



Newsletter

October 2011

The Vincent Mandola Family of Restaurants

*Nino's * Vincent's * Grappino di Nino * Pronto Cucinino*

Join us for Live Music on the patio at Grappino di Nino!

The beautiful landscaped patio is a great place to enjoy Italian wines, cocktails and our Spuntini menu (small plates). This month we are featuring our "2 for \$10.00" "perfect pairing", La Villa wines paired with Antipasto.

DELIZIOSO! [View our Menu](#)

GRAPPINO

di NINO



THIRSTY THURSDAYS

ONLY \$6.00

Meet "Vincent"

Van Gogh... VODKA!

Every Thursday come try different Martinis on Grappino's Patio



Click icon to view menu

VERRAZZANO WINE DINNER

The Vincent Mandola Family invites you to taste extraordinary wines and foods of Tuscany! Our annual Fall Wine Dinner will feature the Verrazzano Winery. Owner and Winemaker, Luigi Cappellini presents Chianti Classico dating back to 7th century, A.D.

Five course pairing, \$95.00 per person, service additional.

PRONTO CUCININO

DID YOU KNOW PRONTO DELIVERS BULK LUNCHES

TO YOUR OFFICE?

Visit us at www.pronto-2-go.com.

PRONTO'S Curbside service is perfect for your on-the-go lifestyle!

DINE IN

TAKE OUT

CURBSIDE



Nino's, Vincent's & Grappino di Nino has the perfect rooms for the HOLIDAY SEASON!!!

Contact Cynthia or Danvy: 713-522-5120
events@ninos-vincents.com





Fall Wine Dinner

The Vincent Mandola Family & *Verrazzano Winery*

Invites you to taste extraordinary wines and foods of
Tuscany!

Grappino di Nino

October 24th at 6:30pm

Verrazzano Winery - Owner & Winemaker, Luigi Cappellini

Presents Chianti Classico dating back to 7th century A.D.

Antipasto

Vitello (Rosso di Verrazzano—Mini Tuscan)

Vitello Spiedini stuffed with mozzarella and skewered with roasted cherry tomatoes

*Bruschetta (Chianti Classico Verrazzano)
Roasted pepper & artichoke bruschetta served with
rosemary breadsticks wrapped in prosciutto*

Prima Portata

Agrolotti (Sassello Castello di Verrazzano)

Stuffed pasta, roasted squash, walnut, sage burro nero.

Seconda Portata

Dorchetta (Chianti Classico Riserva Castello di Verrazzano)

Savory, moist pork roast on a bed of green lentils finished with caramelized apple

Dolce

Dere (Vin Santo)

Roasted pear, imported cheeses, walnuts and honey

\$95 per person, 20% service additional - Reservations required