

# “Food you see isn’t only about food.”

It is about tradition and family. Food has played a central role in all of the important moments of our lives. From the births, baptisms and marriages. Food is about laughter and tears, about happiness and sadness. It is about who we are.

This is central to our philosophy at **My Cousin Vinny's**. It is what drives us to create dishes that are part of our lives. As such, we use only the freshest ingredients and wherever possible sourced locally.



From our family to yours we thank you and  
**BUON APPETITO!**

---

## ANTIPASTI

---

### Mussels Marinara

A full pound of maritime mussels steamed with garlic, grape tomatoes, scallions, white wine in our house made tomato sauce. \$14.99

### Garlic Bread with Cheese

Freshly baked tear away ciabatta loaves infused with herb garlic and generously topped with soft mozzarella cheese. \$10.99  
add feta \$2.99

### Garlic Parmesan Wings

Lightly dusted wings tossed with garlic butter and parmesan cheese, accompanied with a roasted red pepper dip. \$15.99

### Panko Tempura Shrimp

Six white shrimp coated in panko breadcrumbs and tempura, fried golden and served with green goddess sauce and fresh lemon. \$15.99

### Anitpasto for Two

A selection of prosciutto, Calabrese salami, cacciatore sausage, asiago cheese, fiore di latte cheese and pickled giardiniera. \$19.99

### Calamari Fritti

Our crisp and tender calamari lightly dusted with our hand prepared seasoned batter, pan fried to a golden perfection, served with a garlic aioli and our signature tomato sauce. \$16.99

### Bruschetta

Hand picked heirloom and vine-ripened tomatoes tossed with shallots and extra virgin olive oil. Accompanied with thinly sliced grilled Italian loaf drizzled with garlic oil. \$10.99 add cheese \$2.99

### Fried Brie

Double cream Brie cheese fried golden brown and accompanied with a honey drizzle and basil pesto sauce. \$14.99

### Spinach and Artichoke Dip

Spinach and artichoke hearts blended with sour cream and garlic cream cheese. Served with pita bread. \$14.99

### Arancini Napolitano

Golden fried rice balls, spinach rolled mozzarella cheese and served with our homemade tomato sauce. \$13.99

---

## INSALATE & ZUPPE

---

### Zuppa Del Giorno

Ask your server for our daily homemade soup choice. \$9.99

### Insalata Vinny

Our traditional blend of organic baby greens tossed in our balsamic vinaigrette along with cucumbers, tomatoes, and red onions topped with fresh chunks of blue cheese. \$14.99

### Caesar Salad

Crisp romaine lettuce tossed in our creamy dressing topped with imported parmesan, smoked bacon bits and croutons. \$14.99

Add grilled or cajun chicken to any salad \$5.99

Add grilled shrimp to any salad \$6.99

### Insalate Caprese

Vine ripened tomatoes with fiore dilatte mozzarella, drizzled with our homemade balsamic reduction and pesto oil. \$15.99

### Arugula Insalata

Arugula, radicchio, cherry tomatoes, red onions and goat cheese dressed with aged balsamic vinaigrette. \$15.99

### Italian Chopped Insalata

Crisp romaine, sundried tomatoes, kalamata olives, dry cured venetian sausage, provolone cheese and finished with a herb vinaigrette. \$15.99

---

# PASTA

---

All dinners are served with fresh Italian Bread.

## Penne Arrabbiata

Penne pasta with hot Italian sausage, mixed peppers in a house made tomato sauce with a touch of chili flakes. \$22.99

## Pesto Tuscany

Our classic penne pasta tossed in a homemade light cream pesto oil sauce and mixed with garden fresh cherry tomatoes, topped with tender grilled chicken breast. \$25.99

## Fettuccine Alfredo

A classic dish. Our house made alfredo cream sauce made with fresh cream a hint of garlic in fettuccine noodles. \$22.99

## Spaghetti Classico

A traditional spaghetti favourite is topped with our house made tomato sauce and served with our homemade meatballs. \$21.99

## Penne a la Vodka

Penne pasta tossed in pancetta, scallions, and our signature vodka rose sauce. \$24.99

## Fettuccine Pescatore

Large shrimps, fresh scallops, baby clams and Prince Edward Island mussels tossed in fettuccine noodles and finished with our own homemade rose sauce. \$29.99

## Spaghetti Carbonara

Spaghetti noodles tossed in a bacon cream sauce and finished with egg and parmigiana cheese. \$24.99

## Spaghetti or Penne Bolognese

An Italian classic sauce from Bologna draped over a bed of either Penne or Spaghetti, the hearty taste of this classic hints to a simpler time. \$22.99

## Tortellini il Forno

Cheese filled tortellini baked with a tender grilled chicken, tossed in our famous house made rose sauce, smothered with fresh mozzarella, Romano cheese and baked in the oven to perfection. \$25.99

## Gnocchi Venezia

Ricotta, potato gnocchi are simmered in a tomato vodka rose sauce, infused basil and topped with fresh shavings of imported asiago cheese. \$23.99

## Penne Primavera

Penne rigate partnered with an assortment of fresh seasonal vegetables pan sauteed and dressed in our own sun dried tomato sauce. \$22.99

Gluten Free Pasta add \$2.00 For selected dishes only  
Please ask your server

Add Chicken \$5.99 • Add Shrimp \$6.99 • Add Meatballs \$5.99

---

# STUFFED PASTA & RISOTTO

---

All dinners are served with fresh Italian Bread.

## Seafood Risotto

Aborio rice is slow cooked with Large shrimps, fresh scallops, baby clams and PEI mussels tossed in a light tomato broth. \$29.99

## Risotto and Wild Mushrooms

Slow cooked aborio rice with parmesan, wild mushrooms, roasted red peppers, scallions, fresh basil and local chardonnay wine. \$25.99

## Cheese Ravioli

Egg pasta is stuffed with generously seasoned fresh ricotta and tossed in our authentic rosé sauce. \$23.99

## Roasted Wild Mushroom Ravioli

Roasted portabella and cremini mushrooms blended with mozzarella, parmigiano cheese and roasted garlic wrapped in egg noodle pasta and tossed in our Alfredo sauce and finished with fresh basil. \$25.99

## Tortellini Alfredo

Cheese filled pasta noodles are tossed in our authentic alfredo sauce made with fresh cream and a hint of garlic. \$23.99

Add Chicken \$5.99 • Add Shrimp \$6.99

---

# ITALIAN SPECIALTIES

---

All dinners are served with fresh Italian Bread.

## Chicken Parmigiana

A generous portion of tender chicken breast coated in our Italian parmesan bread crumb, topped with melted mozzarella cheese, zesty tomato sauce and accompanied by a bed of spaghetti noodles. \$26.99

## Lasagna Villagio

From the villages of Calabria this hunk of Nonnas' amore is made with fresh ricotta, meat, and oozing with mozzarella cheese, all layered in homemade fresh pasta. \$24.99

## Veal Parmigiana

Milk fed veal scallopini, coated in a light parmesan Italian bread crumb, dressed in a soft mozzarella cheese topped with our homemade tomato sauce and baked in our oven to perfection accompanied by a bed of spaghetti noodles. \$27.99

## Oven Baked Eggplant Parmigiana

Layers of lightly parmesan breaded eggplant, fried and topped with marinara sauce, and melted mozzarella cheese, served with side penne and tomato sauce. \$23.99

## Chicken Piccata

House breaded tender chicken breast finished in a white wine lemon butter and accompanied with garlic and oil spaghetti. \$26.99

## Chicken Involtini

Chicken breast stuffed with sundried tomatoes, spinach, provolone and parmigiana bread crumbs finished with a white wine rosé sauce. \$26.99

---

# GRIGLIA

---

All dinners are served with fresh Italian bread. • Add Shrimp \$6.99

## New York Strip

Our New York strip-loin is a hand cut center portion of 12oz Certified Angus. Hand rubbed with spices, topped with sauteed mushrooms and charbroiled to perfection. \$37.99

## Grilled Atlantic Salmon

An 8oz salmon fillet charbroiled and dressed with oven dried tomato, scallions, and lemon infused olive oil served with rice pilaf. \$26.99

## Baby Back Ribs

A full rack of tender slow-roasted baby back pork ribs basted in our own smokey southwest chipotle barbeque sauce. \$29.99

## Jumbo Shrimp Genovese

Sauteed shrimp in a herbed garlic butter with a hint of pesto served over a bed of rice. \$25.99

## Slow Braised Lamb Shank

16oz lamb shank slow braised and finished with a red wine, tomato and fine herb reduction. Served with our gourmet mashed potatoes and seasonal vegetable. \$29.99

## Northern Red Snapper

Pan seared Atlantic red snapper fillet finished with cherry tomatoes, fennel and lemon butter sauce. Accompanied with seasonal vegetable and rice pilaf. \$28.99

## Steak Diane

Our juicy 12oz New York strip steak, rubbed and seasoned with cracked black peppercorns cooked to perfection and served with our rich Diane wine mushroom sauce. \$38.99

## Fish and Chips

Lightly hand battered Atlantic Pollock fried to a golden hue, served with lemon, creamy cole slaw and french fries. \$21.99

## Chicken Marsala

Mouth watering boneless grilled chicken breast layered with melted provolone cheese then drizzled with our light homemade marsala wine sauce. \$26.99

## Herb Roasted Chicken

Our juicy half chicken seasoned and marinated with our house blend of herbs and spices, roasted and finished with an Herb de Provence sauce. \$28.99

\*\* Unless otherwise noted, entrees are served with seasonal vegetables, and your choice of gourmet mashed potatoes or french fries.

---

### Add a Salad to Your Entree Order

Garden Salad or Caesar Salad for \$3.99

---

# JUNIOR MENU

---

For those little people 10 years old and under

## Vinnys Spaghetti or Penne

Choice of Spaghetti or Penne noodle in our house made tomato sauce. \$7.99 ...with meatball \$9.99

## Pepperoni Pizza

Topped with tomato sauce, cheese and pepperoni. \$8.99

## Chicken Strips

Hand cut chicken breast strips served with fries and plum sauce. \$9.99

## Ravioli

Ricotta stuffed Ravioli served with our homemade tomato sauce. \$8.99

## Hot Dog and Fries

A jumbo all beef hot dog with french fries. \$7.99

## Grilled Cheese

Prepared with cheddar cheese. \$7.99

## 4oz Hamburger and Fries

\$9.99 with cheese add \$1.00

## Kids Fettucini Alfredo

Fettuccini noodles with our Alfredo sauce. \$9.99

---

# PIZZA

---

All of our pizzas are 12 inches in size. Individual serving.

## TRADITIONAL

### **Barbecue Chicken**

Tomato sauce, barbecue sauce, mozzarella cheese, grilled chicken, bacon and red onion. \$21.99

### **Quattro Carne**

Tomato sauce, mozzarella, pepperoni, bacon, ham, and hot sausage. \$20.99

### **Margherita Original**

Mozzarella cheese, fresh grape tomatoes, fresh diced tomatoes, and hint of tomato sauce, fresh garlic, a touch of onions and basil. \$19.99

### **Sicilian**

Italian prosciutto, pepperoni, spicy salami, mozzarella cheese, caramelized onions and tomatoes. \$21.99

### **Mama Mia**

Pepperoni, mushrooms, mozzarella and green peppers. \$19.99

### **Diavolo**

Tomato sauce, mozzarella, hot sausage, hot pepper, spicy salami! \$19.99

### **Vegetarian**

Mozzarella, red peppers, caramelized onions, artichoke and kalamata olives. \$19.99

## WHITE

### **Margherita Bianca**

Roasted garlic, virgin olive oil, fresh basil, onions, cherry tomatoes, roasted red pepper, mozzarella, feta and parmesan cheese. \$19.99

### **Athena**

Roasted garlic, virgin olive oil, feta cheese, mozzarella, red onions, black olives, red peppers, and tomatoes. \$19.99

### **Tuscany**

Sun dried tomato pesto sauce, goat cheese, mozzarella, roasted red pepper and grilled chicken breast. \$20.99

### **Vinnys create your own pizza**

Willing to be adventurous, why not add your own personal touch to a pizza. Start to build your pizza with our homemade tomato sauce and mozzarella cheese and add any of the following two toppings for \$18.99

### **Choose from...**

pepperoni, Italian sausage, apple wood bacon, ham, red peppers, green peppers, mushrooms, tomatoes, pineapple, red onions, black olives, hot peppers, extra mozzarella cheese, and arugula.

Each additional topping \$2.75

Add premium toppings, prosciutto, artichokes, asiago,

goat cheese, feta cheese. \$3.99

Add chicken \$5.99

---

# BURGERS & WRAPS

---

### **Bourbon Street Burger**

Ground beef patty topped with both melted mozzarella and cheddar cheese, accompanied with bacon and basted with our own barbeque sauce on a classic brioche bun. \$16.99

### **Fallsview Boulevard Burger**

This two patty of 12oz ground beef, is topped with both melted cheddar and mozzarella cheeses. \$18.99

### **Madison Avenue Burger**

This hamburger is covered in provolone cheese and crisp center cut bacon, mushrooms, and a tangy barbeque sauce. \$16.99

### **Chicken Toscana**

Chicken breast cooked on an open fire, peppery arugula, sundried tomato pesto aioli, onions, tomato and mozzarella cheese served in a toasted wrap. \$16.99

### **Steak Wrap**

Shaved AAA beef cooked with onions, mushrooms, mozzarella cheese and a touch of gravy. Finished in a toasted wrap. \$17.99

All burgers and wraps come with choice of fries, coleslaw, soup or garden salad. Add gravy \$3.99 Add bacon \$3.00

# COUSIN VINNY'S FAMOUS SAYINGS

**Italian** Mangiare per vivere e non vivere per mangiare .

**English** Eat to live and not live to eat.

**Italian** A tavola non si invecchia.

**English** At the table with good friends and family you do not become old.

**Italian** Troppi cuochi guastano la cucina (minestra).

**English** Too many cooks spoil the kitchen (broth).

**Italian** Amicizie e maccheroni sono meglio caldi.

**English** Friendships and macaroni are best when they are warm.

**Italian** Non si vive di solo pane.

**English** One does not live by the bread alone.

**Italian** Chi trascura il poco mancherà il pane e il fuoco.

**English** He who disregards the little will miss the bread and fire.

**Italian** Una cena senza vino è come un giorno senza sole

**English** A meal without wine is like a day without sunshine.

**Italian** Amici e vino sono meglio vecchi.

**English** Friends and wine are best when aged.

**Italian** I complimenti come i funghi: i più bei e i più velenosi.

**English** Compliments are like mushrooms, the most beautiful are the most poisonous.

**Italian** Mangia poco, mangia piano, vai lontano e sempre allegro se vuoi stare bene.

**English** Eat little, eat slowly, go far and always be happy if you wish to stay healthy.

**Italian** L'aglio è la cura del contadino.

**English** Garlic is the pharmacy of the peasant.

**Italian** La donna è come una bella tavola apparecchiata che tutti non possono fare a meno di ammirare, ma solo lei sa chi deve invitare.

**English** A woman is like a beautifully prepared table that everyone can't help but admire, but only she knows who she should invite.

**Italian** Quando la trippa è vuota, non si dorme e non si canta.

**English** When one's belly is empty, one can't sleep or sing.

**Italian** È più facile sposarsi male che mangiare bene.

**English** It is easier to marry badly than it is to eat well

**Italian** I maccheroni sono come il matrimonio: devono essere consumati quando sono molto caldi.

**English** Macaroni's are like marriage, one has to consume them when they are very warm.

**\*\*Allergy Alert:** Some food items may contain traces of nuts.

**\*\*Groups over 8** are subject to a 18% gratuity.

**\*\*Prices** do not include taxes and fees.

**BUON APPETITO!**