



BUON NATALE CHRISTMAS 2017



Christmas Specials

No discounts or coupons apply

Kid's menu available | 16

ANTIPASTO

***V* Zuppa all' Aragosta | 14**

Lobster bisque soup

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

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.

Insalata Pere | 17

Organic greens, tossed in 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

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

Spaghetti Portofino | 37

Diver scallop, manila clams, seasonal mussels, calamari and rock shrimp sautéed with pesto-marinara sauce

Lasagna | 25

Fresh homemade pasta filled with bolognese and besciamella sauce then topped with mozzarella and parmigiano

IL PESCE

***V* Branzino di Natale | 45**

Blue Nose Seabass, served with red roasted potatoes and charred Romanesco. Finished with lemon butter sauce with red grapes.

***V* Risotto Gamberoni e Aragosta | 48**

Carnaroli rice simmered with white wine, saffron, spinach, grape tomatoes, 3 jumbo shrimp and lobster meat

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

LA CARNE

***V* Filetto e Gnocchi ai Tre Formaggi | 55**

10 Oz. Filet Mignon cooked to perfection, served with 3 cheese gnocchi (Grana Padano, Fontina and Gorgonzola). Asparagus and port wine reduction

Pollo Marsala | 29

Pan-seared breast of Mary's Free Range chicken sautéed with mushrooms and marsala wine. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

Pollo Parmigiana | 35

Pounded chicken breast lightly breaded and topped with mozzarella and marinara sauce. Served with spaghetti aglio e olio 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 and spaghetti aglio e olio with chili pepper flakes

Robbie's Ribs | 35

A Robbie's Classic — some things are too good to let go! A half-rack of baby back ribs, slow cooked and smothered in our homemade BBQ sauce. Served with baked potato and seasonal vegetables

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

DOLCE

Tiramisu | 13

Layers of lady fingers dipped in espresso, mascarpone cheese and cocoa

Cannoli Siciliani | 12

Hard shell pastry filled with ricotta, chocolate chips and 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 topped with pine nuts

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