

HAPPY THANKSGIVING

Menu served from 12pm-8pm November 22, 2018

Three courses prix fixe menu \$50 per person

\$16 for kids (12 & under) with \$50 menu option or

Kids Menu Available

(No Discounts or Coupons Apply)

~Antipasti~

Choice of

Lobster Bisque Soup 12

Burrata 18

Wild arugula, cherry tomatoes, speck and truffle oil.

Add prosciutto 5.

Insalata alle Pere 17

Organic baby mix greens, fresh raspberries, sweet gorgonzola cheese, walnuts and sliced pears tossed in lemon vinaigrette dressing.

~Primi o Secondi~

Choice of

Hand Carved Turkey Breast 32

Sliced turkey breast served with mashed potatoes, green bean stuffing, cranberry sauce and gravy.

Cappellacci di Zucca 28

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

Ribeye Steak 38

Served with porcini mushrooms, mashed potatoes and grilled asparagus. Topped with a truffle butter.

~Dolce~

Choice of

Panzerotti 14

Served with vanilla ice-cream.

Apple Tartlet 14

Short pastry base filled with sliced apples and topped with almonds, served with vanilla gelato.

Tortino al Cioccolato 16

Chocolate lava cake, served warm with vanilla gelato and fresh raspberry sauce.

Tiramisu 14

Layers of lady fingers dipped in espresso and Grand Marnier.

Buon Appetito!!!!

Menù a la Carte

~Antipasto~

Calamari alla Luciana 18.50

Baby calamari sautéed with garlic and rock shrimp served with marinara sauce.

Fritto di Calamari e Gamberetti 18.50

Deep fried baby calamari and rock shrimp served with marinara sauce.

~Insalata~

Insalata di Cesare 13

Hearts of romaine with traditional Caesar dressing, croutons and shaved Parmigiano.

Add chicken or fried calamari, 5

Insalata Vigilucci 12.50

Organic greens, tossed in a balsamic vinaigrette then garnished with gorgonzola, carrots, tomatoes and cucumbers.

Insalata alla Caprese 19.50

Imported buffalo mozzarella and heirloom tomatoes, basil, extra virgin olive oil and aged balsamic. Add Prosciutto di Parma, 5

Insalata al Formaggio caldo 17.50

Herb-crusted warm goat cheese served on a bed of organic greens tossed in a tarragon vinaigrette then garnished with thinly sliced red onions and cherry tomatoes.

~La Pasta~

Pappardelle con Funghi 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.

Ravioli ai Crostacei 35

Homemade seafood ravioli finished in a creamy cognac sauce, topped with lobster meat, shiitake mushrooms, roasted corn, and rock shrimp.

Penne alla Vodka con Porcini 22

Porcini mushrooms, chopped tomatoes, basil and shallots sautéed in a tomato vodka cream sauce.

Spaghetti Portofino 35

Diver scallops, Manila clams, seasonal mussels, calamari and rock shrimp sautéed with pesto marinara.

Spaghetti Polpette 25

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

~Il Pesce~

Salmone al finocchio 38

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

Cioppino 47

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

Grigliata di Pesce 46

Grilled jumbo prawns, crab cake, diver scallops, King salmon and catch of the day topped with a Salmoriglio sauce. Served with arugula and cherry tomatoes.

~La Carne~

Filetto del giorno 50

10 oz. Certified Black Angus filet mignon. Served with mashed potatoes and Broccolini. Ask your server for today's preparation.

Pollo Parmigiana 34

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

Scaloppine ai Funghi Porcini 34

Pan-seared veal scaloppine sautéed with fresh porcini mushrooms in a brandy cream sauce. Served with seasonal vegetables and spaghetti aglio e olio.