



2943 State Street | Carlsbad

760.434.2500



VIGILUCCI'S
RESTAURANT GROUP

SINCE 1994

Other Vigilucci's Restaurants

Vigilucci's Trattoria

530 N. Coast Hwy. 101 | Leucadia | 760.634.2365

Seafood & Steakhouse

3878 Carlsbad Blvd. | Carlsbad | 760.434.2580



2943 State St. | Carlsbad | 760.720.0188

In-Restaurant & Catering Events

760.670.7173 | 866.VGLUCCI

Happy Hour is not available on holidays. All major credit cards accepted. No personal checks. • Split entrée charge \$3.00. • Corkage fee for wine brought into the restaurant: \$30. Two bottle or one 1.5 magnum maximum per table. Additional bottles \$40 each/\$80 per magnum. • A \$2 charge per person for cake brought into the restaurant will apply. • Maximum of 3 split checks per table.

Additions and supplements to your meal may be charged extra, including, but not limited to bread, extra sauce, cheese, etc.

vigiluccis.com

Cater your next event Italian-style...

VIGILUCCI'S
Gourmet Market
& CATERING 

2943 State St. | Carlsbad | 760.720.0188

Vigilucci's Restaurant Group can provide customized menus for any occasion or group size. Reserve one of our restaurants, have a classic Italian dinner delivered to your location or visit our Gourmet Italian Market and pick up dinner to take home.

In-Restaurant & Catering Events

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Happy Hour

**3–6 pm Daily
At the Bar Only**

\$7 Wine Specials

\$5 Beer Selection

\$8 Well Drinks

\$9 Drink Specials

**Complimentary
Appetizer Plate at the Bar
& Happy Hour Menu**



Happy Hour Menu...

3–6 pm Daily

At the Bar Only

**One complimentary appetizer plate
during happy hour**

Calamari Fritti | 10.00

Baby calamari deep-fried and served with marinara.

Calamari Luciana | 10.00

Baby calamari sautéed with garlic and white wine in a spicy tomato sauce.

Bruschetta Pomodoro | 8.00

Fresh chopped tomatoes, basil and garlic over toasted bread.

Polpetta di Granchio | 10.00

Vigilucci's homemade crab cake on a bed of arugula and tomato with aurora sauce.

Polpette di Carne | 10.00

Homemade 100% prime beef meatballs, braised in Vigilucci's tomato sauce served over toasted crostini.

Insalata alla Vigilucci's | 8.00

Garden salad tossed with balsamic vinaigrette and garnished with gorgonzola cheese.

Patatine al Tartufo | 10.00

Truffle french fries.

Spiedini alla Griglia | 13.00

Choice of chicken or prime beef skewers marinated and grilled. Served with Thai chili sauce and truffle french fries.

Italian Sliders | 13.00

3 mini ground beef and Italian sausage burgers with onion relish, shaved parmigiano and fried leeks. Served on brioche buns with french fries.

Ahi Sliders | 14.00

3 mini ahi tuna sandwiches with prosciutto di Parma and sweet and spicy pineapple/jalapeño slaw on brioche buns. Served with fries.

Fettuccine | 12.75

Our homemade fettuccine pasta tossed in your choice of sauce: Marinara | Vodka | Pesto | Bolognese | Alfredo

Specialty Martinis...

① **Robertini | 13.00**

Named for Signore Vigilucci. Vigilucci's vodka shaken and served straight up. Garnished with two bleu cheese olives.

Italian Apple Martini | 14.75

Amaretto Di Saronno, Absolut Vanilila, Apple Pucker, fresh lime juice and a splash of cranberry juice.

① **Pashatini | 13.75**

Absolut Citron vodka, Chambord raspberry liqueur, Cointreau and fresh lemon juice. Garnished with a sugar rim.

Sparkytini | 13.75

Muddled jalapeño, Venom vodka, freshly squeezed lime, simple syrup and pineapple juice. Garnished with a cayenne sugar rim.

① **Italian Manhattan | 13.50**

A twist on the traditional Manhattan: Redemption rye, Averna and Carpano Antica sweet vermouth garnished with Amarena cherries on a skewer.

Hot Summer Night | 13.75

Muddled strawberries, Venom vodka, lemoncello, freshly squeezed lemon, a splash of soda and sprite and a pinch of cayenne pepper.

Espressotini | 14.00

Kahlua, Baileys, Frangelico, Absolut Vanilla vodka and a shot of Lavazza espresso. To die for.

Specialty Drinks...

⑤ **Under the Sun Margarita | 12.50**

100% agave tequila infused with pineapple, strawberries and jalapeño, with triple sec, freshly squeezed lemon and lime juice, a splash of orange juice and homemade sweet and sour. Garnished with a cayenne sugar rim.

Cadillac Margarita | 15.50

Sauza Tres Generaciones Añejo tequila, Cointreau, agave nectar, house-made margarita mix. Topped with a float of Grand Marnier.

⑤ **Aperol Spritz | 13.50**

It has passed from local Italian aperitif to an international phenomenon. Aperol orange liqueur, prosecco and a splash of soda served with a slice of orange.

Mango Mojito | 13.50

A refreshing twist on a classic Cuban cocktail. Mango purée, Castillo rum, lime, mint and a splash of soda and Sprite.

Cucumber Basil Cooler | 13.25

Muddled cucumber and basil with Effen Cucumber vodka and fresh lime. Strained and served on the rocks with a splash of soda. Now that's refreshing!

Silver Bulleit | 14.75

Muddled grapefruit with Nolets Silver gin, Bulleit rye, a splash of grapefruit juice, lemon juice, simple syrup and soda water.

Tuscan Sun | 15.75

Belvedere Pink Grapefruit, Pearl Plum vodka, San Pellegrino limonata and a splash of cranberry, soda and Sprite.

Beer...

**ASK YOUR SERVER FOR OUR
CURRENT SELECTION**

Tequila...

Don Julio Blanco | 14.50

Don Julio Reposado | 15.50

Don Julio Añejo | 16.50

Don Julio 1942 Añejo | 28.00

Patron Silver | 14.25

Patron Reposado | 15.00

Patron Añejo | 15.50

Tres Generaciones Añejo | 13.00

Grappa...

Alexander | 12.00

Banfi, Gran Cru, Montalcino | 13.00

Nonino | 17.00

Antinori, Tignanello | 24.00

Premium Scotch...

BLENDED

Chivas Regal | 12.00

Dewar's | 11.00

Johnnie Walker Red | 12.00

Johnnie Walker Black | 14.00

Johnnie Walker Gold | 24.00

Johnnie Walker Blue | 36.00

SCOTTISH HIGHLANDS SINGLE MALT

Glenfiddich, 12 year | 17.00

Glenlivet, 12 year | 14.00

Macallan, 12 year | 17.00

Oban, 14 year | 22.00

SCOTTISH ISLAND SINGLE MALT

Scapa, 16 year | 20.00

Laphroaig, 10 year | 15.00

Talisker, 10 year | 17.50

Premium Whiskey...

BOURBON

Booker's | 17.50

Knob Creek | 12.50

Maker's Mark | 11.50

Woodford Reserve | 14.00

WHISKEY

Bushmill's | 10.50

Crown Royal | 11.50

Jack Daniel's Single Barrel | 17.50

RYE

Bulleit | 12.50

Templeton | 11.50

Whistle Pig Straight Rye | 17.50

Cognac & Armagnac...

Courvoisier VS | 14.50

Courvoisier VSOP | 16.00

Hennessy VSOP | 18.00

Remy Martin XO | 37.00

Cerbois, Armagnac VSOP | 17.00

Dessert Wine...

Vin Santo, Antinori Marchese | 16.00

Port...

Sandeman, LBV | 8.50

Sandeman, Tawny, 10 year | 11.50

Sandeman, Tawny, 20 year | 15.50

Liqueur...

Amaretto di Saronno | 11.00

Amaro Averna | 10.50

Benedictine | 12.50

Campari | 11.00

Fernet Branca | 11.00

Frangelico | 11.50

Limoncello | 10.00

Pernod | 10.00

Sambuca | 11.00

Sambuca Black | 11.00

Tia Maria | 10.00

Tuaca | 10.00

Dolce e Gelato ...

⑤ **Gelato ai Frutti di Bosco | 15.00**

Gourmet Italian vanilla gelato topped with mixed berries and whipped cream.

Crème Brûlée | 11.50

Homemade vanilla flavored custard with a burnt sugar crust.

Tiramisù | 12.00

Layers of lady fingers dipped in espresso, mascarpone cheese and cocoa powder.

Cannoli | 11.75

A Sicilian speciality. Hard shell filled with ricotta cheese, chocolate chips and lemon zest.

⑤ **Tortino al Cioccolato | 14.50**

Chocolate lava cake served warm with vanilla gelato and fresh raspberry sauce.

Torta della Nonna | 12.00

Fragrant short pastry filled with lemon cream and topped with pine nuts.

Spumoni | 13.00

Layered pistachio, vanilla, strawberry and chocolate gelato cake with a maraschino cherry and whipped cream.

⑤ **Tartufo al Caffé | 15.00**

Chocolate truffle drowned in espresso and Grand Marnier.

Gelato | 9.50

Your choice of gourmet Italian gelato.
Ask your server for selection.

Sorbetto | 9.50

Ask for today's selection.