS FILETTO	\$60.0
16OZ DUROC PORK TOMAHAWK	\$43.0
VINCENZO POLLO MARSALA	\$26.0
16OZ PRIME ANGUS NY STRIP DIANE	\$60.0
OSSOBUCCO DI VITELLO MP	
BISTECCA ALLA FIORTINA*	\$48.0

Side Dishes

CREAMY POLENTA	\$9.0
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Vincenzo Cucina Italiana Menu



SAUTEED ASPARAGUS	\$9.0
MIXED VEGETABLES	\$11.0
MASHED POTATOES	\$10.0

RICE

SAUTEED SPINACH	\$7.0
SAUTEED MUSHROOMS	\$6.0

Dessert

CHEESECAKE	
AFFOGATO	
TIRAMISU	
PANNA COTTA	
CREPES	
LIMONCELLO CAKE	\$12.0
CANNOLI	\$12.0

Wines By The Glass

RED BLEND, FERRARI CARANO SIENA , SONOMA	\$42.0
MOSCATO DOLCE SPUMANTE MIONETTO	
WHITE BLEND, FERRARI CARANO BELLA LUCE	\$9.0
RIESLING, ANEW BY CHT. STE. MICHELLE	\$9.0
CABERNET SAUVIGNON, COLUMBIA CREST GRAND ESTATES	\$8.0
VALPOLICELLA VALPANTENA RIPASSO, BERTANI SECCO, VENETO	\$12.0
MALBEC, GRAFFIGNA GRAND RESERVE	\$13.0

Domestic Red Wine

CABERNET SAUVIGNON, MONDAVI, OAKVILLE , NAPA	\$98.0
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CABERNET SAUVIGNON, CHIMNEY ROCK, STAG'S LEAP VALLEY	\$125.0
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CABERNET SAUVIGNON, MONDAVI RESERVE, NAPA	\$225.0
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MERLOT SIMI ALEXANDER VALLEY	\$52.0
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PINOT NOIR, SONOMA COAST, SONOMA	\$82.0
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RED BLEND, FRANCISCAN MAGNIFICAT , NAPA	\$82.0
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RED BLEND, COL SOLARE, COLUMBIA VALLEY	\$113.0
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Antipasti



GAMBERI SAMBUCA	\$20.0
VINCENZOS CRAB CAKE	\$25.0
CROSTINI ALL' ARRAGOSTA	\$23.0

CAPELANTE (3)	\$23.0
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BURRATA	\$19.0
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PROSCIUTTO E MELON	\$12.0
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INVOLTINE DI MELENZANE	\$12.0
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BEEF CARPACCIO	
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These Types Of Dishes Are Being Served



BREAD
FISH
PASTA

LAMB

SPAGHETTI

MUSSELS

SALAD

LOBSTER

Vincenzo Cucina Italiana Menu



DESSERTS

TOSTADAS

SOUP

APPETIZER

Italian Red Wines

BRUNELLO DI MONTALCINO,
RUFFINO GREPPONE MAZZI,
TOSCANA \$150.0

BARBERA D 'ASTI, PRUNOTTO
FIULOT , PIEDMONTE \$48.0

BAROLO, PRUNOTTO,
PIEDMONTE \$112.0

VINO NOBILE DI
MONTEPULCIANO, LODOLA
NUOVA, RUFFINO, TOSCANA \$52.0

CHIANTI CLASSICO ROCCA
DELLA MACIE, TOSCANA \$38.0

CHIANTI CLASSICO RISERVA,
ANTINORI MARCHESE, TOSCANA \$72.0

CHIANTI CLASSICO RISERVA,
ANTINORI BADIA A PASSIGNANO, TOSCANA \$110.0

CHIANTI CLASSIC RISERVA,
GABBIANO, TOSCANA \$48.0

ROSSO DI MONTALCINO,
COLDISOLE, TOSCANA \$65.0

UPER TUSCAN, ANTINORI
GUADO AL TASSO, BOLGHERI \$198.0

SUPER TUSCAN, RUFFINO IL
DUCALE, TOSCANA \$52.0

SUPER TUSCAN, SASSO AL
POGGIO, PICCINI, TOSCANA \$58.0

NERO D' AVOLA, CASA DI GRAZIA,
SICILIA \$48.0

NERO D' AVOLA, CASA DI GRAZIA,
GRADIVA COLLECTIO, SICILIA \$65.0

SYRAH, CASA DI GRAZIA, SICILIA \$75.0

Ingredients Used



BRUSSEL SPROUTS \$12.0

GARLIC

SHRIMP

SEAFOOD

POTATOES

SCALLOPS

NUTELLA

PARMIGIANA

CHEESE

DUCK

TOMATO

SHRIMPS

SAUSAGE

BROCCOLI

TORTELLINI

BEANS

BUTTER

TOMATOES

Pasta



PASTA AND BEANS \$12.0

TAGLIATELLE
BOLOGNESE \$21.0

SPAGHETTI WITH
MEATBALLS \$20.0

RAVIOLI CON ARAGOSTA \$41.0

LINGUINE WITH CLAMS \$26.0

TAGLIATELLE POLLO E
BROCCOLINI \$25.0

FETTUCCINE ALFREDO \$19.0

SPAGHETTI WITH PESTO \$21.0

SPAGHETTI AL NERO FRUTTI DI
MARE \$39.0

Vincenzo Cucina Italiana Menu



TRE COLORE TORTELLINI	\$33.0	FETTUCINE ALFREDO	\$12.0
FETTUCCINE ALL`ORTOLANA	\$22.0		
PAPPARDELLE CON VITELLO ALLA BOSCAIOLA	\$32.0		
GNOCCHI ALLA SORRENTINA	\$28.0		
FETTUCCINE			
SPAGHETTI WITH MEATBALLS			
SPAGHETTI MEATBALLS			
RAVIOLI			
SEAFOOD PASTA			
CHICKEN ALFREDO			
SPAGHETTI BOLOGNESE	\$17.0		
LINGUINE WITH SEAFOOD	\$30.0		
SALMON	\$30.0		
FETTUCCINE ALL ORTOLANA	\$22.5		

Vincenzo Cucina Italiana

8255 International Dr. Orlando,
FL 32819, United States

Opening Hours:
Monday 05:00-22:00
Tuesday 05:00-22:00
Wednesday 05:00-22:00
Thursday 05:00-22:00
Friday 05:00-22:00
Saturday 05:00-22:00
Sunday 02:00-21:00

Made with [Menu](#)

