



**PARTY INFORMATION & ACCOMMODATIONS**

WE WOULD LIKE TO THANK YOU FOR THINKING OF OUR RESTAURANTS FOR YOUR SPECIAL OCCASION. THERE ARE SEVERAL OPTIONS FOR YOU TO CONSIDER WHEN PLANNING YOUR EVENT. WE USE THE WINE LIST FROM THE RESTAURANT YOUR GATHERING WILL TAKE PLACE AND THE FOOD SELECTIONS FROM OUR BANQUET MENU.

**GRAPPINO'S**

**BANQUET ROOM:** 40 min-100 / 55 min *SEASONAL & WEEKENDS*    **WINE ROOM:** 12 min -25  
**BANQUET & WINE ROOM:** ROOM: 115 min-130 (Seated)    **OPEN HOUSE** 126 and up  
**BAR & TERRACE:** OPEN TO THE PUBLIC FOR COCKTAILS, APPETIZERS, DESSERTS,  
**OPEN DINING AND NON-PRIVATE EVENTS**

Grappino's has three areas to take into consideration when planning your event. A bar open to the public Monday through Saturday with light entertainment, a private banquet room and a private wine room.

**NINO'S**

**ROOM 1:** 20 min - 30    **ROOM 2:** 31 min - 40    **WHOLE UPSTAIRS:** 50 min - 70    **BAR:** 40 min - 60

Nino's has two upstairs semi-private rooms with an open arch between the two rooms. All rooms are available for parties and open dining. Outdoor courtyard available for social gatherings.

**VINCENT'S**

**ROOM 1:** 41 min - 65    **ROOM 2:** 31 min - 40    **ROOM 1 & 2:** 75 min - 104

Vincent's has 2 private rooms, a semi-private area in the main dining room and an outdoor courtyard to consider.

**MENU OPTIONS:**

*Limited Menu* – give your guest a choice of up to 2 salads and up to 3 entrees (groups 50 or more limited to 1 salad).

*Pre-Set Menu* – you select your guest entire meal from start to finish.

*Buffet* – *Perfect for socials or informal gatherings!* Always at Grappino's & Vincent's. Nino's limited days and nights.

**DEPOSITS & PAYMENTS:**

Reservation will be confirmed upon receipt of a non-refundable deposit and a signed contract which will guarantee the room for that date. Deposit will be deducted from the total bill the day of the event. Remainder must be paid in full by cash, Visa, Master Card or American Express the day of the event.

- \$500.00 {1 – 44 guests}                      \$1,000.00 {45 – 74 guests}                      \$1,500.00 {75-100 guests}
- \$2,000.00 {Nino's whole upstairs or Vincent's 2 Private Dining Rooms}
- \$3,000.00 {Both Banquet & Wine Room and Saturday luncheons}
- \$5,000.00 {Sundays for Nino's or Grappino's Restaurants}

*For information contact: Danvy or Vinceanne*  
*E-mail: [events@ninos-vincent.com](mailto:events@ninos-vincent.com)*

*Phone: 713-522-5120 Fax: 713-528-1008*  
*Website: [www.ninos-vincent.com](http://www.ninos-vincent.com)*

**PRICING:**

*Minimum charges on food per person for private and semi-private areas:*  
LUNCHEONS (Monday thru Friday) \$30.00/ DINNER (Monday thru Wednesday) \$35.00  
DINNER (Thursday thru Saturday & Sundays at Vincent's) \$40.00  
*Saturday luncheons & Sunday events (Contact event coordinator for details)*  
*December events (Monday – Saturday) \$40.00 per person*  
*Minimum prices per person exclude all beverages, 8.25% tax and 25% event fee.*  
*Children (5 and under) – Children's menu available      Children (5 and over) - \$40 min. applies*

All private and semi-private events will include a 25% event fee on the overall total of the bill. This fee applies towards service, incidentals and any miscellaneous costs associated with the preparation of an event.

The price per person depends on the type of menu selected. Event coordinators will assist in making the best selections for each event.

Prices, menus, wine lists, beverages, room accommodations and rentals are subject to change without notification.

Events featuring an ALL cash bar require an additional bartending fee of \$200.00. 25% event fee will be applied to all cash bar tickets.

**DECORATIONS & RENTALS:**

Iron scone accessories with 1 votive \$6.00 per arrangement (rental).  
Additional votives: \$1.00 per votive (rental).

Printed color menus (including logos and pictures) \$1.00 per menu.  
(Variety of styles to choose from)

Personal Shuttle Service to and from your event (see next page for details)

**PATIO & COURTYARD**

Grappino's patio (semi-private). Available to events held in Grappino's banquet or wine rooms, \$25.00 per person (minimum of 1 hour)  
Nino's/Vincent's courtyard (semi-private). Available to events held in Nino's, Vincent's or Grappino's private or semi-private rooms. \$20.00 per person (minimum of 1 hour)

Wedding ceremonies require an additional set up fee of \$250.00, which will be applied to the final bill. (Patio/Courtyard additional rental fee applies)

Cake brought into establishment -\$4.00 per person cutting charge

**AUDIO/VISUAL**

LCD Projector	\$225.00	60 x 60 Tripod Screen	\$40.00
Wireless Microphone (hand held)	\$35.00	Audio/Visual PACKAGE	\$265.00

**WINE/CHAMPAGNE:**

*Wine* – 4 glasses per bottle. *Prosecco/Champagne* – 5 glasses per bottle.

**BEER/LIQUOR:**

Based on consumption per drink.  
Events featuring an ALL cash bar require an additional bartending fee of \$200.00. 25% event fee will be applied to all cash bar tickets.

**BOTTLED WATERS:**

*Imported Italian water.* San Pelligrino – Sparkling. Ducale – Natural.

**COFFEES:**

*Espresso* - \$3.00    *Cappuccino* – \$3.50    *Regular/Decaf Coffee*– \$2.95

**SODAS/ TEA:**

\$2.95 Per drink. Includes refills. *Lemonade* w/fresh fruit - \$3.95

*Impress your guests...*

**Now introducing shuttle service to and from your event.  
Enjoy a luxury ride in our LIMO BUS.**




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**20 passenger airconditioned buses are equipped  
with stereo, DVD player, leather seats and  
complimentary bottled water.**

**A great start to any event!**

*Ask your event coordinator for details and pricing.*



*Begin your event with a “Special” cocktail!*

**“Vincent” Van Gogh Flavored Vodka Cocktails**

- Pomegranate Cocktail** *pomegranate vodka, champagne, cranberry*  
**Blueberry Acai** *fresh lemonade, shaken with ice, lemon and sugar*  
**Van Gogh Blue Martini** *shaken with ice, with gorgonzola stuffed olives*  
**Dutch Chocolate Martini** *shaken with hazelnut cream and ice,  
sprinkled with chocolate shavings*



**Aperol Spritzer** *Prosecco, Aperol, soda, ice and orange*

**Moscato** *sparkling sweet wine with hints of honey and pear*

**Mimosa** *Champagne & Orange Juice*

**Sparkling Fruit Spritzer** *Bacardi Limon, muddled fresh fruit  
splash of Prosecco & mint.*

**Wine Spritzer** *glass of white wine, splash of Pellegrino  
With citrus infused ice cubes. Refreshing!*


**Raspberry Granite** *Raspberry sorbetto shaken with grappa.*

**Scroppino** *Prosecco served in a champagne flute with lemon sorbet.*

**Italian “Tini”** *Grappa, Amaretto and sweet & sour  
served in a Martini glass.*

**Bellini** *Prosecco & Peach nectar, served in a champagne flute.*

**Limoncello Freddo** *frozen Granita drizzled  
with lemon liquor, Pallini Limoncello*



## *Appetizers perfect for passing, buffets or family style seating!*

### **ANTIPASTO**

*(\$5 per person per each item...2 pieces per each item)*

- ❖ **Toasted Ravioli** – with a Bolognese sauce
- ❖ **Polpetti di Capellini** – crispy fried angel hair pasta mixed with fresh crabmeat and shrimp
- ❖ **Funghi Ripieni** – mushroom caps stuffed with fresh combination of seafood and herb butter
- ❖ **Melanzane Rollatini** – grilled eggplant stuffed with ricotta cheese, parmigiano and basil, brushed with aglio
- ❖ **Zucchini Nonna** – oven roasted zucchini stuffed with rotisserie chicken, parmigiano, seasoned breadcrumbs and roasted peppers
- ❖ **Arancini** – creamy risotto and parmigiano balls lightly breaded and fried

*(\$7 per person per each item...2 pieces per each item)*

- ❖ **Scampi** – shrimp wrapped with angel hair pasta and fried crispy
- ❖ **Stuffed Dates** - with parmigiano cheese, wrapped in pancetta, drizzled with a balsamic reduction
- ❖ **Figs** – stuffed with gorgonzola cheese and walnuts, wrapped in prosciutto, grilled and drizzled with balsamic wine reduction (*seasonal*)
- ❖ **Zucchini Flowers** – stuffed with ricotta cheese and flash fried (*seasonal*)
- ❖ **Gamberi** – shrimp wrapped with prosciutto, soaked in Grand Marnier and grilled to perfection

### **BRUSCHETTA**

*(\$4 per person per each item...2 pieces per each item)*

- ❖ **Pomodoro** - seasoned tomato, basil, extra virgin olive oil
- ❖ **Salmone** - smoked salmon, capers, sour cream and roasted peppers
- ❖ **Artichoke** – marinated artichokes with pesto and pinenuts
- ❖ **Caponata** – combination of eggplant, pomodoro, pinenuts, olives and goat cheese
- ❖ **Pepperonata** - roasted pepper and pecorino romano
- ❖ **Fagioli** - traditional Tuscan beans with sage

### **SPIEDINI**

*(\$3.50 per person per each item...1 skewer per each item)*

- ❖ **Vitello** – grilled veal rolled around fresh mozzarella with coated seasoned breadcrumbs combined with cherry tomato
- ❖ **Pollo** – grilled chicken breast with seasoned breadcrumbs, tomato, onion, mushroom and pepper
- ❖ **Caprese** – fresh mozzarella, cherry tomato and pesto
- ❖ **Prosciutto e Melon** – fresh prosciutto and melon

## **PAN PIZZA SQUARES**

*(\$6 per person for each item selected)*

- ❖ **Margherita** – fresh tomato, mozzarella, extra virgin olive oil, basil
- ❖ **Americana** – pepperoni, sausage, mushroom, black and green olives, tomato and mozzarella
- ❖ **Pollo Arrosto** – rotisserie chicken, tomato and mozzarella
- ❖ **Primavera** – roasted tomato, mozzarella, artichoke, mushrooms, olives and pesto

***Perfect for buffets or family style seated appetizer!***

*(Plate & fork needed for below appetizers. Served family style or buffet)*

*(\$9 per person for each item selected)*

- ❖ **Antipasto Il Bordo** – Rustic board of imported meats, cheeses and roasted vegetables
- ❖ **Crab Claws Lamonte** – crab claws in lemon butter, garlic and spices
- ❖ **Calamari Fritti** – fried calamari served with a spicy marinara sauce
- ❖ **Roasted pear** - imported cheeses, walnuts and honey
- ❖ **Asparagi Con Granchio** – lightly breaded sautéed asparagus with lump crabmeat and lemon butter
- ❖ **Gamberi Marinati** – grilled shrimp tossed with extra virgin olive oil, feta cheese, fresh mint and lime juice
- ❖ **Crab Cake** – seafood crab cake served over a lobster cream sauce
- ❖ **Oysters Oreganato** – charbroiled oysters served on the half shell, in butter, garlic and spices
- ❖ **Vincenzo** (*served chilled*) – lump crab, shrimp, tomato, red onion, parsley with crispy flat bread

## **A PERFECT ACCOMPANIMENT TO YOUR MEAL!**

*(\$3.00 per person for each selection)*

Creamy Cambozola cheese with sweet roasted peppers

Pesto Oil

Marinated imported olives and fresh parmigiano pieces

Mista Terra

Rosemary breadsticks wrapped with prosciutto

## **SPECIALTY BREADS**

*(all breads are baked in-house daily -one order serves 6 people)*

*All bread selections are \$5.00 per order*

**FOCACCIA** fresh homemade baked rosemary bread

**GARLIC BREAD**

**FLAT BREAD** fresh thin crispy pizza bread.

**OLIVE CIABATTA**

## INSALATA

*(\$8.75 per salad –groups of 50 or more are limited to 1 salad selection)*

### **SPINACI**

Spinach, crispy pancetta, mushrooms, chopped egg, goat cheese, warm honey balsamic vinaigrette.

### **CAPRESE**

homemade mozzarella, sliced tomato, basil and extra virgin olive oil.

### **CAESAR**

romaine lettuce, caesar dressing, capers and garlic croutons.

### **CHOPPED SALAD**

combination of mixed greens tossed with pear, toasted almond, goat cheese, sundried tomato vinaigrette.

### **MISTA**

salad of baby field greens, artichoke, tomato, roasted red bell pepper, Montrachet, extra virgin olive oil, balsamic vinegar.

### **POMODORO BASILICO**

Roma tomatoes, artichoke hearts, red onion, dried calamata olives and basil in a red wine vinaigrette with shaved parmigiano cheese.

## POLLO

*(each chicken entrée, \$19.95)*

### **POLLO ARROSTO**

from our wood fired rotisserie spit roasted lemon and garlic half chicken served with roasted garlic mashed potatoes and in-season vegetable.

### **POLLO MARSALA**

grilled chicken breast topped with a Marsala wine and mushroom sauce, served with in-season vegetable.

### **POLLO CON CIPPOLINO**

grilled chicken breast, caramelized onion, homemade oven dried tomatoes and goat cheese served with penne aglio e olio.

### **POLLO ALLA MENTA**

“Mamma’s Chicken” marinated with garlic, fresh mint, mushrooms and olive oil, pan fried crispy in olive oil and served with roasted garlic mashed potatoes and in-season vegetable.

### **POLLO PICATTA**

sautéed chicken scaloppine, lemon butter caper sauce, served with spinach.

### **POLLO PARMIGIANO**

breaded chicken breast, sautéed and topped with a light tomato and fresh mozzarella served with penne pomodoro.

## PASTA

*(\$10.00 when served as appetizer portion, excludes lobster)*

<b>LINGUINE MARINARA</b>	<b>18.95</b>
sautéed shrimp, artichoke hearts, olives, mushrooms and tomato over flat, thin, long pasta.	
<b>LINGUINE CON GAMBERI ALLA GRIGLIA</b>	<b>18.95</b>
flat, thin, long pasta, grilled shrimp and scallops, tossed with sundried tomato, garlic and extra virgin olive oil.	
<b>STUFFED SHELLS</b>	<b>21.95</b>
pasta shells filled with mixed seafood, baked, topped with roasted pepper sauce.	
<b>PENNE ALLA VODKA</b>	<b>18.95</b>
Short tube shaped pasta with lump crabmeat in a tomato cream vodka sauce.	
<b>ARAGOSTA POSITANO</b>	<b>27.95</b>
sautéed half lobster tail, shrimp, mussel and lump crabmeat tossed with linguini in a spicy pomodoro sauce.	
<b>MEZZALUNA</b>	<b>16.95</b>
fresh half moon shaped pasta stuffed with roasted chicken, mushroom, ricotta and parmigiano in a sauce of tomato and cream.	
<b>RIGATONI ALLA RUSTICA</b>	<b>16.95</b>
large tube pasta, spicy sausage, peas, tomato, light cream and parmigiano	
<b>PASTA JULIA</b>	<b>17.95</b>
penne pasta, wood roasted rotisserie chicken, spinach, mushrooms with marinara sauce.	
<b>PACHERI</b>	<b>16.95</b>
large tube pasta with a pulled roasted veal meat sauce.	
<b>LASAGNE DELLA CASA</b>	<b>17.95</b>
layers of homemade pasta, ground beef, cheeses and tomato sauce.	

## PESCE

*(each seafood entrée, \$28.95)*

<b>SNAPPER NINO</b>	
fresh red snapper sautéed in olive oil and topped with lump crabmeat and mushrooms in a lemon butter white wine sauce served with fresh daily vegetable.	
<b>TROTA</b>	
grilled rainbow trout topped with mixed seafood cake and fresh lemon served with fresh daily vegetable.	
<b>PESCE AL FORNO</b>	
wood roasted sea bass, topped with shrimp, artichoke hearts, and capers with a light tomato basil seafood broth served over sautéed spinach.	
<b>SALMONE CON PORTOBELLO</b>	
grilled salmon topped with portobello mushrooms, roasted peppers, artichoke hearts and lemon herb butter served with fresh daily vegetable.	
<b>TROUT or HALIBUT ARANCIO</b>	<i>(seasonal)</i>
marinated in fresh herbs, broiled and topped with sautéed crawfish tail, shitake mushroom, caper and a fresh orange butter sauce, served with fresh daily vegetable.	
<b>GAMBERI PANATI</b>	
large shrimp in seasoned breadcrumbs broiled and topped with a garlic lemon butter sauce with a side of tagliolini checca.	
<b>SCAMPI ALLA GRIGLIA</b>	
large grilled shrimp, lump crabmeat and herb butter served with sautéed spinach.	

## CARNE

<b>MARRE &amp; TERRA</b>	45.00
skewered rosemary filet mignon over caramelized onion, 8 oz broiled lobster tail served with grilled asparagus.	
<b>BEEF TENDERLOIN</b>	32.95
encrusted in seasoned breadcrumbs, oven roasted in its own natural juices served with French green beans and roasted garlic mashed potatoes.	
<b>SHORT RIBS</b>	27.95
beef ribs braised in "Osso Bucco" sauce - a hearty puree served over creamy polenta with spinach.	
<b>RIB EYE</b>	31.95
grilled 14 oz bone in chop with fried leeks and roasted potatoes tossed with mixed peppers.	
<b>FILETTO DI MANZO</b>	32.95
roasted rosemary skewered filet mignon on a bed of caramelized onion with roasted potatoes and asparagus	
<b>FILETTO NINO</b>	32.95
grilled 8 oz filet mignon finished with a Barolo wine sauce with mushroom and roasted pepper served with roasted garlic mashed potatoes and vegetables.	
<b>MANZO AL GORGONZOLA</b>	32.95
8 oz filet mignon with a red wine and gorgonzola mushroom sauce served with sautéed spinach and roasted rosemary potatoes.	
<b>LAMB CHOP</b>	32.95
juicy marinated lamb chops char grilled served with rosemary roasted potatoes and asparagus.	
<b>COSTOLETTA ALLA GRIGLIA</b>	42.95
14 oz. veal chop grilled to perfection topped with sautéed mushrooms served with roasted rosemary potatoes and in-season vegetables. <i>Best in Town!</i>	
<b>VEAL VINCENT</b>	22.95
tender veal coated with parmigiano sautéed in olive oil, topped with artichoke hearts and lemon butter served with farfalle alfredo.	
<b>VEAL PICATTA</b>	22.95
sautéed veal scaloppine, lemon butter caper sauce, served with spinach.	
<b>OSSO BUCCO</b> (48 hour notice/served when everyone has same course)	31.95
braised veal shank simmered in a hearty vegetable puree served with risotto	
<b>PORK CHOP</b>	27.95
double bone pork chop, lentils, roasted petit apple, mostarda di mele	

## **DOLCE DEL GIORNO**

*(Fresh Homemade Desserts - \$7.75 per person)*

*(add A'la Mode - \$1.75)*

### **DESSERT CHOICES:**

- ❖ Assortment of 2-3 homemade desserts presented on a platter in the center of each table
- ❖ Homemade Cakes for any special occasion *(advanced notice required)*
- ❖ Wedding Cakes *(price determined by style of cake)*
- ❖ Assortment of homemade Italian Cookies
- ❖ Mini cannolis
- ❖ Sorbet/Gelato *(variety of flavors available)*
- ❖ Affogato - Vanilla ice cream with hot espresso and Lady Fingers drizzled with chocolate
- ❖ Sfinges – Italian pastry, dusted with powdered sugar and served with honey

***Complete your Italian dining experience  
with one of our signature after dinner drinks!***

### **Vinsanto**

*Dessert wine, perfect with any of our homemade desserts!*

### **Limoncello**

*One of Italy's finest lemon liqueurs chilled in a block of ice. A definite crowd pleaser!*

### **"Boom – Boom" Café Diavolo**

*Cappuccino with Amaretto, Hazelnut and Irish Cream...the name says it all!*

### **Rosa Regale**

*375ml sparkling dessert wine... exquisite with anything chocolate!*

### **Experience our name with...GRAPPA...Digestivo**

*Italian dry distilled brandy, pair one up with an Espresso!*

# LUNCHEON MENU

**Private & Semi-private luncheons always available at  
Nino's, Vincent's & Grappino di Nino Restaurants  
Monday thru Friday (SEASONAL)**

*(\$30.00 per person...3 course menu, tea/soda & coffee included)*

*(No changes or substitutions to lunch menu. We can accommodate other menu items at menu prices)*

## ANTIPASTO

*(select one)*

**Pomodoro** - seasoned tomato, basil, extra virgin olive oil

**Casalinga** – mixed lettuce, carrots, white beans, fried artichoke leaves,  
crumbled croutons, creamy parmesan dressing

**Minestrone** – fresh vegetable and pasta soup

## ENTRÉE

*(select three)*

### **Insalata con Pollo**

roasted chicken, mista salad, tomato au gratin

### **Penne Primavera**

short tube pasta, zucchini, eggplant, asparagus, fresh artichoke, crushed tomato, olive oil and basil

### **Penne Peperonata**

short tube pasta, roasted sweet mixed pepper sauce, fresh basil

### **Linguine Pomodoro Fresca**

Flat, thin, long pasta, tossed with fresh tomato, basil, garlic and olive oil

### **Tilapia**

lightly floured, pan sautéed, topped with mushrooms, and roasted peppers in lemon butter  
white wine sauce served with fresh daily vegetable

### **Pollo Arrosto**

from our wood fired rotisserie spit roasted lemon and garlic half chicken served  
with roasted garlic mashed potatoes and in-season vegetables

### **Pollo Toscana**

grilled chicken breast, topped with chilled arugula, tomato and cucumber  
served with roasted potato.

### **Mamma Mandola's Italian Meatloaf**

served with roasted garlic mashed potatoes and peas

## DOLCI

*(select one)*

### **Gelato**

Refreshing daily selection of Italian ice cream

### **Affogato**

Vanilla ice cream with hot espresso and Lady Fingers drizzled with chocolate