

Vincenzo

CUCINA & LOUNGE

BRUNCH

SAVORY + EGGS

Served with roasted potatoes or salads . Choice of English muffin, sourdough, wheat, or white bread.

AMERICAN BREAKFAST*
3 eggs cooked any style, served with your choice of bacon or apple sausage. 20

AVOCADO TOAST *
Sliced avocado, poached eggs, guacamole. 19

EGG WHITE VEGGIE OMELET *
Mushrooms, spinach, bell peppers, topped with fresh salsa, avocado, sour cream. 18

MEATBALLS OMELET *
Topped with meatballs, onions, bell peppers, parmigiano cheese, light tomato sauce. 19

EGGS PURGATORY *
3 eggs cooked in roasted ground beef ragu. Served with crostini bread. 22

CLASSIC BENEDICT *
Poached eggs, Canadian bacon, hollandaise sauce on English muffin. 17

SHORT RIB BENEDICT *
Slow-cooked short rib, poached eggs, hollandaise, over English muffin. 23

SALMON BENEDICT *
Smoked salmon, avocado, balsamic on whole wheat bread. Topped with caviar. 22

BREAKFAST BURRITO *
Scrambled eggs, bacon, green onions, avocado, cheddar cheese wrapped in warm tortilla. 19

FRITTATA *
Italian-style omelette with sausage, red pepper, onions topped with burrata. 19

SHAREABLES

SWEET BOARD
Sweet tooth cravings cured. Churros, waffles, chocolate cake, yogurt, granola, chocolate dipping sauce, ricotta cream. 29

SAVORY BOARD *
Think breakfast charcuterie. Assorted, and imported Italian meats and cheeses. classic bruschetta. 32

STEAKS AND EGGS *
Powered by protein. 2-pound bones in ribeye with 4 eggs any style. Roasted potatoes and side of bread. 68

SWEET STUFF

AÇAÍ BOWL
Frozen açai blended with superfruits, banana, berries, topped with granola, coconut honey. 16

FRUIT PLATE
Fresh, seasonal. 13

HOUSEMADE GRANOLA
Greek yogurt, granola, seasonal fruit, honey drizzle. 15

OATMEAL BANANA PANCAKE
White chocolate chips, banana syrup. 17

STRAWBERRY PANCAKE
Housemade strawberry compote, whipped cream. 17

MATCHA FRENCH TOAST
Brioche in a matcha sauce topped with strawberry compote, pistachio. 18

TIRAMISU FRENCH TOAST
Brioche with mascarpone cream and cocoa powder. 18

NUTELLA WAFFLE
Topped with strawberry, Nutella drizzle. 17

SALADS

Add Chicken +5 Shrimp +8 Salmon +10

VINCENZONE
Organic mixed greens, tomato, cucumber, carrots, Italian dressing. 14

ANTIPASTO
Mixed greens, mortadella, salame, prosciutto, olives, pickles, onions, provolone, boiled egg, Italian dressing. 19

CAESAR
Romaine lettuce, Parmigiano Reggiano, crostini, traditional Caesar dressing. 14

DONATELLA
Organic heirloom tomatoes, oregano, mint, pesto oil. 16

SANDWICHES

Served with a choice of mixed green salad or french fries +\$3

VINCENZO'S BURGER *
100% Black Angus beef topped with bacon, lettuce, tomato, fried egg, cheddar cheese, served on a brioche bun. 19

TURKEY CLUB SANDWICH *
Turkey, ham, bacon, lettuce, tomatoes, garlic aioli, cheddar cheese. 18

PROSCIUTTO CAPRESE PANINI *
Prosciutto, fresh mozzarella, heirloom tomatoes, basil pesto on focaccia. 19

SALMON FOCACCIA *
Smoked salmon, capers, arugula, red onion, crème fraîche. 20

CHICKEN PARMIGIANA *
Topped with light tomato sauce, mozzarella on focaccia. 22

MORTAZZA
Mortadella, burrata, pesto on focaccia. 20

BUILD YOUR OWN CHILAQUILES *

Fried corn tortillas tossed in housemade sauce of choice, topped with queso fresco, sour cream, and 3 eggs any style. 17

CHOOSE YOUR SAUCE
Verde
Roja
Mole

ADD YOUR TOPPINGS
Chicken +4 Meatballs +5
Sausage +4 Shrimp +7
Soy Chorizo +4

SIDES

FRENCH FRIES 7
ROASTED POTATOES 5
AVOCADO 5

APPLE SAUSAGE * 6
APPLEWOOD SMOKED BACON * 7
SOY CHORIZO 4

**Items marked with an asterisk may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. There will be an automatic 20% gratuity fee for all parties of six or more. A 3.95% surcharge will be added to all checks.*



BRUNCH COCKTAILS

CLASSIC BLOODY MARY

Vodka, bloody mary mix, celery. 14

BLT BLOODY MARY *

Bacon Lettuce Tomato Vodka Bloody Mary mix
lime pickled veggies. 20

THE SMOKE HOUSE MARY *

Mezcal, bbq drizzled bacon, blue cheese stuffed
olives. 16

SHRIMP BLOODY MARY *

Vodka, shrimp, jalapeno, pickled veggies. 19

MIMOSA

GLASS. 12 BOTTLE 29

CHOICE OF:

Orange or Pineapple

Lychee or Guava +2

BELLINI

Prosecco, peach puree. 12

CRAFT COCKTAILS

TIRAMISU ESPRESSO MARTINI

House-infused vodka, Irish cream, coffee liquor,
espresso. 18

BLACK BOULVARDIE

Bourbon, Select Aperitivo, Montenegro. 18

CIAO BELLA CIAO

Malibu rum, pineapple, guava, coconut milk,
cinnamon syrup, lime. 17

AMARETTO MARGARITA

Amaretto Disaronno, tequila, lime juice, agave.
17

VENI, VIDI, VICI

Gin, bianco vermouth, lime, pomegranate syrup,
Campari foam. 17

BASIL LIMONCELLO MARTINI

Limoncello, vodka, lemon juice, egg white,
simple syrup, basil sugar rim, fresh basil. 17

HOT HONEY APEROL MARGARITA

Tequila, Aperol, passion fruit, hot honey, ginger,
lime. 18

FIAMMA TROPICALE

Hibiscus infused Mezcal-lime mango agave. 18

VINCENZO’S SANGRIA

Red wine, select apéritif, orange juice, cranberry,
spiced brown sugar. 17

ACQUA DOLCE (NON-ALCOHOLIC)

Watermelon, pomegranate syrup, lemon juice,
soda. 11

MOJITA (NON-ALCOHOLIC)

Choose a flavor: Traditional, strawberry, mango,
peach or pomegranate. (+1)

COFFEE

MEXICAN MOCHA

Espresso, milk of choice, chocolate, Mexican spices. 4.95

CHAI LATTE

Spiced black tea, steamed milk, foam. 5.50 (Make it dirty
+2)

DRIP COFFEE

Fresh brewed. Cafe Moto. 3.50

CAPPUCINNO

Espresso, milk of choice, foam. 5

HOT CHOCOLATE

Milk of choice, chocolate topped with whipped cream.
4.50

BUBBLES
ROSÉ

MOSCATO, STEMMARI, Italy 14

HOUSE CHAMPAGNE, France 14

BRUT ROSE, MOOD LUMINOUS, Italy 16

ROSÉ, CORDELLA, Italy 15

REDS

PINOT NOIR, SILVIA CELLARS, North Coast 14

CHIANTI CLASSICO, PONTE VECCHIO, Toscana 14

CABERNET SAUVIGNON, COPPER RIDGE, California 14

RED BLEND, HIGHLANDS 41, California 16

BEER ON TAP

MODELO ESPECIAL MEXICAN LAGER 4.4% ABV 9

NEGRA MODELO, MEXICAN AMBER ALE 4.4% ABV 9

MOTHER EARTH, CALI CREAMIN’ NITRO 5% ABV 9

DELAHUNT, OVERCAST HAZY IPA 7% ABV 10

ALESMITH, .394 PALE ALE 6% ABV 8

CORONADO BREWING, ORANGE WIT 4.9% ABV 9

ELYSIAN, SPACE DUST IPA 8.2% ABV 10

GUINNESS, STOUT 4.2% 10

KARL STRAUSS RED TROLLEY 4.9% ABV 9

LOST COAST, EUREKA 4.2% ABV 9

STELLA ARTOIS, LAGER 5.2% ABV 8

SOCIETE, PUPIL IPA 7.5% ABV 10

WHITES

CHARDONNAY, COPPER RIDGE, California 13

CHARDONNAY, FERRARI CARANO, Sonoma 16

PINOT GRIGIO, SANTA MARINA, Italy 15

SAUVIGNON BLANC, ARCHETYPE, New Zealand 16

GAVI DI GAVI, VILLA SPARINA, Italy 16

RIESLING, CHATEAU ST. MICHELLE, Columbia V. 15

BOTTLED BEER

PERONI 5.2% ABV 9

COORS LIGHT 4.2% ABV 7

CORONA 4% ABV 8

DELERIUM, TREMENS STRONG BLONDE 8.5% ABV 12

MICHELOB ULTRA 4.8% ABV 7

BEER GIRL, SAN DIEGO 3.5% ABV 7

HEINEKEN, 0 0% (NA) 7

SEASONAL SELECTION BEER, Ask server 10

MISC:

LOCAL ROOTS, HARD KOMBUCHA 8% ABV 8

SELTZERS, WHITE CLAWS AND ASHLAND 8

ROTATING CIDER, Ask server 8

SIGNATURE SPRITZ TOWER

Enjoy one or make it a tower. Mix and match your faves.

Single \$16 | Tower of 4 \$60 | Tower of 8 \$90

APEROL

Aperol, prosecco, soda water, orange slice.

VIRGIN SPRITZ

\$12 | Tower of 4 \$40

HUGO

Elderflower liqueur, prosecco, soda water, mint.

N’Aperol

N’Aperol by Spritz Del Conte

Hugo

Elderflower syrup, mint

Limoncello

Lemon by Spritz Del Conte

LIMONCELLO

Limoncello, prosecco, soda water, lemon.

NEW! THE INDIA STREET

Italicus Rosolio di Bergamotto, prosecco, soda
water, lemon.