Welcome to our new location and another semester of fine dining at Gateway Community College’s Café Vincenzo. Our restaurant is a well kept secret where culinary students have the opportunity to experience a career in the hospitality industry.

Lunches during the spring 2013 semester, will be on **WEDNESDAY**. Doors will open at 11:30AM for payment and seating. Service begins at 12:15 PM promptly. Lunches are $12.00 payable at the Café which is located on the main floor of the South building in Room S102 on the day of the meal only after 11:30 AM.

The South building is bordered by George Street, Church Street, (which is the best entrance for the Café), Frontage Road and Temple Street. Parking is available on Church Street at meters and also in the Crown Street Garage and Temple Street Garage which have entrances on Crown Street, Temple Street and Frontage Road. Your parking ticket can be validated by the guard upon entrance to the building.

To make a reservation request, please leave your name, telephone number, the number in your party, and date(s) you are interested in dining with us. We will get back to you as soon as possible to confirm availability and your reservation.

Thank you for participating in this wonderful program. Without your support this would not be a success.

Bon Appetit!

*Café Vincenzo*  
*Gateway Community College*  
*20 Church Street, Room S102*  
*New Haven, CT 06510*  
*(203) 285-2269*  
*pabrams@gatewayct.edu*
Café Vincenzo’s
SPRING 2013
Lunch Menu

MARCH 6
• Soup: New England Clam Chowder
  • Salad: Baby Field Greens
  • Entrée: Polenta Inerusted Salmon
  • Seasonal Vegetable & Starch
  • Dessert: Fresh Berry Torte

MARCH 13
• Soup: Minestrone
  • Salad: Baby Field Greens
  • Entrée: Grilled NY Sirloin
  • Seasonal Vegetable & Starch
  • Dessert: Blueberry Walnut Carrot Cake

MARCH 20
• Soup: Pasta e fagioli
  • Salad: Baby Field Greens
  • Entrée: House Made Manicotti
    • Seasonal Vegetable
  • Dessert: Chocolate Mousse

APRIL 3
• Soup: Seafood Chowder
  • Salad: Baby Field Greens
  • Entrée: Stuffed Boneless Breast Of Chicken
  • Seasonal Vegetable & Starch
  • Dessert: Crème Brulee
APRIL 10
- Soup: Cream Of Roasted Tomato
  - Salad: Baby Field greens
- Entrée: Fillet of Sole filled with Lump Crabmeat & Spinach
  - Seasonal Vegetable & Starch
  - Dessert: Chocolate Truffles

APRIL 17
- Soup: Roasted Onion
- Salad: Baby Field Greens
  - Entrée: Lasagna
  - Seasonal Vegetable
- Dessert: Belgium Chocolate Torte

APRIL 24
- Soup: White Bean & Escarole
  - Salad: Baby Field Greens
  - Entrée: Chicken Francaise
  - Seasonal Vegetable & Starch
- Dessert: White Layer Cake with Berries

MAY 1
- Soup: Roasted chicken and wild rice
  - Salad: Baby Field Greens
- Entrée: Roasted Prime Rib Inerusted with Fresh Herbs
  - Seasonal Vegetable & Starch
- Dessert: Angel Food Cake with Vanilla Bean ice Cream

MAY 8
- SOUP: Shrimp Bisque
  - Salad: Baby Field Greens
  - Entrée: Grilled Swordfish
  - Seasonal Vegetable & Starch
- Dessert: Petite Triple Belgium Chocolate Cookies