



VINTAGE RESTAURANT

STARTERS

- Mixed Olives** Δv vg 12
Roasted Wings Δ 16
Plain, Buffalo or BBQ
Crispy Artichokes vg 16
Pecorino, Fresh Herbs and Caper Aioli
Lobster Wontons 22
Scallions & Creamy Sriracha
Filet Mignon Spring Rolls 22
With caramelized onion & Fresh Mozzarella
Vintage Mini Burgers 19
Cheddar Cheese & Horse Radish Aioli*
Atlantic Shrimp Cocktail Δ 18
With House Cocktail Sauce
Crispy Fried Calamari 18
Banana Peppers and House Aioli
Hand Cut Fries Δv vg 14
Truffle Parmesan Fries Δvg 16
Hand Cut Fries, Fine Herbs, Bourbon KetchupΔ

FLAT BREADS

- Traditional Margherita** 25vg
Garden Fresh Tomatoes, Mozzarella Cheese, and Basil
Chicken Caesar Pizza 25
Grilled Chicken, Caesar Dressing, Three Cheese Blend,
Romaine
Fig & Pear 25
Mozzarella, Mascarpone and Crispy Prosciutto
Italian 25
Mozzarella, Pepperoni & Hot Peppers
Buffalo Chicken 25
Gorgonzola, Mozzarella, with a Hot Sauce Drizzle
Veggie Pizza 25 v vg
Marinara, Mushrooms, Onions, Peppers
ADD CHEESE BY REQUEST

SANDWICHES

- Chicken Parmesan Sandwich** 34
On Baguette with Hand Cut Fries

- Chef's Burger** 28
10oz All Natural Patty, Lettuce, Tomato, Onion, Pepper Jack
and Bacon
With Hand Cut Fries*

SPECIALS

- Burrata Ravioli** vg 42
Served with house Marinara
Tuna Tartar Salad 22
Mixed Greens and Red Quinoa

SOUPS AND SALADS

- New England Clam Chowder** 16
Local Littlenecks, Yukon Potato, House Smoked Bacon
Creamy Tomato Soup vg 14
Toasted Baguette, Fresh Mozzarella, Parsley Chiffonade
French Onion Soup 16
Artisan Mixed Green SaladΔv vg 14
Cucumber, Tomatoes, Onion & House Vinaigrette
Classic Caesar 16
Parmesan Crisp, Roasted Garlic Crostini
Classic Wedge 16
Tomatoes, Red Onion, Gorgonzola, Bacon & Blue Cheese Δ
Strawberry Salad Avg 18
Baby mixed Greens, Fresh Strawberries, Cherry Tomatoes,
Gorgonzola & House Balsamic
Caprese Tower Avg18
Fresh Sliced Tomato & Mozzarella, Balsamic Fig Drizzle and
Savory Pesto

Entrees

- Gnocchi** 36
Wild mushrooms Sauce vg or House Marinara v vg
Bolognese 36
Traditional Meat Sauce with Hand Cut Pasta
Gnocchi Bolognese 39
By Popular Demand We Put them Together
Hanger Steak Frites Δ46
Fine Herbs, Roquefort Blue Cheese*
Pan seared Miso Salmon Δ46
Sticky Rice, Lemongrass & Ginger Broth *
Lobster Ravioli 49
Served with Sauteed Spinach
Shortrib Agnolotti 39
Served with Sage Brown Butter Cream Sauce
Fig and Mascarpone Ravioli vg 38
Served with Parmesan Cream Sauce
Butternut Squash & Amaretto Ravioli vg 38
Served with House Marinara
Filet Mignon *Δ 56
8oz Angus Beef, Wild Mushroom Sauce & Vegetable Risotto
Seared Duck Breast Δ49
Truffle Mashed Potato and Grilled Asparagus
with Pan Sauce
Eggplant Parmesan 39
Fresh Mozzarella and Hand Cut House Made Pasta
Saffron Rice with Root Vegetables Δ v vg 38
Sauteed Seasonal Vegetables
Chicken Parmesan 39
Fresh Mozzarella and Hand Cut House Made Pasta
Chicken Marsala 39
Over House Pasta
Shrimp Fra Diavolo 39
Over House Pasta
Add an 8oz Lobster Tail to any meal +30



VINTAGE RESTAURANT

Vintage Restaurant & Lounge • 72 Broad Street Boston • 617 482 1900 • www.VLBoston.com

*These Items cooked to order, if undercooked or raw they can lead to food borne illness V-vegan Vg-VegetarianΔGluten Free
Before ordering please inform your server if you have any allergy concerns