



Vigilucci's

SEAFOOD *and*
STEAKHOUSE

THE FRESHEST SEAFOOD. THE FINEST BEEF.

Restaurant Week

Primi Piatti

Choice of:

Polpette di Granchio

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

Zuppa di Aragosta

Lobster bisque with cognac and crème fraiche.

Arugula e Bietole

Organic baby arugula tossed in a fig vinaigrette with a trio of candy-striped red and golden beets, red onions, candied hazelnuts, herb croutons and goat cheese.

Secondi Piatti

Choice of:

Cappellacci di Zucca

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

Cioppino

Fresh seasonal mussels, manila clams, jumbo prawn, calamari and catch of the day, sautéed with roasted garlic in a zesty tomato sauce.

Tonno al Sesamo

Sesame-crusting sashimi grade Ahi tuna seared rare and sliced over black organic Japanese rice resting in a pineapple-saffron sauce. Finished with seaweed salad and bay shrimp.

Risotto con Bistecchina

Grilled flank steak with a honey truffle glaze served Tagliata over a red wine, wild mushroom and Blue Lake bean risotto.

Pollo Parmigiana

Pounded chicken, breaded and oven baked with fresh mozzarella and marinara sauce. Served with seasonal vegetables and spaghetti aglio olio.

Dolce

Choice of:

Tiramisu'

Layers of Lady Fingers dipped in espresso, mascarpone cheese and cocoa powder.

Cannoli

A Sicilian specialty. Hard shell filled with ricotta cheese, chocolate chips and lemon zest.

Torta di Mele

Pastry crust filled with sliced apples and almond cream. Served with vanilla gelato.

Upgrade your entrée add \$10

8oz Filet Mignon

Served with seasonal vegetables & a choice of baked potato, French fries, fettuccine alfredo or spaghetti aglio e olio.

\$40 plus tax, discounts do not apply.

3878 Carlsbad Blvd. (760)434-2580