

A Traditional Italian Meal

What is the structure of the traditional Italian meal?
An Italian dinner actually has five courses.

The antipasto - A traditional Italian meal starts with something to nibble on. In America, this is often referred to as an appetizer.

The primo - This is a pasta dish served as a first course, not the main event. Soup, rice, and polenta are other options for the primo.

The secondo - Chicken, meat, or seafood are the usual choices for the second or main course. Portions are generally small because they come with a variety of side dishes. This course is usually fairly simple, especially if a rich pasta or rice dish precedes them.

The contorno - Translates as side and refers to the fact that this course helps shape and define the meal. The contorno includes one or more side dishes that complement the main course.

The dolce or sweet – This is the dessert that ends a traditional Italian meal.

Let us do all the work and make it easy for you.

Try Vince's signature Italian dinner.

- Arancini – risotto, basil pesto, and mozzarella. Served with our marinara sauce.
- Lasagna - cheese or eggplant
- Umbria Pork Roast - stuffed with roasted red peppers, red onion, and grated Asiago cheese
- Antipasto salad
- Includes FREE dessert - choose from Amaretto or Tiramisu cakes, or a dessert tray

Serves 10 (other sizes available) \$155.00



Try our sauces (marinara, vodka, alfredo, and marsala), pasta, and specialties!

Ask about our special seasonal salads and dishes.

Antipasto - Appetizers

Mini Arancini - made with risotto, basil pesto, and mozzarella. Served with our marinara sauce.
Vince's Mix - olives, Italian meats, and cheeses. Perfect for snacking.
Authentic Italian Antipasto - roasted red peppers, olives, fresh mozzarella, mushroom salad, marinated eggplant, artichoke salad, cheese, and a loaf of Italian bread.
Tomato Pie - our marinara sauce, our grated cheese blend and our blend of spices.

Primo – Pasta Dishes

Lasagna - cheese or grilled eggplant
Lasagna - meatball or sausage
Filled pastas - manicotti or stuffed shells with our marinara sauce.
Chicken Riggies - penne pasta, grilled chicken, vodka sauce, and cherry peppers.
Baked Ziti – Italian pasta with our marinara sauce and mozzarella cheese.

Secondo – Main Dishes

Umbria Pork Roast- stuffed with roasted red peppers, red onion, and grated Asiago cheese.
Roast Pork Florentine - pork loin stuffed with our Utica Greens.
Chicken Parmigiana - breaded boneless chicken, marinara sauce, and mozzarella.
Chicken Marsala - boneless chicken, mozzarella, mushrooms, and marsala sauce.
Meatballs - Our homemade meatballs topped with our marinara sauce and mozzarella.
Stuffed Peppers - filled with risotto and beef, topped with our marinara sauce and grated cheese.
Sausage, peppers and onions - our homemade sausage with sautéed peppers and onions.
Eggplant Parmigiana - breaded eggplant, our marinara sauce, and mozzarella.

Contorno – Salads and Side Dishes

Eggplant Rolettes - filled with ricotta, topped with our marinara sauce and mozzarella.
Antipasto Salad - romaine, tomato, onion, cucumber, pepperoncini, roasted red peppers, Italian ham, salami, and provolone cheese.
Garden salad - romaine, tomato, onion, cucumber, pepperoncini, and roasted red peppers.
Pasta salad - penne, Italian ham, cucumber, red onion, roasted red peppers, our grated cheese blend, and Italian dressing.
Utica Greens - leaf lettuces, our grated cheese blend, prosciutto, and cherry peppers.
Roasted Potatoes - with peppers, rosemary, garlic, and extra virgin olive oil.

Dolce - Desserts

Tiramisu Specialty Cake – (call for other varieties and pricing)
Dessert tray – mini cannoli, mini chocolate cannoli, and mix of our homemade biscotti

**Ask one of our catering specialists for assistance*

- Menu and pricing subject to change without notice. Pricing does not include tax
- Custom order choices are available.
- Generally ½ pans serve 9 – 12 people
full Pans serve 20 – 24 people

***From appetizers
to desserts...***



Mini Arancini



Amaretto cake

***Let us help you
complete your meal.
You will leave with a smile
and a true taste of Italy!***

**More options for lunches and meetings available
from our gourmet deli!**

	Serves	8-10	12-16	18-20
Sub trays		50.00	70.00	85.00
Box lunches available – Call for details				

Meat trays	40.00	55.00	70.00
Add-on Toppings	10.00	12.00	15.00
(Includes: lettuce, tomato, onion, roasted red peppers, Italian dressing and mayo)			

For larger parties, custom meat trays are available starting at \$2.50 per person

Don't forget the bread!

We proudly use DiLauro's Bakery bread products. Place an advanced order for your event and pick up everything in one place.

Vince's Family Traditions



Vince's Gourmet Imports is a unique imported food store. In addition to selling gourmet products, we have an atmosphere of old world charm, built by a first generation immigrant family business. The original store in Italy, started over 50 years ago, was the model for our authentic hometown store – something distinctive in the modern world of anonymous transactions and express lines.

At Vince's, our goal is to meet our customers and learn what they like. We offer a blend of imported products, homemade delicacies, and a welcoming atmosphere. We're told the experience keeps customers coming back because they feel like part of the family.

Stop in today for a true taste of Italy!

Catering Menu



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440 South Main St
North Syracuse, NY 13212
315-452-1000
www.vincesgourmet.com

Hours: Mon-Sat: 9am-7pm
Sunday Closed



Are you ready for something better?

Call us for detailed information - we can handle your catering needs for any size group or party.
