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Grill

Salads

Vincenzo's House 8.9

mixed greens, tomatoes, red onions, cucumbers, kalamata olives & feta

Fresco 8.9

mixed greens, gorgonzola, grapes, walnuts, red onions, croutons, cucumbers & tomatoes

Fresh Spinach 8.9

fresh spinach, mushrooms, gorgonzola, walnuts & a warm red wine bacon dressing

Caesar 8.9

add \$2 for chicken \$3 for shrimp

Ceviche 9.9

Calamari & shrimp marinated in lemon & Italian herbs.

Caprese 7.9

fresh mozzarella, tomatoes, saba & basil.

Fresh Sides

steamed broccoli 3.5

steamed asparagus 4.5

sautéed mixed veggies 3

fries 3

potatoes of the night 3

sautéed spinach & garlic 4

Soup of the Day

Cup 4.5 Bowl 6.5

Add a cup of soup to any entrée 2.8

Appetizers

Fried Calamari lightly battered fried squid with tentacles & a side of marinara 7.9

Yellowfin Tuna sesame seared tuna Regular 8.9 Large 15.9

Carpaccio sliced rare filet, with EVOO, capers, lemon & parmesan cheese 11.9

Mediterranean Scallops scallops, olive oil, garlic, lemon, white wine & bread crumbs 10.9

Ravioli Tostata fried breaded cheese ravioli with a tomato cream pea sauce 7.9

Salsa roasted peppers infused with crushed tomatoes, spices & pita chips 6.9

Spinach & Artichoke dip with pita chips 7.9

Prosciutto & Melon fresh melon wrapped with prosciutto 7.9

Shrimp Milano shrimp, garlic, pears, gorgonzola, cream & saba 8.9

Grilled Portobello topped with fresh mozzarella, tomatoes, basil & saba 7.9

Lobster Ravioli sautéed caramelized shallots & truffle oil 11.9

Hand Crafted Pastas

served with house salad

Options: spaghetti, fettuccine, ziti or linguine
for gnocchi, tortellini, whole wheat or gluten free pasta add 1.5

Aragosta maine lobster & mushrooms in a garlic tomato cream sauce 21

Diavolo shrimp in a spicy crushed tomato onion & garlic sauce 17

Bolognese ground chicken, lamb, beef, pork, crushed tomatoes & herbs 16

Vincenzo shrimp in a white wine & gorgonzola cream sauce 17

Pomodoro crushed tomatoes tossed with mozzarella & parmesan cheese 15

Vongole whole & baby clams in a garlic & onion white wine sauce 16

Acqua e Terra mushrooms, artichokes & shrimp in a anisette tomato cream sauce 17

Scoglio shrimp, calamari, mussels & clams in a crushed tomato onion & garlic sauce 18

Fiorentina scallops, shallots, garlic, tomatoes, asparagus & white wine on fresh spinach 19

Sausage Ragù sausage, garlic, onions, mild peppers, crushed tomatoes & spices 16

Scampi shrimp in a roasted garlic white wine sauce & a hint of crushed tomatoes 17

Carbonara onions & bacon in an egg parmesan cream sauce 15

Alfredo creamy parmesan sauce 14 add \$2 for grilled chicken or \$3 for shrimp

Capri shrimp, tomatoes & mushrooms in a garlic goat cheese cream sauce 17

Lasagna mozzarella & meat sauce in a béchamel rue 15

Tortellini alla Panna ham & peas in a creamy parmesan sauce 15

Gnocchi D'Amore ham & mushrooms in a tomato cream vodka sauce 15

Chicken 17 or Veal 19

served with house salad & choice of 1 side: spaghetti marinara, veggie or potatoes of the night

Za Za garlic, sun dried tomatoes, cream & goat cheese on a bed of spinach

Gorgonzola white wine gorgonzola cream sauce with mushrooms & asparagus

Saltimbocca white wine sauce, topped with prosciutto & fresh mozzarella cheese

Francese dipped in egg & flour then pan fried in a white wine lemon sauce on fresh spinach

Vodka garlic, mushrooms & asparagus in a tomato cream vodka sauce

Piccata with white wine, capers & a lemon butter cream sauce or clear sauce

Marsala sweet egg marsala wine sauce with mushrooms

Valdostana white wine sauce, topped with fresh spinach & fresh mozzarella cheese

Parmigiana breaded with marinara sauce & melted parmesan cheese

The Grill

served with house salad & choice of 1 side: spaghetti marinara, veggie or potatoes of the night

Filet Mignon 8oz 24 / 6oz 20

Del Monaco 12oz 22

Chilean Sea Bass 24 **Mahi Mahi** 19

Atlantic Salmon 18 **Rainbow Trout** 18 **Tilapia** 17

Choose your sauce

- Creamy gorgonzola
- Creamy horseradish
- Creamy goat cheese
- Sweet marsala, mushrooms & tarragon
- Porcini & truffle oil cream

Choose your sauce

- White wine, artichokes & rosemary
- Creamy gorgonzola & asparagus
- Walnut pesto cream
- Creamy caper lemon
- Lemon, garlic & white wine

St. Petersburg Marriott Clearwater

12600 Roosevelt Boulevard · St. Petersburg, Florida 33716

Res: 727-572-7800 Split Plate Charge 7 Service Charge of 20% will be added to Groups of 7 or More.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.