



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 Street | Carlsbad

760.434.2500



2943 State St. | Carlsbad | 760.720.0188

In-Restaurant & Catering Events

760.670.7173 | 866.VGLUCCI

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



SINCE 1994

The Vigilucci's Story...

Restaurateur Roberto Vigilucci is passionate about food. The Carlsbad resident hails from Milano, Italy, where families are raised in the kitchen, and food is a centerpiece of the culture.

Upon visiting the U.S. in the mid-1980s, Roberto fell in love with San Diego and decided to call it home. Long sensing a need for classic Italian cuisine in San Diego, Roberto opened his first restaurant, Vigilucci's Trattoria, in 1994 in downtown Encinitas. The Trattoria was an instant success and quickly became one of San Diego's most popular dining spots. The restaurant moved to a larger location in Leucadia in 2004.

Since opening the doors to the Trattoria, Vigilucci has successfully launched additional restaurants up and down the San Diego County coast under the umbrella of Vigilucci's Restaurant Group. While each location is unique, they share the same vision of exceptional ingredients, an authentic Italian experience, superb service and attention to detail.

Vigilucci's Cucina Italiana opened in 1999 on historic State Street in the Carlsbad Village. The Cucina's authentic Italian cuisine and award-winning wine list provide a unique and memorable escape to the flavors of the Tuscan countryside.

Vigilucci's Seafood & Steakhouse opened in 2002 on the corner of Tamarack and Pacific Coast Highway. Featuring only certified prime steaks and the freshest seafood with an Italian flair, topped by 180-degree ocean and sunset views, the restaurant offers true dining excellence in North County San Diego. A delicious Brunch is featured on Sundays.

In November 2014, Vigilucci's Gourmet Market & Catering opened adjacent to the Cucina, in Carlsbad. The market features a large selection of imported and domestic salumi and cheeses, panini, fresh pasta and gourmet take-and-heat meals. Lunch and Happy Hour are available for patio dining. Full-service catering is available.

Vigilucci's full-scale catering services and provides fully customized menus for every occasion and group size. Impressive semi-private and private dining spaces are certain to please planners and guests alike, as is evidenced by our list of clients who host events with us year after year. Or you can opt to have a classic Italian dinner delivered to your location.

Vigilucci's is passionate about giving back to the community and building relationships within the communities in which it operates. The restaurant group has been title sponsor of Vigilucci's Beach Bocce World Championship since 1994. The tournament benefits the Boys & Girls Club of Carlsbad.

Antipasti...

Bruschetta con Prosciutto e Bufala | 4.75 per piece

Minimum 2 pieces. Toasted ciabatta topped with cherry tomatoes, bufala mozzarella, prosciutto di Parma and fresh basil.

⑤ **Capesante ai Porcini | 19.75**

Pan-seared diver scallops topped with fresh chopped tomato and porcini mushrooms finished in a white wine truffle sauce atop crispy polenta.

⑤ **Antipasto della Casa | 16.50 per person**

Minimum 2 people. Calamari fritti, imported bufala mozzarella and vine-ripe tomatoes, bruschetta, prosciutto di Parma, imported cheeses, mortadella and salame.

Carpaccio di Manzo | 19.00

Thinly sliced raw filet mignon topped with arugula, extra virgin olive oil, lemon juice, capers and shaved Parmigiano.

⑤ **Carciofini al Forno | 17.75**

Oven-roasted artichoke hearts filled with Parmigiano, parsley, black olives, garlic and mozzarella.

Fritto di Calamari e Gamberetti | 16.75

Deep-fried baby calamari and rock shrimp served with marinara sauce.

⑤ **Calamari alla Luciana | 16.75**

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

⑤ **Tartare di Tonno | 19.00**

Fresh ahi tuna marinated with chives, shallots, jalapeños and a dijon-soy creme fraiche. Served with cucumbers, avocado, citrus oil and toasted sesame ciabatta.

⑤ **Polpette di Granchio | 20.00**

Homemade, pan-fried crab cakes served on a bed of arugula with aurora sauce.

Insalate e Zuppa...

Insalata Mista | 10.50

Organic greens, tossed in a balsamic vinaigrette then garnished with carrots, tomatoes and cucumbers. Add gorgonzola, 2

Insalata di Cesare | 11.50

Hearts of romaine with traditional caesar dressing, croutons and shaved Parmigiano. Add Mary's Free Range chicken or fried calamari, 5

Insalata al Formaggio Caldo | 15.50

Herb-crusted warm goat cheese served on a bed of organic greens tossed in a tarragon vinaigrette then garnished with thinly sliced red onion and cherry tomatoes.

⑤ **Caprese | 17.50**

Imported bufala mozzarella and ripe tomatoes with basil and extra virgin olive oil. Add prosciutto di Parma, 4

⑤ **Pomodori, Cipolle e Bufala | 17.75**

Ripe tomato and red onion tossed with basil, parsley, capers, extra virgin olive oil and topped with fried bufala mozzarella.

Insalata alle Pere | 15.25

Organic baby mixed greens, fresh raspberries, sweet gorgonzola cheese, walnuts and sliced pears tossed in a lemon vinaigrette dressing.

Rucola e Portobello | 15.25

Grilled portobello mushroom and arugula tossed with a honey-truffle dressing and shaved Parmigiano-Reggiano.

⑤ **Insalate di Stagione | Market Price**

Seasonal salad – ask your server.

⑤ **Brodetto di Cozze e Vongole | 18.00**

Mussels and Manila clams in a roasted garlic and chopped tomato white wine broth, served with toasted country bread.

Zuppa del Giorno | Cup 8.00 | Bowl 10.00

Chef's soup of the day.

La Pasta...

Capellini alla Checca | 17.00

Angel hair pasta with fresh diced tomatoes, garlic and basil.
Add Mary's Free Range chicken or rock shrimp, 5

⑤ **Pappardelle con Funghi e Capesante | 29.75**

Homemade wide ribbon pasta with assorted field mushrooms and pan-seared diver scallops in a white truffle and brandy cream sauce.

Ravioli di Ricotta e Spinaci | 20.50

Fresh homemade ricotta and spinach-filled ravioli with your choice of sauce.
Marinara | Pesto | Bolognese | Vodka Cream | Alfredo

⑤ **Penne alla Vodka con Porcini | 20.00**

Porcini mushrooms, chopped tomatoes, basil and shallots sautéed in a tomato vodka cream sauce. Add Mary's Free Range chicken or rock shrimp, 5

Gnocchi alla Sorrentina | 20.50

Homemade potato dumplings tossed with tomato ragout, fresh mozzarella and basil.

Spaghetti alla Carbonara | 19.75

Pancetta, egg yolk, pecorino-romano and black pepper.

Ravioli ai Crostacei | 33.50

Fresh homemade seafood ravioli finished with a creamy sauce of cognac, shiitake mushrooms and sweet corn then topped with rock shrimp and lobster.

⑤ **Rigatoni alla Siciliana | 23.00**

Italian sausage and eggplant ragout in a zesty tomato sauce garnished with fried eggplant skins.

Trenette alla Genovese | 17.00

Fresh homemade pasta with pesto, pine nuts, a touch of cream and Parmigiano. Add Mary's Free Range chicken or rock shrimp, 5

Fettuccine Alfredo | 17.00

Homemade flat, wide noodles sautéed in a classic alfredo sauce.
Add Mary's Free Range chicken or rock shrimp, 5

Gluten-free pasta available, add 3

La Pasta...

Fettuccine alla Norma | 21.00

Fresh homemade pasta, eggplant, mozzarella, cherry tomatoes, basil and shaved ricotta-salata.

Lasagna | 21.00

Fresh homemade pasta filled with bolognese and besciamella sauce then topped with mozzarella and parmigiano.

Tagliatelle alla Bolognese | 21.00

Fresh homemade pasta tossed in a classic bolognese-style ragout.

⑤ Spaghetti Portofino | 33.00

Diver scallop, manila clams, seasonal mussels, calamari and rock shrimp sautéed with pesto-marinara sauce.

⑤ Cappellacci di Zucca | 26.00

Homemade hat shaped pasta filled with butternut squash, walnuts, ricotta and parmigiano. Finished with brown butter, sage and a touch of marinara.

Linguine alla Luciana | 31.00

Jumbo prawns and baby calamari sautéed with white wine and garlic in a zesty tomato sauce.

Spaghetti alla Vongole | 24.00

Fresh manila clams in the shell sautéed with olive oil, garlic, white wine and fresh parsley.

⑤ Spaghetti Polpette | 23.00

Homemade 100% prime beef meatballs braised in Vigilucci's tomato sauce.

Fettuccine al Salmone | 26.00

Fresh homemade pasta, king salmon, mushrooms, asparagus and sun-dried tomatoes, simmered in a light tomato cream sauce.

Risotto del Giorno | Market Price

⑤ Cappellacci di Manzo | 30.00

Homemade hat-shaped pasta filled with braised prime short rib. Simmered in a porcini-peppercorn cream sauce and finished with aged asiago and truffle oil.

⑤ Bucatini alle Vongole, Gamberi e Carciofi | 29.75

Fresh manila clams, fried artichokes and rock shrimp sautéed with extra virgin olive oil, garlic and parsley.

Gluten-free pasta available, add 3

Secondi Piatti...

POLLO

Pollo al Marsala | 25.75

Pan-seared breast of Mary's Free Range chicken sautéed with mushrooms and marsala wine. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

Ⓟ Petti di Pollo ai Porcini | 30.00

Grilled skin-on double Mary's Free Range chicken breast marinated with herbs and spices. Served with porcini mushroom sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

Ⓟ Pollo Parmigiana | 32.00

Pounded Mary's Free Range chicken, breaded and baked with fresh mozzarella and marinara sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

Piccata di Pollo | 25.75

Pan-seared breast of Mary's Free Range chicken sautéed in a lemon-caper white wine sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

VITELLO

Vitello Parmigiana | 36.00

Pounded milk-fed veal tenderloin, breaded and oven baked with fresh mozzarella and marinara sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

Ⓟ Scaloppine Ai Funghi Porcini | 32.00

Pan-seared, milk-fed scaloppine of veal sautéed with fresh porcini mushrooms in a brandy cream sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

Saltimbocca Alla Romana | 31.00

Pan-seared, milk-fed scaloppine of veal topped with fresh sage, prosciutto and mozzarella in a white wine sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

Piccata al Limone | 31.00

Pan-seared, milk-fed scaloppine of veal with capers in a lemon sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

Scaloppine al Marsala | 31.00

Pan-seared, milk-fed scaloppine of veal sautéed with mushrooms and marsala wine. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

Ⓟ Ossobuco alla Milanese | Market Price

20 oz. milk-fed veal shank braised in red wine, root vegetables and Vigilucci's tomato sauce. Served over saffron risotto. When available. Orgoglio Milanese—a house specialty.

CARNE**Tagliata di Manzo con Polenta | 36.00**

Certified black angus filet served tagliata-style over organic polenta and a bed of asparagus. Finished with a porcini mushroom and black garlic port sauce.

⑤ Grigliata di Carne | 44.00

8 oz. skin-on airline Mary's Free Range chicken breast and 4 oz. prime filet mignon and Italian sausage served with roasted potatoes, seasonal vegetables and sautéed spinach.

Filetto del Giorno | Market Price

10 oz. certified black angus filet mignon. Ask your server for today's preparation.

PESCE**⑤ Salmone al Finocchio | 35.50**

King salmon, pan-seared and served over a bed of fennel purée, with pancetta-roasted potatoes and grilled asparagus. Topped with shaved fresh fennel, dill and lemon zest.

Grigliata di Pesce | 44.00

Grilled jumbo prawn, crab cake, diver scallop, 3 oz. king salmon and 3 oz. catch of the day topped with a lemon herb sauce. Served with arugula and cherry tomatoes.

⑤ Cioppino | 45.00

Fresh seasonal mussels, manila clams, jumbo prawns, calamari, diver scallop and catch of the day, sautéed with roasted garlic in a zesty tomato sauce. Add linguine, 3

⑤ Capesante ai Pomodorini Secchi | 41.00

Pan-seared diver scallops sautéed with minced red onion, asparagus, bell peppers, pancetta, sweet corn, cherry and sundried tomatoes. Served atop risotto cakes.

Pesce Del Giorno | Market Price

Fresh catch of the day.

**LE
VERDURE****Melanzane Alla Parmigiana | 23.00**

Baked eggplant with mozzarella cheese, parmigiano and marinara sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

⑤ Vegetali Alla Griglia | 24.00

A fresh assortment of garden vegetables grilled over an open fire. Served with crispy polenta.