

Vincent Chicco's

39G John St 29403-6432 · +18432033002 · Updated: Jan 14, 2026

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FOR THE TABLE 7

Formaggi	\$16.00
chef's election of imported artisan cheeses, traditional pairings	
Bruschetta	\$12.00
heirloom tomato, whipped goat cheese, balsamic, crostini	
Warm Marinated Olives & Capocollo	\$9.00
Salumi	\$23.00
chef's selection of imported cured meats, traditional pairings	
Meatballs & Polenta	\$12.00
anson mills stone ground grits, veal meatballs, pomodoro, shaved parmesan	
Insalata di Granchio	\$19.00
jumbo lump crab, english peas, capers, citrus, puglia olive oli, basil aioli, cucumber	
Cherrystone Clams Oreganata*	
Available in Three / Half Dozen / Dozen	

SOUPS & SALADS 4

Roasted Grape & Gorgonzola Salad	\$12.00
toasted walnuts, balsamic	
Caprese	\$14.00
buffalo mozzarella, heirloom tomato, fresh basil, olive oil, aged balsamic	
Creamy Tomato Bisque	\$12.00
roasted tomato, Puglia olive oil, grilled sourdough	
Burrata Salad	\$12.00
arugula, pepperoncini, olives, radish, chili vinaigrette	

SEAFOOD 4

Fresh Catch*	
creamy polenta, roasted broccoli rabe, surfine capers, burro bianco	
Lobster Oreganata	\$38.00
semolina spaghetti, sweet corn, english peas, herb butter, basil gremolata	

Calabrian Seafood Linguini	\$37.00
shrimp, jumbo lump crab, calabrian chili, saffron, citrus	
Aglione & Olio	
Fresh linguini, chili, olive oil, garlic, chili flake, fresh lemon. Available with shrimp clams	

PASTA 5

Tagliatelle Estiva	\$24.00
pesto, roasted tomatoes, cipollini onions, wilted arugula	
Parmigiana	AVAILABLE OPTIONS
caciocavella, san marzano, semolina spaghetti	
Eggplant: \$23.00	
Chicken: \$27.00	
Cacio e Tartufo	\$26.00
tagliatelle, black summer truffles, oyster mushrooms, parmesan crema	
Spaghetti & Meatballs	\$26.00
semolina spaghetti, house ground veal, san marzano tomato sauce	
Sicilian Sunday Gravy	\$26.00
semolina paccheri, simmered pork, beef, veal, ricotta	

ENTRATA 6

Duck Cacciatore	\$31.00
pancetta, cremini & oyster mushrooms, fingerling, pomodoro	
Tuscan Braised Short Rib	\$29.00
potato puree, tuscan kale, sugo	
14oz Bone-in Pork Chop*	\$35.00
tuscan mushroom crema, roasted fingerling potatoes	
Chicken Picatta	\$27.00
creamy polenta, roasted broccoli rabe, surfine capers, burro bianco	
Seasonal Risotto	\$23.00
cracked pepper, pecorino romano, chef's selection of vegetables	
8oz Filet*	\$48.00
caramelized cipollinis, potato puree, compound butter	

ACCOMPANIMENTS 6

Potato Puree	
Fresh Pasta	
Haricot Verts	

Fingerlings

Asparagus

Tuscan Kale

BUBBLES 4

La Cacciatora Frizzante Lambrusco dell'Emilia Amabile	AVAILABLE OPTIONS	
		\$10.00
		\$40.00
Luca Bosio Prosecco, Veneto, Italy	AVAILABLE OPTIONS	
		\$10.00
		\$40.00
Luca Bosio Prosecco Rose, Veneto Italy	AVAILABLE OPTIONS	
		\$11.00
		\$44.00
Tempus III Cava Brut NV, Napa Valley	AVAILABLE OPTIONS	
		\$10.00
		\$40.00

WHITES 7

Moscato, Antonio Maccieri Dolce, Lazio, Italy	AVAILABLE OPTIONS	
		\$9.00
		\$36.00
Sauvignon Blanc, Misty Cove, New Zealand	AVAILABLE OPTIONS	
		\$9.00
		\$36.00
Vermentino, San Felice Perolla Maremma Toscana, Tuscany, Italy	AVAILABLE OPTIONS	
		\$9.00
		\$36.00
Riesling, Fess Parker, Santa Barbara, California	AVAILABLE OPTIONS	
		\$10.00
		\$40.00
Rose, Bodegas Anadas Care Solidarity, Carinena, Spain	AVAILABLE OPTIONS	
		\$10.00
		\$40.00
Pinot Grigio, Tommasi le Rosse IGT, Veneto, Italy, Italy	AVAILABLE OPTIONS	
		\$12.00
		\$48.00

Chardonnay, Cantine San Marzano 'Edda', Puglia, Italy	AVAILABLE OPTIONS
	\$15.00
	\$60.00

REDS 7

Cabernet Franc, Ironstone Vineyards, Lodi, California	AVAILABLE OPTIONS
	\$10.00
	\$40.00
Malbec, Pascual Toso, Maipu, Argentina	AVAILABLE OPTIONS
	\$10.00
	\$40.00
Cabernet Sauvignon, Introvert, Lodi, California	AVAILABLE OPTIONS
	\$10.00
	\$40.00
Pinot Noir, Ironstone Vineyards, Lodi, California	AVAILABLE OPTIONS
	\$11.00
	\$44.00
Nero d'Avola, Villa Tonino, Sicilia IGT, Sicily, Italy	AVAILABLE OPTIONS
	\$11.00
	\$44.00
Chianti, Calvo Classico DOCG, Tuscany, Italy	AVAILABLE OPTIONS
	\$12.00
	\$48.00
Super Tuscan, Castellani Touton Monsalaia Maremma Toscana IGT, Tuscany, Italy	AVAILABLE OPTIONS
	\$12.00
	\$48.00

HOUSE WINES 1

Red/White/Bubbles	AVAILABLE OPTIONS
	\$8.00
	\$32.00

BEER (BOTTLES/CANS) 9

Sycamore Juiciness IPA (Local/Regional)	\$8.00
Hi Wire Bed of Nails (Local/Regional)	\$8.00
Commonhouse Wise One (Local/Regional)	\$8.00
Allagash White (Local/Regional)	\$8.00
Austin East Ciders Blood Orange	\$8.00

Narragansett Lager	\$5.00
Bud Light	\$5.00
Budweiser	\$5.00
Michelob Ultra	\$5.00

DRAFT BEER 3

Michelob Ultra	\$7.00
Sycamore IPA	\$8.00
Bevi Bene Porter	\$8.00

HARD KOMBUCHA 2

Walker Brothers Kombucha Blueberry Jasmine	\$11.00
Walker Brothers Kombucha Watermelon Lime	\$11.00