

# HAPPY THANKSGIVING

Menu served from 12pm-8pm November 23, 2017  
Three courses prix fixe menu \$45.95 per person  
\$16 for kids (12 & under) with \$45.95 menu option  
or Kids Menu Available  
(No Discounts or Coupons Apply)

## ~Antipasti~

Choice of  
**Lobster Bisque soup 12**

**Carciofini al forno 18**  
Oven-roasted artichoke hearts filled with  
Parmigiano, parsley, garlic and mozzarella.

**Insalata di Cesare 12**  
Hearts of romaine with traditional Caesar dressing,  
croutons and shaved Parmigiano.  
Add chicken or fried calamari, 5

## ~Primi o Secondi~

Choice of

**Hand Carved Turkey Breast 29**  
Sliced turkey breast served with mashed potatoes,  
green beans stuffing, cranberry sauce and gravy.

**Cappellacci di Zucca 27**  
Homemade hat shaped pasta filled with butternut  
squash, walnuts, ricotta & Parmigiano Finished  
with brown butter, sage & a touch of marinara.

**Lamb Shank Ossobuco 36**  
Lamb shank braised with Chianti, root vegetables  
and Vigilucci's tomato sauce. Served over mashed  
potato and broccolini.

## ~Dolce~

Choice of

**Pumpkin Cheesecake 12**  
Topped with a vanilla bean whipped cream.

**Apple Tartlet 13**  
Short pastry base filled with sliced apples and  
topped with almond, served with vanilla gelato.

**-Tortino al cioccolato 14**

**-Tiramisu 12**

**Buon Appetito!!!!**

# Menù a la Carte

## ~Antipasto~

**Calamari alla Luciana 18**  
Baby calamari sauteed with garlic and rock shrimp served with  
marinara sauce.

**Fritto di Calamari e Gamberetti 18**  
Deep fried baby calamari & rock shrimp served with marinara sauce

## ~Insalata~

**Insalada Burrata 16.**  
Wild Arugula cherry tomatoes speck and truffle oil.

**Insalata Vigilucci 11**  
Organic greens, tossed in a balsamic vinaigrette then garnished with  
gorgonzola, carrots, tomatoes and cucumbers.

**Insalata alla Caprese 18**  
Imported buffalo mozzarella and heirloom tomatoes, basil, extra virgin  
olive oil and aged balsamic. Add Prosciutto di Parma, 4

**Insalata al Formaggio caldo 14.75**  
Herb-cruste warm goat cheese served on a bed of organic greens tossed  
in a tarragon vinaigrette then garnished with thinly sliced red onions  
and cherry tomatoes.

## ~La Pasta~

**Pappardelle con Funghi Porcini e Capesante 33**  
Wide ribbon pasta with porcini, shiitake, Portobello, field mushrooms  
and pan-seared diver scallops in a white truffle and brandy cream  
sauce.

**Ravioli ai Crostacei 35**  
Homemade seafood ravioli finished in a creamy cognac sauce topped  
with lobster meat, roasted corn, rock shrimp.

**Penne alla Vodka con Porcini 24**  
Porcini mushrooms, chopped tomatoes, basil and shallots sautéed  
in a tomato vodka cream sauce.

**Spaghetti Portofino 34**  
Diver scallops, Manila clams, seasonal mussels, calamari and rock  
shrimp sautéed with pesto marinara.

**Spaghetti Polpette 26**  
Homemade 100% prime meatballs braised in Vigilucci's tomato sauce.

## ~Il Pesce~

**Salmone al finocchio 36**  
Grilled King salmon fillet, pan seared and served over a bed of fennel  
puree, with pancetta-roasted potatoes and grilled asparagus. Topped  
with shaved fresh fennel, dill and lemon zest.

**Cioppino 47**  
Fresh seasonal mussels, Manila clams, Jumbo prawns, calamari, fresh  
fish, diver scallops, sautéed with roasted garlic in a zesty tomato sauce.

**Grigliata di Pesce 44**  
Grilled jumbo prawns, calamari stuffed with lump crab meat, diver  
scallop, king salmon & catch of the day topped with a Salmoriglio  
sauce. Served with arugula and cherry tomatoes.

## ~La Carne~

**Filetto del giorno 48**  
10 oz. Certified Black Angus filet mignon. Served with mash potatoes  
and Broccolini. Ask your server for today's preparation.

**Pollo Parmigiana 34**  
Pounded chicken, breaded and oven baked with fresh mozzarella  
and marinara sauce. Served with seasonal vegetables & spaghetti aglio  
e olio.

**Scaloppine ai Funghi Porcini 33**  
Pan-seared veal scaloppine sautéed with fresh porcini mushrooms  
in a brandy cream sauce. Served with seasonal vegetables & spaghetti  
aglio e olio.