



Catering & Banquet Menu 2023

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!

By The Glass

Italian White

Rose -Vin Rosato Collefrizio, Abruzzo	10
Prosecco Lunetta, Trentino Alto Adige. 1.87ml	11
Moscato Mionetto Piemonte 1.87ml	12
Pinot Grigio Bertani, Friuli	13
Pinot Grigio Pierpaolo Pecorari, Friuli	14

American & Other Whites

Sauvignon Blanc Brancot, Brancot, New Zealand	10
Chardonnay Tolosa, Edna Valley	13
Chardonnay, Franciscan, Napa Valley	15
Reisling Chateau Ste. Michele, Columbia Valley	11

Italian Red

Ripasso Valpocella, Superiore Vivaldi	12
Montepilciano D` abruzzo, Collefrizio	13
Chianti DOCG-Casa Di Monte, Toscana	12
Chianti Classico Riserva Duca Rosso, Toscana	15
Sangiovese San Felo, Toscana	12

American & Other Reds

Cabernet Sauvignon Daou, Paso Nobles	16
Blend-Ferrari-Carano,Siena, Sonoma	16
Merlot,CA` Momi, Napa Valley	12
Pinot Noir Josh Cellar,North Coast	15
Malbec, Ruca Riserva Mendoza	14

Bottled Water, Italy

Aqua Panna, Still Water 100% Natural Spring, Toscana	8
S. Pellegrino Sparkling Natural Water, Alps, Lombardia	8

By The Bottle

Sparkling Italian & Other Wines

10	Rose-Vin Rosato,Collefrizio, Abruzzo	42
11	Prosecco Brut Il Viaggio, Piemonte	48
12	Moscato D`Asti Lodali	48
13	Brut Rose Col de Salici, Veneto	45
14	Brut Ferrari Trentino Alto Adige	80
15	Brut Mumm Prestige, Napa Valley	90
16	Brut Perrier-Jouette Grand Cuvee Speciale, Champagne	110
17	Brut Moët Chandon Imperial	140
18	Brut Dom Perignon Champagne	420

Italian White

31	Falanghina San Salvatore, Campania	48
32	Greco Di Tufo Feudi San Gregorio, Campania	55
33	Pinot Grigio Bertani, Friuli	46
34	Pinot Grigio Pierpaolo Pecorari, Friuli	52
35	Gavi di Gavi, del Comune di Gavi	56

American & Other Whites

40	Chardonnay Tolosa, Edna Valley California	48
41	Chardonnay Jackson Estate, Santa Barbara	54
42	Chardonnay Cakebread, Napa	90
43	Fume Blanc (Sauvignon Blanc) Ferrari Carano-Sonoma	48
44	Sauvignon Blanc Brancott, New Zealand	44
45	Riesling Saint M.Washington State	40

Beer

	Peroni, Italy	7
	Miller Light , United States	6
	Yuengling, United States	6
	Heineken, Holland	7
	Corona, Mexico	6

Chianti & Sangiovese

70	Sangiovese IGT San Felo, Toscana	42
71	Chianti DOCG, Casa di Monte, Toscana	44
72	Chianti Classico, Reserva Duca Rosso, Toscana	58
73	Chianti Classico, DOCG Gran Selezione, Casa di Monte Toscana	78

Other Italian Reds

74	Nero D`Avola IGP Feudo Disisa, Sicilia	48
75	Montepulciano D`Abruzzo Collefrizio, Abruzzo	55
76	Vino Nobile di Montepulciano, La Braccasca, Toscana	65

Brunello & Rosso di Montalcino

77	Rosso di Montalcino Corte del Venti, Toscana	55
78	Brunello Santa Lucia Castellani, Toscana	110
79	Brunello di Montalcino Corte del Venti, Toscana	130
80	Brunello di Montalcino Pian delle Vigne, Toscana	160

Barbera, Barolo, Nebbiolo & Barbaresco

90	Barbera D`Alba, Pertinace	48
91	Nebbiolo Gattinara Travaglini, Piemonte	75
92	Barbaresco Lodali 7 Fratelli, Piemonte	78
93	Barolo Fontanafredda "Serralunga" Piemonte	90

Super Tuscan

94	Super Sicilian, Tornamira, Sicilia	58
95	Super Tuscan, Rubbia Al Colle "Olpaio"	65
96	Super Tuscan Le Pulledre IGT Muratori	90
300	Super Tuscan, Antinori, Guado al Tasso, Bolgheri	280
301	Super Tuscan, Antinori Tignanello	290
302	Super Tuscan ,Tenuta San Guido, Sassicaia, Bolgheri	450

Amarone, Valpolicella & Ripasso

100	Ripasso Superiore Vivaldi, Veneto	65
101	Amarone della Valpolicella Vivaldi, Veneto	85
303	Amarone della Valpolicella Masi "Costasera" Veneto	140
304	Amarone della Valpolicella Classico Bertani Veneto	270

Vincenzo Vintage Wine Selection

400	Super Tuscan, Sapaio Superiore Bogheri 2006	200
401	Super Tuscan, Braida Bricco Dell`Uccellone 2008	220
402	Super Tuscan, Fattoria Poggiopiano "Taffee Ta" 2006	350
403	Super Tuscan, Sangiovese Fontodi Flaccinello Della Pieve 2000	450
404	Brunello Di Montalcino Riserva 2006 Castello Romitorio	350
405	Brunello di Montalcino Valdicava Madonna del Piano 2006	750
406	Barolo Brunate-Le Coste, Giuseppe Rinaldi 2001	480
408	Barbaresco Giorgio Pelissero Cru Vanotu Riserva 1997	550

American & Other Reds

200	Merlot CA` Momi , Napa Valley	48
201	Malbec, Ruca Riserva Mendoza, Argentina	55
202	Pinot Noir, Josh Cellar, California	58
203	Pinot Noir Tolosa, Edna Valley	72
204	Blend Ferrari-Carano Siena, Sonoma	52
205	Blend Daou Pessimist Paso Robles	80
206	Blend The Prisoner Napa Valley	120

American Cabernet Sauvignon

207	Cabernet Sauvignon Daou, Paso Robles	65
208	Cabernet Sauvignon Justin, Paso Robles	80
209	Cabernet Sauvignon Austin Hope, Paso Robles	110
210	Cabernet Sauvignon Palermo, Orin Swift, Napa Valley	120
305	Cabernet Sauvignon, Cakebread, Napa Valley	230
306	Cabernet Sauvignon Joseph Phelp, Napa Valley	190
307	Cabernet Sauvignon Chimney Rock Stag Leap, Napa Valley	185
308	Cabernet Sauvignon Caymus, Napa Valley	180
309	Cabernet Sauvignon, Silver Oak, Alexander Valley	160
310	Cabernet Sauvignon, Stag`s Leap Wine Cellars Fay, Napa Valley	280
311	Joseph Phelp Insigna, Napa Valley	650

"In addition to our wine list, we carry some great finds from Italy and California. Please ask your server for today`s feature wine"



Vincenzo

CUCINA ITALIANA

IN ADDITION TO OUR GREAT WINE LIST, WE OFFER THE FOLLOWING BAR PACKAGES FOR 2.5 HOURS. ADDITIONAL HOUR IS \$10 PER PERSON, PER HOUR.

PACKAGE (1) \$28

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

PACKAGE (2) \$35

- 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) \$45

- 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)

Group Menu 1

\$75 + 6.5% Sales Tax and 20% Gratuity

Appetizers (Served Family Style)

BRUSCHETTA CLASSICA

Grilled bread, Tomatoes, Onions, Garlic, Parmigiano shavings & EVOO

CAPRESE

Sun-ripened local Tomatoes, Bufala Mozzarella, drizzled with EVOO

CAESAR

Romaine Lettuce, Homemade Croutons, Parmigiano, Homemade dressing

Pasta (Served Family Style)

PENNA ALL`ORTOLANA

Tomatoes, Mushrooms, Onions, Peppers, Zucchini, Broccolini, White Wine

RIGATONI BOLOGNESE

Angus Ground Beef Ragu, Basil, San Marzano tomato Sauce

Entrée Choice of:

ALL ENTREES SERVED WITH VEGETABLES AND POTATOES

POLLO ALLA PARMIGIANA

Hormone free Breaded Chicken Breast, Marinara, melted Mozzarella

VINCENZO POLLO MARSALA

Hormone free Chicken Scaloppine, Mushrooms, Marsala Truffle

PACIFIC FLOUNDER

Parmesan Crusted Flounder, Heirloom Tomatoes, Creamy Lemon Garlic

Desserts / Beverages

Assortment of homemade pastries, Coffee, Tea & Soda

Group Menu 2

\$85 + 6.5% Sales Tax and 20% Gratuity

Appetizers (Served Family Style)

ARANCINI

Fried Rice balls filled with Mushrooms, Truffle & Fontina, Roasted Garlic Aioli

ANTIPASTO ITALIANO

Prosciutto, Mortadella, Salame, Parmigiano, Roasted peppers, & olives

CALAMARI

Lightly battered and fried tender Calamari with Marinara sauce

Pasta (Served Family Style)

PENNE POLLO E BROCCOLINI

Penne, Sautéed Chicken, Broccolini, Garlic White Wine butter sauce

PENNE AL PESTO

Basil Pesto, Heirloom Tomatoes, Parmigiano

Entrée Choice of:

ALL ENTREES SERVED WITH VEGTABLES AND POTATOES

BRASATO

Braised Beef Short Rib, Mushrooms, Marsala Truffle Sauce

CERNIA

Pan-seared Florida Grouper, Clams, Basil, Saffron Tomato Shrimp Sauce

FAROE ISALAND SALMONE

Hormone free Honey-Glazed Faroe Salmon filet

Desserts / Beverages

Assortment of homemade pastries, Coffee, Tea & Soda

Group Menu 3

\$95 + 6.5% Sales Tax and 20% Gratuity

Appetizers (Served Family Style)

INSALATA ARUGULA

Arugula, Beets, Goat cheese, Artichokes, Champagne Vinaigrette

ANTIPASTO ITALIANO

Prosciutto, Mortadella, Salame, Parmigiano, Roasted peppers & Olives

POLPETTA CON POLENTA

Homemade Meatballs, Pomodoro Sauce, basil, soft Polenta, Ricotta

Pasta (Served Family Style)

GNOCCHI ALLA SORRENTINA

Homemade Potato Gnocchi, Basil Marinara, melted Mozzarella Cheese

TRE COLORE TORTELLINI

Tri-colored Cheese Tortellini, Filet tips, Prosciutto, Roasted Garlic Parmigiano Cream

Entrée Choice of:

ALL ENTREES SERVED WITH VEGTABLES AND POTATOES

CHILEAN SEA BASS

Pan seared Sea Bass, Fried artichokes, Prosecco butter sauce

DUROC PORK TOMAHAWK

Stuffed with Prosciutto & Smoked Mozzarella, Pear Port Wine reduction

PRIME ANGUS FILETTO

Black Angus Filet, mushrooms, Dijon Courvoisier cream

Desserts / Beverages

Assortment of homemade pastries, Coffee, Tea & 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 60 guests. Depending on the time of the year the food and beverage minimum is \$3,000-\$3500.

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
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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)
- No charge for use of the Amalfi Private Room if minimum of \$3000 - \$3500 F&B is satisfied, depending upon the time of the year

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