



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.

New England Clam Chowder

Traditional New England clam chowder.

Arugula e Bietole

Organic baby arugula tossed in a fig vinaigrette with a trio of candy-stripped red and golden beets, red onions, candied hazelnuts, herb croutons and Feta 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, rock shrimp, diver scallop, 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, grilled baby bok choy and topped with rock shrimp, seaweed salad and Thai chili sauce.

Brasato di Carne

Beef short rib with coffee and brown sugar rub, braised in a red wine demi-glace. Served over porcini and truffle cream risotto finished with onion relish and gorgonzola butter.

Pollo Parmigiana

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

Filet Mignon

8 oz Filet Mignon served with seasonal vegetables & a choice of baked potato, French fries, fettuccine alfredo or spaghetti aglio e 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.

Hazelnut Crème Brûlée

Homemade hazelnut flavored custard with a burnt sugar crust.

**\$50 plus tax & gratuity, no sharing or splitting,
discounts do not apply**

(Not accepting Costco Gift Cards)

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