

HAPPY NEW YEAR

BUON ANNO 2018



Kid's menu available | 16

① 3 Courses Menu with a Glass of Prosecco | \$85 ①

Items also available a la carte

No discounts, coupons or sharing apply

① PRIMI PIATTI (CHOICE OF) ①

Zuppa Di Mare | 16

Lobster bisque soup with lump crab meat

Insalata di Pere al Vino Rosso | 18

Organic baby mix green tossed with balsamic vinaigrette, red wine poached pear, sweet gorgonzola cheese, caramelized walnuts and marsala marinated dry figs

Burrata Salad | 19

Creamy burrata cheese served with grilled asparagus, heirloom tomatoes, Prosciutto di Parma, herbs crostini, finished with balsamic glaze and extra virgin olive oil

① SECONDI PIATTI (CHOICE OF) ①

Branzino al Pistacchio | 47

Grilled pistachio crusted Blue Nose Sea Bass filet (skin on) served over grilled polenta and spinach, in a champagne capers sauce with rock shrimp

Risotto alla Coda d'Aragosta | 46

Carnaroli rice simmered with white wine, saffron, wild mushrooms and chopped asparagus. Served with 8 oz lobster tail

Bisteccone Aglio Nero | 54

18 Oz Prime Rib Eye cooked to perfection, served with grilled asparagus and creamy mashed potatoes, finished with black garlic mushroom sauce - **Add lobster Tail, 30**

① DOLCE (CHOICE OF) ①

Tiramisu | 13

Layers of lady fingers, espresso, mascarpone cheese and cocoa

Cannoli Siciliani | 12

Hard shell pastry filled with ricotta, chocolate chips, lemon zest

Tortino al Cioccolato | 16

Mini chocolate lava cake served warm with vanilla gelato

Torta della Nonna | 13

Fragrant short pastry filled with lemon cream and pine nuts

PIZZA

Diavolo Rossonero | 22

Tomato sauce, mozzarella, pepperoni and salame

Bufalina | 25

Tomato sauce, mozzarella, bufala mozzarella, basil and oregano

Add prosciutto di Parma, 5

Filetto | 25

Mozzarella, gorgonzola and filet mignon

Margherita | 19

Tomato sauce, mozzarella, basil and oregano

ANTIPASTO

Brodetto di Cozze e Vongole | 19

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

Fritto di Calamari e Gamberetti | 18

Deep-fried baby calamari and rock shrimp served with marinara

Carciofini al Forno | 19

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

INSALATE

Insalata Mista | 12

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

Insalata alla Caprese | 19

Imported bufala mozzarella and heirloom tomatoes, basil, extra virgin olive oil and aged balsamic - **Add Prosciutto di Parma, 5**

Insalata di Cesare | 14

Hearts of romaine with traditional Caesar dressing, croutons and shaved Parmigiano - **Add chicken or fried calamari, 5**

LA PASTA

Pappardelle con 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

Cappellacci di Zucca | 29

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

Penne alla Vodka con Porcini | 23

Porcini mushrooms, chopped tomatoes, basil and shallots sautéed in a tomato vodka cream sauce - **Add chicken or rock shrimp \$5**

Spaghetti Polpette | 26

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

IL PESCE

Salmone al Finocchio | 40

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

Cioppino | 49

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

Grigliata di Pesce | 48

Grilled jumbo prawn, stuffed calamari, 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

LA CARNE

Pollo Parmigiana | 35

Pounded chicken breast lightly breaded and topped with mozzarella and marinara sauce. Served with spaghetti aglio e olio and seasonal vegetables

Ossobuco alla Milanese | 57

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

Saltimbocca alla Romana | 35

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

Filetto al Gorgonzola | 55

10 oz. certified black angus filet mignon, served with roasted potatoes and seasonal vegetables. Topped with Gorgonzola cream sauce.

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