

# “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 Atlantic mussels steamed with hand crushed tomatoes, roast garlic, scallions and white wine. Accompanied with herb garlic toast. \$18.99

### Roasted Garlic Bread

Fresh ciambelle bread rubbed with roast garlic and sprinkled with Italian herbs and spices. Topped with mozzarella and baked to a golden brown. \$15.99

### Garlic Parmesan Wings

House brined garlic and herb chicken wings dusted in seasoned flour. Tossed in garlic butter and parmesan cheese. Accompanied with a house made roasted red pepper sauce for dipping. \$16.99

### Bruschetta

Toasted ciambelle bread with roast garlic and Italian herbs served with a blend of marinated vine ripe tomatoes, red onion, fresh basil and olive oil on the side for topping. \$14.99 ...add mozzarella \$3.99

### Calamari Fritti

Our crisp and tender squid lightly dusted and seasoned then fried to a golden brown. Drizzled with roasted garlic aioli. \$18.99

### Arancini Pizzaiola

Golden fried risotto balls stuffed with pepperoni and plenty of mozzarella. Served in our house made pomodoro garnished with fresh basil. \$15.99

### Spinach and Artichoke Dip

Spinach and artichoke hearts blended with cream cheese and garlic. Baked with mozzarella and served with grilled pita. \$17.99

### Nonas' Meatball

Provolone stuffed half pound meatball topped with melted cheese served in our house made pomodoro garnished with fresh basil and crispy onion. \$15.99

## INSALATE & ZUPPE

### Minestra Maritata

A traditional Italian soup of rich chicken broth and spinach garnished with tender meatballs and acini di pepe. \$11.99

### Caesar Salad

Crisp romaine and croutons tossed in our house made Caesar dressing topped with crisp bacon and imported grana padano. \$17.99

### Insalata Caprese

Vine ripened tomatoes with fiore di latte mozzarella garnished with fresh basil, sea salt, and drizzled with balsamic reduction and garlic oil. \$18.99

### Insalata Greek

Crisp romaine, vine ripe tomatoes, kalamata olives, cucumber, red onion and crumbled feta. Tossed in our house made red wine roasted garlic vinaigrette. \$18.99

### Insalata Vinny

Mixed baby greens tossed in our white balsamic vinaigrette garnished with sundried tomatoes, diced provolone, kalamata olives and cucumbers. \$17.99

Add grilled chicken to any salad \$6.99

Add a grilled shrimp skewer to any salad \$7.99

## ITALIAN SPECIALTIES

All Italian Specialties served with Garlic Toast.

### Risotto di Mare

Slow cooked Arborio rice with seared jumbo shrimp, Atlantic scallops, fresh mussels in a rich tomato broth. Finished with parmesan cheese and scallions. \$31.99

### Mushroom Ravioli

Roasted cremini and Portobello mushrooms blended with 3 cheeses, sandwiched between fresh pasta and served in our alfredo sauce finished with fresh basil. \$28.99

### Chicken Parmesan

A golden hand breaded chicken breast topped with melted mozzarella and zesty tomato sauce accompanied with spaghetti pomodoro. \$28.99

### Veal Parmesan

Hand breaded provimi veal scaloppini topped with melted mozzarella and tomato sauce accompanied with al dente spaghetti pomodoro. \$29.99

### Lasagna Villagio

From the villages of Calabria this hunk of Nona's amore is made with fresh ricotta, meat and oozing with mozzarella all layered with tomato sauce and fresh pasta. \$27.99

### Eggplant Parmesan

Hand breaded eggplant layered with tomato sauce and mozzarella baked to a golden brown. Accompanied with penne and tomato sauce. \$25.99

## PASTA

All pastas are served with roasted garlic toast. Gluten free pasta available.

### Penne Arrabiatta

Spicy Italian sausage with sauteed sweet bell peppers in our tomato sauce with a hint of chilies. \$25.99

### Fettucine Alfredo

A classic dish! Our house made creamy alfredo sauce made with fresh cream and a hint of garlic. \$24.99

### Spaghetti Classico

A traditional favorite of al dente pasta topped with our tender meatballs and rich tomato sauce. \$24.99

### Fettucine Pescatore

Sauteed jumbo shrimp, fresh scallops and P.E.I. mussels tossed in al dente pasta with our house made rose sauce. Garnished with spring onion. \$32.99

### Tortellini Al Forno

Cheese stuffed pasta baked with tender chicken breast tossed in our famous rose sauce, smothered with mozzarella and baked to perfection. \$28.99

### Penne Primavera

Sauteed seasonal vegetables and roast mushrooms tossed with fresh basil, roasted garlic, and olive oil for a light delicious dish. \$24.99

### Spaghetti Carbonara

Pasta tossed in a smokey bacon cream finished with egg and parmesan cheese, garnished with fresh scallions. \$26.99

### Penne Bolgonese

A classic Italian dish from Bologna of tomato and beef tossed with pasta. A dish taking us back to simpler times. \$25.99

### Penne Basil Tuscany

Sauteed sundried tomatoes, tender chicken breast and plenty of basil tossed in a creamy alfredo sauce. \$27.99

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

Add Chicken \$6.99 • Add Shrimp \$7.99 • Add Meatballs \$6.99



vegetarian



gluten free



vegan

## GRIGLIA

Add a grilled shrimp skewer \$7.99

### New York Striploin

A 12oz AAA grilled to your liking topped with roast mushroom and crispy onions. Accompanied with sautéed seasonal vegetables and creamy garlic mashed potatoes. \$38.99

### Atlantic Salmon

Seared Atlantic salmon topped with a scallion tomato chutney, accompanied with rice pilaf and seasonal vegetables. \$29.99

### Seafood Sirloin

8oz AAA grilled sirloin topped with sautéed baby shrimp and crab in a rich cream sauce. Paired with seared seasonal vegetables and buttery garlic mashed potato. \$39.99

### Lamb shank

Slow braised Australian lamb shank in a rich red wine demi glace served with seasonal vegetables on a bed of whipped mashed. \$30.99

### Fish and Chips

Lightly hand battered Alaskan Pollock fried to a golden hue served with lemon, creamy coleslaw, tartar sauce and crispy French fries. \$22.99

### Chicken Cacciatore

Tomato braised tender half chicken with sweet peppers, onion and roast garlic served on a bed of rice pilaf. \$27.99

### Chicken Portobello

Seared chicken breast and sautéed mushrooms in a rich cream with fresh basil and garlic, accompanied with seasonal vegetables and whipped mashed. \$28.99

### Shrimp Arrabiatta

Eight grilled jumbo shrimp marinated in smoked paprika, citrus and chillies for the perfect bite, served with rice pilaf and sautéed seasonal vegetables. \$28.99

### Add a Salad to Your Entree Order

Garden or Caesar for \$5.99

## PIZZA

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

### TRADITIONAL

#### BBQ Chicken

Mozzarella, grilled chicken breast, smoked bacon, red onion, BBQ sauce drizzle. \$24.99

#### Quattro Carne

Italian sausage, smoked bacon, pepperoni, ham, mozzarella. \$24.99

#### Margherita Original

Garlic infused olive oil, Fiore di latte, fresh basil, sea salt, oregano. \$22.99

#### Sicilian

Prosciutto, pepperoni, Calabrese salami, mozzarella, caramelized onion. \$24.99

#### Mama Mia

Pepperoni, green bell peppers, fresh mushrooms, mozzarella. \$22.99

#### Diavolo

Hot Italian sausage, pickled banana peppers, Calabrese Salami, mozzarella. \$23.99

#### Classic New Yorker

Mozzarella, double cup and char dry cured pepperoni. \$22.99

#### Vegetarian

Mozzarella, Kalamata, roasted mushroom, green bell peppers. \$22.99

### WHITE

#### Margherita Bianca

Fiore di latte, roast garlic, fresh basil. \$23.99

#### Di Parma

Mozzarella, prosciutto, parmesan, Asiago, Parsley. \$24.99

#### Di Mare

Mozzarella, baby shrimp, roast garlic, surimi crab, parsley, sea salt. \$24.99

#### 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 \$19.99

#### Choose from...

pepperoni, Italian sausage, bacon, ham, green olives, black olives, red peppers, green peppers, hot peppers, mushrooms, pineapple, red onions, extra mozzarella cheese.

Each additional topping \$2.75

#### Add premium toppings...

prosciutto, cup and char, caramelized onion, kalamata olives, feta cheese \$3.99

Add chicken \$6.99

## 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. \$11.99

### Vinnys Spaghetti and Meatballs

Spaghetti in our house made tomato sauce served with meatballs. \$13.99

### Kids Fettucini Alfredo

Fettuccini noodles with our Alfredo sauce. \$12.99

### Penne Bolognese

Penne in our house made meat sauce. \$13.99

### Chicken Fingers and Fries

Hand cut chicken breast strips served with fries and plum sauce. \$10.99

### Grilled Hot Dog and Fries

A jumbo all beef hot dog with french fries. \$10.99

### Grilled Cheese and Fries

Prepared with cheddar cheese. \$10.99

### 4oz Hamburger and Fries

\$12.99 with cheese add \$1.00

## LUNCH

Served from 11:00am to 5:00PM.

Served with your choice of French Fries, Soup or Coleslaw.

Substitute for a Garden or Caesar Salad \$2.99

### Vinnys Smashburger

AAA seasoned ground chuck smashed thin on a grilled brioche bun topped with roast onion bacon jam and a kosher dill pill slaw. Accompanied with French fries. \$18.99

### Tuscan Brisket

Shaved slow roast red wine brisket on a brioche bun topped with a tangy Italian chutney and crispy onions. Served with crispy fries. \$19.99

### Chicken Italiano

Fried buttermilk crispy chicken breast with roast garlic aioli, tangy peppernato, lettuce and tomato on a brioche bun accompanied with fries. \$18.99

### Beyond Beef Burger

6oz Beyond beef vegetarian burger grilled on a brioche bun topped with lettuce, tomato and roast garlic aioli. Served with fries. \$19.99

### Philly Steak Wrap

Shaved AAA beef with sautéed mushroom and caramelized onion, mozzarella and crisp lettuce all wrapped in a soft flour tortilla. Served with French fries. \$18.99

## 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 wife will miss the bread and fire.

**Italian** Una cena senza vino e' 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 cumplimeint ei come i fonz: i piu' bei ei i piu' velenosi.

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

**Italian** Mangia pocc, mangia pian, vade lontan se semper allegher se te voi star bene.

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

**Italian** L'aio l'e' la cura del contadin.

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

**Italian** La donna e' 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 a trippa e' vacante, z'sone e ne z'cante.

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

**Italian** A le' piu' facile sposarsi mal che mangia' 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!**