



New Year's Eve Menu

Kid's menu available | 16

3 Courses Menu with a Glass of Prosecco | \$90

Items also available a la carte

No discounts, coupons or sharing apply



PRIMI PIATTI (CHOICE OF)



Zuppa Di Mare | 16

Lobster bisque soup with lump crab meat

Insalata Barbabietole e Fichi | 18

Organic Mache salad tossed with pistacchio vinaigrette, baby beets, whipped goat cheese and fresh figs.

Burrata Salad | 18

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



SECONDI PIATTI (CHOICE OF)



Branzino al Limoncello | 52

Alaskan Halibut filet served with corn pancetta hash, broccoli rapini, cauliflower puree, limoncello butter sauce.

Risotto alla Coda d'Aragosta | 54

Carnaroli rice simmered with white wine, saffron, wild mushrooms and chopped asparagus.

Served with 8 Oz lobster tail - Add lobster Tail, 30

Accetta di Maiale | 60

18 Oz Tomahawk pork steak, roasted Brussel sprouts puree, pomegranate molasses, figs, pistachio crumbles.



DOLCE (CHOICE OF)



Tiramisu | 14

Layers of lady fingers, espresso, mascarpone cheese and cocoa.

Panzerotti Siciliani | 14

Half-moon shape ravioli, filled with whipped ricotta cheese, vanilla and chocolate. Served warm with vanilla gelato.

Tortino al Cioccolato | 16

Mini chocolate lava cake served warm with vanilla gelato.

Torta della Nonna | 14

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.

Costata di Maiale all'Ananas | 45

Maple glazed pork chop, brown butter potato mouseeline, grilled pineapple puree and seasonal vegetables.

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 | 50

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

