



Vigilucci's
SEAFOOD *and*
STEAKHOUSE

THE FRESHEST SEAFOOD. THE FINEST BEEF.

2015 Lunch Banquet Menus

Menu A

\$35.00 per person

Plus 20% service charge and tax

Menu B

\$30.00 per person

Plus 20% service charge and tax



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Menu A

Primi Piatti

Insalata di Cesare

Hearts of Romaine lettuce and tossed with traditional Caesar dressing, croutons and topped with shaved Parmigiano-Reggiano.

Secondi Piatti

Choice of:

Cappellacci di Zucca

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

Prime Rib Panino

*Oven-roasted prime rib sliced and served with hot au jus
and horseradish cream on ciabatta bread.*

Spaghetti alle Vongole Veraci

Fresh Manila clams in the shell, sautéed with olive oil, garlic, chili flakes and white wine, sprinkled with fresh chopped parsley.

Pollo Marsala

*Chicken breast sautéed with wild mushrooms and Marsala wine.
Served with spaghetti aglio e olio and vegetables.*

Pesce del Giorno

(Fish of the day)

Dolce

Tiramisu or Gelato



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**Add 8 oz. choice Filet Mignon \$15.00 charge*

Menu B

Primi Piatti

Insalata alla Vigilucci

*Organic mixed greens, tomatoes, carrots, cucumbers,
and gorgonzola cheese tossed in a balsamic vinaigrette dressing.*

Secondi Piatti

Choice of:

Fettuccine Primavera

*Fresh garden vegetables and fettuccine pasta
sautéed in extra virgin olive oil and garlic.*

Lasagna Pugliese

*Fresh homemade pasta filled with mortadella, Parmigiano,
fresh mozzarella and besciamella sauce.*

Pollo al Marsala

*Chicken breast sautéed with wild mushrooms and Marsala wine.
Served with spaghetti aglio & olio and vegetables.*

Dolce

Tiramisu