

History of Vintage 471~

Definition: Invested appearance, served with uncompromising luxury. Attention to detail with comfortable and welcoming surroundings.

All our Guests, Friends and Family- Who are all family to us. Offering wonderful Menus, Daily and weekly specials along with local and regional food and beverage suppliers to give a unique menu and dining experience. Catering is Available for Special Occasion Events. Please speak with a Manager for information.

Owner Giovanni Rubano

Inspired Owner & Local Chef with a desired passion for food, taste and presentation that he enjoys the delights of a quality Culinary visit and experience.

Manager Mandie Dreher

Oversees every phase of restaurant operations. Makes sure employees are properly trained and that your dining experience will keep you coming back. If you have a special occasion you are celebrating please inform us.

Keep in touch with us~

Facebook – Vintage471

Instagram- #vintage471

Yelp- Vintage 471 on Main

Restaurant.com- Vintage 471



Vintage 471

471 Main Street Oakville, CT 06795

1-860-417-3081

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SOUPS

TRADITIONAL PASTA FAGIOLI 5/6

Northern White Beans, simmered Ditalini, Braised Pancetta with a Parmesan vegetable broth finished with Fresh herbs.

RUSTIC CASSOLE OF ONION 8

Caramelized trio onion blend, shallots, garlic in a rich beef and chicken broth. Topped with herb baked croutons and the trio of Mozzarella, Swiss and Provolone cheeses roasted with a bronzed crust.

VINTAGE FAMOUS CHICKEN NOODLE

Cubed chicken breast, simmered ditalini, with parmesan cheese in a vegetable broth finished with fresh herbs. 5/6

SOUP OF THE DAY 5/7

Chef's Daily selection of ingredients and creativity. Please ask your server or it would be listed on our special's menu.

VINTAGE SPECIALITIES

COLD PLATES

VINTAGE ASSORTED ANTIPASTO PLATE

Tossed mixed greens topped with braised marinated vegetables, assorted olives, aged domestic & foreign cheese along with assorted crackers, diced meats, dry fruits, fresh mozzarella & tomato topped with olive oil and balsamic drizzle.

PER GUEST ~16 PARTY OF FOUR~ 45

GRUBANO NEAPOLITAN

SCUNGILLI SALAD

Sliced Scungilli, folded with shrimp, scallops, lemon juice, diced red peppers lightly tossed with an olive oil and red wine fresh herb dressing over mixed greens and Arugula.

PER GUEST ~16 PARTY OF FOUR~ 34

VINTAGE SMALL PLATES

POLLO TENDERS 15

Seasoned and breaded fried chicken tenders.

TRADITIONAL WINGS

Served with your choice of sauce.

6 Traditional Wings-14/ 12 Traditional Wings-19

Both of the Above hand spun in choice of house made Vintage picante sauce, Sweet and Tangy Barbecue, Roasted Sesame Teriyaki or Broiled Garlic & Romano.

GARLIC BREAD No Cheese 8

Topped with Mozzarella cheese. 10

MOZZARELLA EN CAROZZA 14

Crispy fried breaded Fresh Mozzarella cheese served with Vintage made Marinara topped with Parmigiana

CALAMARI FRITTI 16

Battered and Dusted Fried Calamari served with Vintage made Marinara and fresh Lemon.

Add Aged Gorgonzola for 2 or Hot Cherry Peppers for 2

TUSCAN SHRIMP 16

Prosciutto wrapped shrimp over sautéed Cannellini beans, grape tomatoes, garlic and herbs with fresh parmigiana.

SAUTEED MUSSELS 14

Rich garlic butter sautéed PEI Mussels prepared

VINTAGE MUSHROOMS 14

Large Mushroom caps topped with a crab stuffing mixed with crustini flakes, Parmesan and butter.

STEAMED LITTLE NECK CLAMS 18


Maine little neck clams sautéed in a rich garlic clam and white wine sauce served with butter

FRIED SMELTS WITH LEMON 15

Tender baby smelts, battered and deep fried, served over a bed of lettuce and lemon wedges

BROCCOLI RABE & SAUSAGE 18

Tender green broccoli rabe steamed and sautéed with garlic and olive oil and served with our fresh italian sausage.

 CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
PLEASE NOTIFY YOUR SERVER OR MANAGEMENT OF ANY FOOD ALLERGIES

ALL DISHES AVAILABLE WITH GLUTEN FREE ZOODLES ALONG WITH VEGETARIAN OPTIONS

SALADS

CAESAR 12

Caesar Salad with Crispy Croutons, Grated Parmesan and Romaine Lettuce

Add Herb Grilled Chicken for 6

Add Grilled Cajun Shrimp for 8

INSALATA DI CASA 6

Mixed Greens, Tomatoes, Cucumbers, Red Bermuda Onions, Shredded Carrots and Choice of Dressing:

Vintage House, Ranch, Bleu Cheese, Honey Mustard, Thousand Island, Garlic Parmesan Peppercorn, Italian, Creamy Italian, Raspberry Vinaigrette, Oil & Vinegar

**Above Additions can be added as well*

SICILIAN MEATBALL 15

Mixed greens, Italian Vinaigrette, Kalamata olives, cherry tomatoes and stuffed cherry peppers topped with two homestyle meatballs, Marinara and shredded cheese.

MANDARIN BEET 14

Roasted Beets, Mandarin oranges, Goat cheese, Toasted Walnuts over Arugula.

BLACKENED SALMON 19

Cajun dusted Salmon over mixed greens, tomatoes, cucumbers, crispy croutons and served with an Italian vinaigrette.

CLASSIC CHOPPED SALAD 15

Romaine Lettuce topped with crumbled Bleu cheese dressing garnished with tomatoes and crispy Pancetta.

CRISPY CHICKEN 16

Crispy chicken, cucumber, tomatoes and Monterey jack cheese finished with bacon and Gorgonzola cheese crumbles over Baby Spinach and Mixed Greens.

PASTAS

ACCOMPANIED WITH CHOICE OF A CUP OF SOUP OR HOUSE SALAD.

LINGUINI CARBONARA 24

Tossed with prosciutto, pancetta, baby peas finished with cream and fresh grated Parmigiana cheese garnished with fresh basil & fine herbs.

ZUPPA DI PESCE 34

Clams, Shrimp, Calamari, Mussels and Scallops served over Linguini. Specify Red or White Style.

CLAM SAUCE FETTUCINE 28

Sautéed with fresh chopped clove garlic, olive oil, white wine and fresh herbs, Fettucine Pasta. Specify Red or White Style.

PENNE A LA VODKA 24

Penne tossed with aged vodka. Vintage made Marinara and finished with cream and Parmesan.

RIGATONI POLLO ALFREDO 26

Rigatoni topped with Grilled Chicken in a light Alfredo sauce garnished with fresh basil & fine herbs, Broccoli & roasted peppers.

QUATTRO FORMAGGI RAVIOLI 22

Steamed Four cheese Ravioli tossed with Vintage made Champagne Sauce with Romano & Parmesan cheese garnished with sweet baby peas.

LASAGNA 23

Chef made layered pasta with Vintage made Marinara, Mozzarella, Ricotta and Parmesan cheeses along with a flavorful Peppered Simmered Beef.

PENNE PESTO MARINARA 21

Steamed Penne tossed with fresh marina and garlic. Vintage made Marinara and topped with a dallop of Ricotta Basil Pesto.

SHRIMP SCAMPI 28

Pan seared Shrimp with garlic, capers and grape tomatoes in a light wine sauce over Linguini.

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ENTRÉES

ACCOMPANIED WITH CHOICE OF A CUP OF SOUP OR HOUSE SALAD.

LIVORNO TUSCANY CHICKEN 26

Sautéed Chicken breast with gourmet olives, capers, roasted garlic, pancetta in a blush sauce.

CHICKEN PARMIGIANA 24

Chicken breast, egg dipped and breaded in seasonal bread crumbs. Deep fried and baked with marinara sauce and topped with mozzarella, served with penne.

SAUTEED CAPER CHICKEN 24

Sautéed Chicken breast with brined capers, lemon and white wine.

CHICKEN MARSALA 24

Dual Sautéed chicken breast with mushroom in a marsala wine sauce.

HERB GRILLED PORK CHOP 26

12 oz chop served with brandy sauce, hot & sweet peppers.

Cooked to Order

CHEF'S FILET MIGNON 32

Classic grilled and topped with caramelized onions in a demi sauce, finished with Madeira wine.

BACON WRAPPED FILET MIGNON 34

Bacon wrapped grilled and seared tender filet mignon cooked to your liking. Topped with gorgonzola cream sauce.

BOURBON BARREL STEAK 30

12 oz Ribeye topped with onions and mushrooms finished with a Bourbon Whiskey sauce. **Cooked to Order**

VEAL MARSALA 28

Dual Sautéed Veal cutlets with mushroom in a marsala wine sauce.

ENTRÉES

MELLENZANA ALLA PARMIGIANA 24

Fresh eggplant egg washed and tossed in bread crumbs deep fried to a golden brown color and layered with our marinara sauce, fresh mozzarella and baked and served with our fresh herbs.

LAMB CHOPS 32

Tender baby lamb chop marinated in garlic, italian herbs & oil grilled to perfection. Served with roasted potatoes and veggies. Served with mint jelly

GRILLED SWORDFISH 28

Sea Salt and fresh herb seasoned Swordfish, lemon butter white wine sauce.

PECAN GLAZED SALMON 28

Pan seared and finished with a honey pecan glaze.

STUFFED SALMON 28

Atlantic thick salmon stuffed with imitation crab meat, ritz crackers and seasoning in a lemon creamy butter sauce topped with a lemon.

VALENCIA PAELLA 32

Pan Seared Clams, Mussels and Shrimp with Chicken, Salmon and Italian Sausage in a Saffron seasoned rice pilaf garnished with Rustic Peppers and Peas

PAN SEARED SCALLOPS 36

Pan seared diver scallops in a lemon butter white wine sauce over freshly made risotto.

SEAFOOD FRIED COMIBINATION 28

Battered and fried clam strips, shrimp, calamari, scallops, White Fish served with fries and coleslaw.

SIDES

Mashed or Roasted Potatoes, Chefs Vegetable Medley, Zoodles, Seasoned Rice.

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