

“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

Roasted Garlic Bread

Fresh ciabatta bread rubbed with roast garlic then sprinkled with Italian herbs. Topped with mozzarella and baked to a golden brown. \$16.99

Crab and Shrimp Dip

Baby shrimp and surimi crab blended with 3 cheeses and baked with a parmesan topping. Accompanied with fried pita chips. \$19.99

Garlic Parmesan Wings

House brined garlic and herb chicken wings dusted in seasoned flour. Tossed in garlic butter and parmesan cheese. Accompanied with house made roasted pepper aioli for dipping. \$18.99

Bruschetta Flatbread

Vine ripe tomatoes, red onion and roast garlic on a crispy flatbread topped with mozzarella, drizzled with balsamic glaze garnished with fresh basil. \$17.99 ...add feta \$2.99

Calamari Fritti

Our crisp and tender squid, lightly dusted and seasoned then fried to a golden brown. Drizzled with roasted garlic aioli. \$19.99

Arancini Pizzaiola

Golden fried balls of risotto stuffed with pepperoni and plenty of mozzarella. Served in our house made pomodoro garnished with fresh basil and parmesan cheese. \$16.99

Spinach and Artichoke Dip

Spinach and artichoke hearts blended with cream cheese and garlic. Baked with mozzarella and served with fried pita chips. \$19.99

Nonas' Meatball

Mozzarella stuffed half pound meatball topped with melted cheese. Served in our house made tomato sauce garnished with fresh basil and crispy onion. \$16.99

INSALATE & ZUPPE

Soup of the Day

Ask your server about our chef inspired offering. \$12.99

Caesar Salad

Crisp romaine and toasted croutons tossed in our house made dressing topped with crisp bacon and imported parmesan. \$18.99

Insalata Caprese

Vine ripe tomatoes with fiore di latte cheese garnished with balsamic reduction and fresh basil. \$19.99

Lobster Bisque

Rich brandy infused lobster soup, enriched with heavy cream and lobster meat \$15.99

Insalata Greek

Crisp romaine tossed in our roasted garlic red wine vinaigrette. Topped with kalamata olives, tomatoes, cucumbers, red onion and crumbled feta cheese. \$18.99

Insalata Vinny

Mixed baby greens tossed in our white balsamic vinaigrette garnished with kalamata olives, provolone cheese, vine ripe tomatoes and english cucumbers. \$17.99

Add chicken \$6.99

Add shrimp \$7.99



vegetarian



gluten free



vegan

ITALIAN SPECIALTIES

Risotto di Mare

Slow cooked Arborio rice with seared jumbo shrimp, scallops, and P.E.I. mussels in a rich tomato broth. Finished with parmesan cheese and scallions. \$33.99

Mushroom Ravioli

Roasted cremini and Portabella mushrooms blended with 3 cheeses, sandwiched between fresh pasta and served in a basil cream. \$29.99

Chicken Parmesan

A golden hand breaded chicken breast topped with melted mozzarella and zesty tomato sauce. Accompanied with spaghetti pomodoro. \$32.99

Veal Parmesan

Hand breaded provimi veal scaloppini topped with tomato sauce and melted mozzarella accompanied with al dente spaghetti pomodoro. \$33.99

Lasagna Villaggio

From the village of Calabria this hunk of Nona's amore is made with ricotta, meat and oozing with mozzarella all layered with tomato sauce and fresh pasta. \$29.99

Eggplant Parmesan

Golden slices of eggplant topped with tomato sauce and mozzarella cheese accompanied with al dente penne pomodoro. \$27.99

Add Bread Service and/or Salad to Your Entree

Garden or Caesar for \$6.99 • Focaccia Bread Service \$8.99

PASTA

Penne Arrabiatta

Spicy Italian sausage with sauteed sweet bell peppers tossed in our tomato sauce with a hint of chilies. \$26.99

Fettucine Alfredo

A classic dish! Our house made creamy alfredo sauce made with heavy cream, parmesan and a hint of garlic. \$25.99

Spaghetti Classico

A traditional favorite of al dente pasta topped with our tender meatballs and rich tomato sauce. \$25.99

Fettucine Pescatore

Sauteed jumbo shrimp, Atlantic scallop and fresh mussels tossed with al dente pasta with our famous rose sauce. Garnished with spring onion. \$33.99

Tortellini Al Forno

Cheese stuffed pasta baked with tender chicken breast tossed in our famous rose sauce, smothered with mozzarella and baked to perfection. \$29.99

Penne Primavera

Sauteed vegetables and roast mushrooms tossed with fresh basil, roast garlic, and a hint of tomato sauce. \$26.99

Spaghetti Carbonara

Pasta tossed with smokey bacon and rich cream finished with parmesan cheese and scallions. \$27.99

Penne Bolognese

A classic Italian dish from Bologna of tomato and beef tossed with al dente pasta. A dish taking us back to simpler times. \$26.99

Penne Tuscany

Sauteed tender chicken breast, vine ripe tomatoes, red onion and plenty of fresh basil in a creamy alfredo sauce tossed with al dente pasta. \$28.99

Add Bread Service and/or Salad to Your Entree

Garden or Caesar for \$6.99 • Focaccia Bread Service \$8.99

Gluten free pasta available \$2 charge

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



GRIGLIA

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. \$39.99

Atlantic Salmon

Seared salmon topped with a tomato basil chutney garnished with fresh scallion. Accompanied with rice pilaf and seasonal vegetables \$34.99

Seafood Sirloin (cooked medium and below)

An 8oz sirloin grilled to your liking topped with sauteed baby shrimp and surimi crab in a rich creamy sauce. Garnished with fresh scallions and accompanied with seasonal vegetables and whipped garlic mashed potatoes. \$42.99

Lamb shank

Slow braised Australian lamb shank in a rich red wine demi glace served with seasonal vegetables on a bed of whipped potato. \$37.99

Fish and Chips

Lightly battered Pollock filet fried to a golden hue served with lemon, creamy coleslaw, house made tartar sauce and crispy fries. \$25.99

Chicken Cacciatore

Tomato braised tender half chicken with sweet peppers, onion and roast garlic served on a bed of rice pilaf and garnished with fresh basil. \$29.99

Chicken Portobello

Seared chicken breast and roast mushrooms in a rich cream with fresh basil and whole garlic, accompanied with seasonal vegetables and whipped potato. \$32.99

Shrimp Arrabiatta

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

Add Bread Service and/or Salad to Your Entree

Garden or Caesar for \$6.99 • Focaccia Bread Service \$8.99

Add grilled shrimp skewer. \$7.99

PIZZA

All pizzas are 12 inch in size. Individual serving.

TRADITIONAL

BBQ Chicken

Mozzarella, grilled chicken, smoked bacon, green onions, BBQ sauce drizzle. \$26.99

Quattro Carne

Italian sausage, smoked bacon, pepperoni, ham, mozzarella cheese. \$26.99

Margherita Original

Fiore di latte cheese, oregano and fresh basil. \$25.99

Sicilian

Pepperoni, Calabrese salami, Prosciutto, caramelized onions, mozzarella. \$26.99

Mama Mia

Pepperoni, green bell peppers, cremini mushrooms, mozzarella. \$25.99

Diavolo

Hot Italian sausage, pickled hot banana peppers, Calabrese Salami, mozzarella. \$26.99

Classic New Yorker

Double cup and char pepperoni, oregano, mozzarella. \$25.99

Vegetarian

Green bell peppers, Kalamata olives, Roast mushrooms, mozzarella. \$24.99

WHITE

Margherita Bianca

Roasted garlic, Fiore di latte, fresh basil. \$25.99

Di Parma

Mozzarella, prosciutto, asiago, fresh parsley. \$26.99

Di Mare

Mozzarella, baby shrimp, roasted garlic, surimi crab, parsley. \$26.99

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 \$23.99

Choose from...

pepperoni, Italian sausage, bacon, ham, roasted garlic, green peppers, hot peppers, pineapple, mushrooms, red onions, extra cheese, green olives, fresh basil

Additional toppings over 2 are \$2.99 ea.

Add premium toppings...

calabrese salami, cup and char pepperoni, kalamata olives, caramelized onion, feta cheese, asiago, roasted mushroom \$3.99 ea
Add prosciutto \$5.99 • Add chicken \$6.99 • Add seafood \$9.99

Gluten free crust available Add \$4.99



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gluten free



vegan

JUNIOR MENU

For those little people 10 years old or younger. \$13.99 for all choices.

Pasta and Tomato

Choice of Penne, spaghetti or fettucine with our house made tomato sauce.

Vinnys Spaghetti and Meatball

Spaghetti in our house made tomato sauce topped with a meatball.

Junior Fettucini Alfredo

Fettuccini noodles tossed in our creamy alfredo cheese sauce

Penne Bolognese

Pasta topped with our hearty house made meat sauce.

Chicken Fingers and Fries

Crispy chicken tenders with golden fries and sweet plum sauce.

Grilled Hot Dog and Fries

Charbroiled all beef hot dog accompanied with crispy fries.

4oz Hamburger and Fries

Charbroiled burger topped with lettuce and tomato accompanied with golden fries. With or without cheddar.....The choice is yours.

LUNCH

Served between 11:00am to 5:00PM daily.
Served with your choice of Fries, Soup or Coleslaw.
Substitute Garden or Caesar Salad \$2.99

Vinnys Smashburger

Seasoned AAA ground chuck smashed thin on a brioche bun topped with dill pickle slaw and spread with onion bacon jam. \$21.99

Steak Sandwich Balsamico

Shaved New York striploin cooked with bell peppers, onions and balsamic vinegar. Topped with provolone cheese on a toasted ciabatta bun drizzled with roasted garlic aioli. \$21.99

Classic Smasher

House made AAA chuck smash burger topped with lettuce, tomato, red onion and garlic aioli on a toasted brioche bun. \$20.99

Veggie Sandwich

Crispy portobello provolone burger topped with lettuce, tomato, roast red pepper sauce and garlic aioli on a brioche bun. \$18.99

Chicken Italiano

Fried buttermilk chicken breast with roast garlic aioli, peppernato, lettuce and tomato on a brioche bun. \$20.99



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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!