

# VINTAGE CAFE BREAKFAST SERVED FROM 8:30AM TO 1PM

## SWEETS

BOWL OF FRESH SEASONAL FRUIT  
PANCAKES (3) Fresh Bananas or Berries add \$1.00  
SHORT STACK OF PANCAKES (2) Fresh Bananas or Berries add \$1.00  
FRENCH TOAST  
WAFFLES Fresh Bananas or Berries add \$1.00  
COUNTRY FRENCH TOAST with Bacon or Sausage and 2 eggs  
COUNTRY BREAKFAST - Pancakes with 2 eggs, bacon, sausage or ham

## EGGS AND MORE

EGGS ANY STYLE  
Served with Vintage potatoes and side of toast  
EGGS BENEDICT  
Poached eggs with ham on English muffin and Hollandaise sauce & potatoes  
BACON AND EGGS  
Eggs any style with bacon, Vintage potatoes and choice of toast  
HAM AND EGGS  
Served with thick slice of ham, Vintage potatoes and choice of toast  
SAUSAGE & EGGS\*  
Eggs any style with Sausage links or Italian hot sausage. Vintage potatoes and choice of toast  
STEAK AND EGGS\*  
Served with Vintage potatoes and choice of toast  
LINGUISA & EGGS  
Served with Vintage potatoes and choice of toast.

## OMELETTES & SCRAMBLES

DENVER OMELETTE  
Ham, green onions, & Jack cheese  
HAM & CHEESE OMELETTE  
CRAB MEAT OMELETTE\*  
Fresh crab meat, avocado, tomato & Jack cheese  
FOUR CHEESE OMELETTE\*  
Cheddar, Mozzarella, Jack & Swiss Cheese  
VEGGIE OMELETTE\*  
Spinach, mushrooms, green onions, asparagus, avocado and Jack cheese  
SAUSAGE OMELETTE\*  
Sausage links and hot Italian sausage, mushrooms, spinach & Jack cheese..... \$8.75  
FITNESS OMELETTE *Served with Fresh Fruit*  
Egg whites, mushrooms, spinach, tomato, onion and bell peppers.  
LINGUISA - Cheese Omelet's  
HAM SCRAMBLE\*  
Ham, green onions & Jack cheese  
VINTAGE SCRAMBLE\*  
Artichokes, spinach, mushrooms & Jack cheese.

## FRITTATA - "Eggs the Italian Way" *Served with Vintage potatoes and choice of toast*

VINTAGE FRITTATA  
Shrimp, bacon, spinach, green onions, mushrooms and Jack cheese  
CUSTOM FRITTATA  
"Build your own" choose one meat and up to 2 other ingredients

<u>Meats</u>	<u>Veggies</u>	<u>Cheeses</u>
Ham	Bell Peppers	Swiss
Bacon	Green Onions	Cheddar
Country Sausage	Mushrooms	Jack
Italian Spice Sausage	Spinach	
	Tomato	
	Avocado	

## SIDES

Toast or English Muffin  
Cottage Cheese  
Cup of Fruit  
Sausage Links (4), Bacon Slices (4), or Ham Slice  
Side of Two Eggs (any style)  
Vintage Potatoes  
Extra Egg

## DRINKS

MIMOSA (Champagne & orange juice)  
ORANGE JUICE, MILK AND OTHER JUICES  
(Grape, Apple, Grapefruit, Cranberry & Tomato) ..... Small..... Large  
PEERLESS ITALIAN BLEND COFFEE, ICE TEA, LEMONADE, SODAS (Free refills) Pepsi, Sodas  
HOT TEA .....  
HOT CHOCOLATE & CHOCOLATE MILK (cold)..... Small ..... Large  
ESPRESSO (for double add 75 cts) .....  
MACCHIATO.....  
CAPPUCCINO.....  
CAFFE LATTE .....  
CAFFE MOCHA..... Small..... Lq.  
FRENCH PRESS COFFEES - Italian Blend.....

*Kindly note that for parties of 6 and more, 18% gratuity  
will be added to your check (20% for separate checks).  
Our corkage fee is \$12.00 per 750ml wine bottle not purchased on premises. Thank you.*

# WEEKEND LUNCH SERVED FROM 11AM TO 3PM

## ANTIPASTI (Appetizers)

ZUPPA DEL GIORNO (Soup of the day) ..... Small ... Large  
CALAMARETTI FRITTI .....  
ANTIPASTO FOR DUE Assorted Antipasto Platter for Two .....  
GARLIC FRIES .....

## SALADS

### CRAB CAKES & BRIE CHEESE\*

Crab Cakes, Brie cheese, cucumbers and tomato over mixed greens

### TRI-TIP & SPINACH

Grilled marinated tri-tip over baby spinach over mixed greens

### SCAMPI SALAD\*

Grilled Prawns over mixed greens, with egg, tomato and cucumbers

### CAESAR SALAD

Caesar salad with homemade croutons & shaved Parmigiano

With Grilled Salmon

With Chicken Marsala

With Fried Calamari

### CASALINGA\*

House salad with lettuce, tomatoes, cucumber & garbanzo beans

*\*Dressings: Italian, Maple Vinaigrette, Caesar, Ranch, Bleu Cheese, 1000 Island*

## VINTAGE SANDWICHES

*Sandwiches are grilled and served with choice of fries, potato salad, cole slaw cup of fruit, or cottage cheese. MARINATED*

### TRI-TIP SANDWICH

Marinated and grilled tri-tip on roll

### DI SALSICCA SANDWICH

Hot Italian sausage, Jack cheese on roll

### POLLO AL MARSALA SANDWICH

Marsala chicken on roll grilled mushrooms and onions

### FRIED FISH SANDWICH

With lettuce, tomato & tartar sauce

## "AMERICANATE" (American Specialties)

*Served with choice of fries, potato salad, coleslaw or cup of fruit, or cottage cheese. CLUB*

### SANDWICH

Ham, turkey, bacon, lettuce, tomato and mayo

### BLT

Bacon, lettuce, tomato and mayo

### VEGGIE SANDWICH

Cucumber, avocado, lettuce and tomato on whole wheat toast

### GRILLED HAM AND CHEESE

### TUNA MELT

Tuna with melted American cheese

### PATTY MELT

### VINTAGE HAMBURGER

Bacon, lettuce, tomato and mayo

### MUSHROOM & ONION BURGER

Homemade beef burger with grilled onions, mushrooms and melted Swiss Cheese

### BLEU CHEESEBURGER

with Danish bleu cheese, lettuce and tomato on the side

### BACON CHEESEBURGER

Bacon, choice of cheese (swiss, cheddar, jack, or American), lettuce and tomato on the side

### HONEY BATTERED FRIED CHICKEN (with choice of sides, see above)

### FISH & CHIPS

### CHICKEN STRIPS & CHIPS

## PASTA

*Served with garlic bread*

### LINGUINIE AI GAMBERI

Prawns, asparagus, mushrooms and Parmigiano in a diced tomato cream sauce

Onions, Pancetta (Italian bacon), Vodka, Parmigiano and tomato sauce

### PASTA ALLA SADARA

Hot Italian sausage, grilled bell peppers, onions, rosemary and tomato sauce

### FETTUCINE ALFREDO CON POLLO

Chicken strips in a hearty Parmigiano cream sauce (no chicken \$7.50)

### SPAGHETTI CON POLPETTINE

Spaghetti & homemade meatballs with Bolognese sauce.

### VINTAGE HOMEMADE RAVIOLI

Please ask your server about today's choices and pricing

**GNOCCHI** Potato Dumplings served with Pesto, Marinara, Gorgonzola or Marsala

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will be added to your check (20% for separate checks).*

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# MENU DEL PRANZO - LUNCH MENU

## ANTIPASTI / APPETIZERS

- 3 CRAB CAKES - with Aioli sauce  
ZUPPA DEL GIORNO - cup of soup  
- bowl of soup
- CALAMARETTI FRITTI  
PROSCIUTTO & MELONE
- ANTIPASTO PER DUE ..... For 2 For 4  
Chef's selection of mixed appetizers (Always includes calamari fritti, caprese, and bruschette)
- GARLIC FRIES

## INSALATE / SALADS

- CAPRESE  
Fresh Mozzarella and tomato slices, fresh basil and extra-virgin olive oil
- GRECA\*\*\*  
Cucumbers, fresh tomato, red onions, bell pepper, olives, Feta cheese tossed over mixed greens with vinaigrette,  
Add Chicken  
or Salmon
- TRI-TIP & SPINACH  
Grilled marinated tri-tip, baby spinach, blue cheese, maple vinaigrette
- SCAMPI\*\*\* Grilled Prawns on mixed greens, with egg, tomato and cucumber
- CAESAR salad with homemade croutons & shaved Parmigiano  
with Grilled Salmon  
with Chicken Marsala  
with Fried Calamari
- CASALINGA\*\*\*  
House salad with lettuce tomatoes, cucumber & garbanzo beans
- INSALATA DI TONNO\*\*\*  
Albacore tuna, mixed greens, tomatoes, cucumber & red onion
- SPINACI & PANCETTA  
Spinach salad with bacon, egg, red onion and maple vinaigrette
- CRAB CAKE SALAD  
Spinach salad with bacon, egg, red onion and maple vinaigrette

\*\*\* Choice of Dressing: Italian, Maple Vinaigrette, Caesar, Ranch, Blue Cheese, 1000 Island

## SANDWICHES

Sandwiches served on a French Roll. They come with  
a choice of fries, potato salad, coleslaw or cup of fruit & cottage cheese.

- STEAK SANDWICH Grilled steak
- CALAMARI STEAK SANDWICH Calamari steak with lemon sauce
- MARINATED TRI-TIP SANDWICH  
Marinated and grilled tri-tip (au jus, upon request)
- DI SALSICCIA - ITALIAN SAUSAGE SANDWICH  
Hot Italian sausage, Jack cheese
- POLLO AL MARSALA SANDWICH  
Marsala chicken on roll with grilled mushrooms and onions
- FRIED FISH SANDWICH With lettuce, tomato & tartar sauce
- AL TACGHINO - TURKEY SANDWICH  
Roasted turkey, Swiss cheese, lettuce, tomato and mayonnaise

## RISOTTO, GNOCCHI & RAVIOLI

### **EGGPLANT PARMIGIANA**

Homemade "Eggplant Parmigiana" – thinly sliced eggplant, breaded and fried, layered with mozzarella, Parmigiano and marinara sauce

### **VEGETABLE LASAGNA**

Homemade lasagna – layers of fresh pasta

### **LASAGNA DELLA CASA**

Homemade beef Lasagna – layers of fresh pasta, Bolognese and Béchamel sauce and Parmigiano

### **ROSOTTO DEL GIORNO** (See Specials Insert)

### **GNOCCHI**

Homemade potato dumplings in a pesto, marina, gorgonzola, or marsala

### **VINTAGE RAVIOLI** Please ask your waiter about today's selections\*\*\*

**Crab Ravioli** with a lemon cream sauce

**Lobster Ravioli** with a lobster cream sauce...

**Portobello Mushroom Ravioli** with a diced tomato Porcini mushroom sauce

**Spinach and Ricotta Ravioli** with a fresh tomato basil and extra virgin olive oil sauce

**Cheese Ravioli** with a fresh tomato, basil and extra virgin olive oil sauce

**Meat Ravioli** with a fresh tomato basil and extra virgin olive oil sauce

## DAL MARE / FISH & SEAFOOD

### **CALAMARI STEAK DORE**

Pounded and dipped in egg wash, sautéed and topped with shrimp, fresh tomatoes and green onions with side of roasted potatoes and seasonal vegetables

### **SCAMPI DI PORTOFINO**

Fresh prawn's sautéed in Italian Trebbiano wine, fresh lemon, Italian parsley garlic and a touch of butter served with roasted potatoes and seasonal vegetables

### **SALMONE GRIGLIATO**

Grilled fresh salmon fillet served with roasted potatoes and seasonal vegetables

### **PESCE DEL GIORNO /CATCH OF THE DAY** (See Specials Insert) Market Price

### **CIOPPINO**

## DALLA GRIGLIA & SPECIALITY DI CASA

### **CHICKEN MARSALA**

Chicken Scaloppine in a mushroom artichoke Marsala wine sauce with a touch of butter, served with seasonal vegetables and roast potatoes

### **SCALOPPINE DI VITELLA**

Tender veal slices sautéed with a Marsala wine sauce, served with roasted potatoes and vegetables

### **VEAL PICCATA**

Tender veal slices in a lemon caper white wine sauce, served with polenta and vegetables

### **RIBEYE STEAK GORGONZOLA**

Ribeye steak served with a creamy Gorgonzola cheese sauce, polenta and vegetables

### **VEAL PARMIGIANA WITH PASTA MARINARA**

### **RACK OF LAMB**

Balsamic Vinegar reduction, with potatoes or polenta and veggies

\*\*\* Please see the "SPECIALS" insert or ask your wait staff availability and pricing. Thank you.  
In any of our entrees, polenta can be substituted with roasted potatoes and vice-versa.

## MENU DELLA SERA

### ANTIPASTI / APPETIZERS

**CRAB CAKES** 3 Large with Aioli Sauce

**CALAMARETTI FRITTI** Fried calamari rings, served with fresh marinara sauce & lemon

**PROSCIUTTO DI PARMA E MELONE**

Thinly sliced-imported Parma prosciutto, served with locally grown cantaloupe

**BRUSCHETTE MISTE**

Assorted "Bruschette" (Fresh tomato and basil- Mushrooms and garlic- olive tapenade)

**CARPACCIO DI MANZO**

Paper thin slices of raw lean beef filet, served with shaved Grana Parmigiano, lemon, capers and extra virgin olive oil

**COZZE & VONGOLE**

Fresh mussels and Manila clams steamed with garlic, parsley and Sauvignon Blanc

**ZUPPA DEL GIORNO** cup of soup ..... bowl of soup \$4.95

Soup of the day (please ask your server)

**ANTIPASTO MISTO** For 2 ..... For 4

Chef's selection of mixed appetizers (Always includes calamari fritti, caprese, and bruschette.)

### INSALATE / SALADS

**CUORI DI ROMANA**

Hearts of romaine, homemade garlic croutons, anchovies and shaved Grana Parmigiano and peeled tomatoes concasse

**INSALATA CESARE** (no anchovies) Traditional caesar salad with homemade garlic croutons

**INSALATA CAPRESE**

Fresh locally grown tomatoes, basil and fresh mozzarella sliced and drizzled with extra virgin olive oil

**SPINACI CON PANCETTA** Baby spinach with bacon, egg, red onion and a maple vinaigrette

**INSALATINA CON SCAMPI GRIGLIATI** (6 prawns)

Grilled prawns over baby greens, tomatoes and red onion

**INSALATA DELLA CASA**

House salad with choice of dressing (1000 Island, Bleu Cheese, Italian, Maple Vinaigrette or Ranch)

### PASTA

**FETTUCINI ALFREDO** (Add chicken)

**CAPELLINI AL POMODORO FRESCO**

Angel hair pasta, fresh tomatoes, garlic, basil and extra virgin olive oil

**LINGUINE MARI & MONTI**

Linguine simmered with asparagus, prawns, in a diced tomato Porcini mushroom sauce

**PICCATA DI POLLO**

Sliced chicken breast sautéed in a lemon caper white wine sauce over a bed of Linguine

**LINGUINE ALLE VONGOLE**

Linguine simmered with fresh Manila clams, garlic, parsley, Sauvignon Blanc and extra virgin olive oil

**FETTUCINE CARBONARA**

Fettuccine in a shallot egg yolk sauce, with pancetta and Pecorino Romano

**SPAGHETTI CON POLPETTINE**

Spaghetti with homemade meatballs and Bolognese sauce

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*Not responsible for lost or stolen items. We have the right to refuse service to anyone.*

*Thank you.*