



Catering & Banquet Menu 2020

Vincenzo

CUCINA ITALIANA

At Vincenzo Cucina Italiana, we prepare delicious Italian cuisine that is full of flavor. Chef Vincenzo has put a lot of thought into the menu, seeking local ingredients and the best imported Items that makes possible for him to create on a daily basis the best authentic dishes for the clientele who have followed the Navarra Family in Orlando since 1991.

The concept of Vincenzo Cucina Italiana is all about using the best seasonal produce and making the ingredients centerstage. From farm to the table vegetables to the grass-fed beef, we serve great, healthy food that is beautifully presented with our trademark exceptional service.

Our style is and always will be “Authentic Italian Cuisine.”

The Navarra Family





To complement your beautifully prepared meal, Vincenzo also boasts a fantastic wine list with both Italian and Californian selections from large and small vineyards alike, each one sure to delight!

Wine List

By The Glass

Italian Whites

Prosecco, Lunetta, Trentino Altdige, 187ml	9
Pinot Grigio, Tolloy, Alto Adige	10
Pinot Grigio, Bertani, Friuli	12
Moscato, Mionetto, Piedmonte, 187ml	10

American & Other Whites

Dry Rosé, Simi Winery, Sonoma	10
Sauvignon Blanc, Brancott, New Zealand	8
Riesling, Anew by Chateau Ste. Michelle, Columbia Valley	9
Chardonnay, Franciscan, Napa Valley	13

Italian Reds

Valpolicella Superiore, Bertani, Veneto	10
Sangiovese, San Felo, Toscana	11
Chianti DOCG, Casa di Monte, Toscana	11
Chianti Classico Riserva, Rocca Delle Macie, Toscana	15
Montepulciano D'Abruzzo, Calletrizo, Abruzzo	12

American & Other Reds

Pinot Noir, Josh Cellars, North Coast	15
Malbec, Graffigna Centenario, Argentina	10
Merlot, Chateau Ste. Michelle, Columbia Valley	13
Blend, Ferrari-Carano Siena, Sonoma	14
Cabernet Sauvignon, Tom Gore, California	12

Beer

Peroni, Italy	6
Moretti, Italy	6
Bud Light, United States	5
Michelob Ultra, United States	5
Corona, Mexico	6
Heineken, Holland	6
Blue Moon Belgian White	6

Bottled Water

Sparkling or Natural Water	7
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By The Bottle

Sparkling Wine

Bin		
10	Brut, Ferrari, Trentino, Alto Adige	55
11	Brut, Perrier-Jouët Grand Cuvée Speciale, Champagne	90
12	Brut Rosé, Col de Salici, Veneto	45
13	Rosé, Le Cave della Guardiuccia (100% Pinot Noir), Abruzzo	85
14	Prosecco, Il Viaggio, Piemonte	45
15	Moscato d'Asti, Lodali, Piemonte	45

Italian Whites

30	Pinot Grigio, Tolly, Alto Adige	38
31	Pinot Grigio, Bertani, Veneto	45
32	Pinot Grigio, Livio Felluga, Friuli	55
33	Catarrano-Inzolia, Feudo Disisa 'Chara', Sicilia	48
34	Gavi di Gavi, Ca'Bianca, Piemonte	45
35	Falagnina, Feudi di San Gregorio, Campania	48
36	Greco Di Tufo, Feudi di San Gregorio, Campania	48

American & Other Whites

50	Rosé (Dry), Simi Winery, Sonoma	42
51	Fume Blanc (Sauvignon Blanc), Ferrari-Carano, Sonoma	48
52	Sauvignon Blanc, Brancott, New Zealand	34
53	Riesling, Anew by Chateau Ste. Michelle, Columbia Valley	38
54	Chardonnay, Cakebread, Napa	90
55	Chardonnay, Franciscan, Napa	55
56	Chardonnay, Napa Cellars, Napa Valley	46

Italian Reds

70	Chianti DOCG, Casa di Monte, Toscana	42
71	Chianti Classico, Casa di Monte, Toscana	48
72	Chianti Classico Riserva, Rocca della Macie, Toscana	55
73	Chianti Classico Riserva, Ruffino Ducale 'Gold Label', Toscana	85
74	Chianti Classico Riserva, Marchese Antinori, Toscana	95

By The Bottle

American & Other Reds

Bin		
200	Blend, Ferrari-Carano Siena, Sonoma	52
201	Blend, Rodney Strong Symmetry, Alexander Valley	90
202	Blend, Franciscan 'Magnificat', Napa	115
203	Pinot Noir, Josh Cellars, North Coast	55
204	Merlot, Chateau Ste. Michelle, Columbia Valley	48
205	Malbec, Graffigna	36
206	Bordeaux Blend, Joseph Phelps Insignia, Napa Valley	490

American Cabernet Sauvignons

207	Cabernet Sauvignon, Tom Gore, California	46
208	Cabernet Sauvignon, Franciscan Estates, Napa	65
209	Cabernet Sauvignon, Beaulieu Vineyards, Rutherford	90
210	Cabernet Sauvignon, Chimney Rock, Stag's Leap Valley	140
211	Cabernet Sauvignon, Frog's Leap, Rutherford, Napa Valley	130
212	Cabernet Sauvignon, Cakebread, Napa	140
305	Cabernet Sauvignon, Silver Oak, Alexander Valley	150
306	Cabernet Sauvignon, Stag's Leap Wine Cellars FAY, Stag's Leap	230
307	Cabernet Sauvignon, Stag's Leap Wine Cellars S.L.V., Stag's Leap	230
309	Cabernet Sauvignon, Joseph Phelps, Napa Valley	155
310	Cabernet Sauvignon, Opus One, Napa Valley	495

Vincenzo's Cellar Selections

311	Sapaio Superiore Bolgheri 2006	165
312	Braida Bricco Dell'Uccellone 2008	185
313	Monte Faustino Amarone 2000	240
314	Fattoria Poggiopiano 'Taffe Ta' 2006	300
315	Castello Romitorio Brunello Riserva 2006	375
316	Fontodi Flaccianello Della Pieve 2000	400
317	Rinaldi Barolo Brunate-Lecoste 2001	480
318	Rinaldi Barolo Cannubi 2000	500
319	Pelissero Barbaresco Cru Vanotu Riserva 1997	540
320	Valdicava Brunello Madonna Del Piano 2006	750

By The Bottle

Super Tuscan

Bin		
79	Super Sicilian, Feudo Denise 'Tomamira', Sicilia	75
80	Super Tuscan, Ruffino Il Ducale	52
81	Super Tuscan, Rubbia Al Colle 'Olpaio'	65
82	Super Tuscan, Rubbia Al Colle 'Le Pulledra'	125
83	Super Tuscan, Antinori, Tignanello	195
84	Super Tuscan, Antinori Guado al Taso, Bolgheri	210
85	Super Tuscan, Sassicaia, Bolgheri	390

Brunello & Rosso di Montalcino

90	Rosso di Montalcino, Col D'Orca, Toscana	45
91	Brunello di Montalcino, Cort Dei Venti, Toscana	120
92	Brunello di Montalcino, Antinori Pian Delle Vigne, Toscana	130
93	Brunello di Montalcino, Silvio Nardi, Toscana	125

Amarone & Ripasso

100	Ripasso Valpolicella, Bertani, Veneto	65
101	Amarone Della Valpolicella, Santi, Veneto	98
102	Amarone Della Valpolicella, Masi 'Costasera', Veneto	120
103	Amarone Della Valpolicella, Bertani, Veneto	215

Barbera, Barolo, Nebbiolo & Barberesco

110	Barbera D'Alba, Pertinance, Piemonte	42
111	Nebbiolo, Gattinara Travaglini, Piemonte	65
112	Barbaresco, Lodali Rocche 7 Frateli, Piemonte	75
113	Barolo, Fontanafredda 'Serralunga', Piemonte	84
115	Barolo, Guidobono 'Le Coste di Monforte', Piemonte	115

Other Italian Reds

130	Montepulciano D'Abruzzo, Vignaquadra Collefrizio, Abruzzo	65
131	Vino Nobile di Montepulciano, La Braccasca, Toscana	55
132	Nero D'Avola, Feudo Disisa Vvarta, Sicilia	58
133	Sangiovese, San Felo, Toscana	42



Vincenzo

CUCINA ITALIANA

IN ADDITION TO OUR GREAT WINE LIST, WE OFFER THE FOLLOWING BAR PACKAGES FOR 2.5 HOURS

PACKAGE (1) \$20

- Wine Red & White (Sommelier Selection)
- Imported & Domestic Beer

PACKAGE (2) \$28

- Cruzan Light- Rum
- Gordon London Dry- Gin
- Svedka -Vodka
- Evan Williams (Ages 4 years) - Bourbon Seagram 7- Whiskey
- J & B Scotch - Whiskey
- Sauza Blanco- Tequila
- Chardonnay, Pinot Grigio Merlot, Cabernet Sauvignon(Sommelier Selection)

PACKAGE (3) \$35

- Bacardi Light & MT Gay Eclipse- Rum
- Bombay Sapphire & Tanqueray- Gin
- Van Gogh- Vodka/Tito-Vodka
- Makers Mark- Bourbon Whiskey
- Jack Daniels & Crown Royal- Whiskey
- Johnny Walker Black- Scotch
- Patron Silver- Tequila
- Bailey's, Frangelico, Kahlua- Liqueurs
- Domestic & Imported Beer
- Wine: (Sommelier Selection)
- Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon (Sommelier Selection)

Vincenzo

CUCINA ITALIANA

Group Menu (1)

\$60 + 6.5% Sales Tax and 20% Gratuity

Appetizers

(Served Family Style)

Bruschetta Classica- Grilled Ciabatta, Tomatoes Basil and Parmigiano shavings

Caprese-Sun-ripened local Tomatoes & Fresh Bufala Mozzarella, drizzled with EVOO

Caesar Salad-Romaine Lettuce, homemade Croutons Parmigiano shavings & our own dressing

Pasta

(Served Family Style)

Penne Ortolana-Sautee of local Tomatoes, Mushrooms, Bell Peppers, Zucchini & Spinach in a white Wine Sauce. (Vegetarian Option)

Penne Contadina- Penne Pasta in a Cherry Tomatoes sauce with onions and Prosciutto

Entrée Choice of:

Melenzane-Breaded Eggplant layered with Marinara & Mozzarella.

Pollo al Limone-Free-Range Chicken Breast Scaloppini, in a Lemon Butter Parsley sauce

Veal Parmigiana-All Entrée served with vegetables and starches of the day

Desserts

Assortment of Homemade Pastries

Beverages

Coffee, Tea and Soda

Vincenzo

CUCINA ITALIANA

Group Menu (2)

\$70+ 6.5% Sales Tax and 20% Gratuity

Appetizers

(Served Family Style)

Bruschetta Classica- Grilled Ciabatta, Tomatoes Basil and Parmigiano shavings

Antipasto Italiano -A combination of assorted Cured Meats, Cheeses,
Olives and Cherry Peppers

Insalata Verde -Mesclun Mix, Olives, Red Onions & heirloom Tomatoes.
Served with Balsamic Vinaigrette.

Pasta

(Served Family Style)

Penne Bolognese-Penne with Angus Ground Beef Ragu, in a San Marzano sauce

Penne al Pesto-Penne with Basil Pesto, Heirloom Tomatoes, Parmigiano Shavings
(Vegetarian Option)

Entrée Choice of:

Vegetarian option on request

Brasato -Braised Beef Short Rib, Portobello Mushrooms, in a Marsala Truffle sauce

Cernia - Pan-seared Florida Grouper, Shrimp Risotto, Middleneck Clams, Saffron Tomato Broth

Salmon -Honey Glazes Salmon Steak. Served with Asparagus and Mashed Potatoes.

Desserts

Assortment of Homemade Pastries

Beverages

Coffee, Tea and Soda



Group Menu (3)

\$80+ 6.5% Sales Tax and 20% Gratuity

Appetizers

(Served Family Style)

Polpetta Con Polenta -Homemade Meatballs set atop of soft Polenta topped with Ricotta Cheese
Calamari Fritti-Lightly buttered and fried Calamari served with Marinara sauce
Insalata Verde -Mesclun Mix, Olives, Red Onions & heirloom Tomatoes.
Served with Balsamic Vinaigrette

Pasta

(Served Family Style)

Gnocchi Sorrentina-House made Ricotta Gnocchi in a Cherry Tomato Basil sauce.
Tre Colore Tortelline- Tortelline in a Roasted Garlic-Truffle Parmigiano Cream sauce

Entrée Choice of:

Pesce Pescatore-Calamari, Shrimp, Scallops, Clams, Grouper, in a Cherry Tomato or
White Wine Garlic sauce

Filetto -Angus Filet Mignon in a Mushroom Cognac sauce

Costata di Vitello-Veal Chop in a Marsala Wine sauce

Dessert

Assortment of Homemade Pastries

Beverages

Coffee, Tea and Soda

Our Private Amalfi Room



A classic, crisp, modern Italian ambiance is on hand to greet you at Vincenzo, whose friendly staff will cater to your every need. Head back to Italy not only with the scent and taste of our amazing food, but the true Italian feel and ambiance you'll receive on arrival. The Dining Room's beautiful décor and background music sets a relaxed atmosphere while our attentive staff caters to you with our impeccable service. Our Waiters, Bartenders and Hostesses are all concerned about you and your guests' enjoyment and experience."

Our Private Amalfi Room seats up to 70 guests. Depending on the time of the year the food and beverage minimum is \$3,000. However, menu can be customized to accommodate any group's needs, including individualized food and beverage packages and room setup.



Birthdays



Meetings & Family Reunions



Rehearsal Dinners/ Baptisms



Full Liquor Bar



Our Main dining with adjoining bar area creates a beautiful atmosphere for a buffet style serving and open bar. We can accommodate up to 150 for a total buyout of the space.

Please feel free to contact me at 407-334-6271 to discuss possible menu options for your great event. Again, thank you in advance for contacting Vincenzo Cucina Italiana.

I look forward to working with you.

Respectfully,

Josie Navarra

Josie Navarra
Director of Catering
Josie@vincenzosorlando.com

We provide the following services

- Wine recommendations from our wine staff
- Professional staff
- Attention to detail
- Audio & visual services are available (for a minimal charge)
- We offer complimentary transportation for parties of 20 or more
- No charge for use of the Amalfi Private Room if minimum F&B is satisfied

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