

Menu per la FESTA DEL PAPA' 2018



Father's Day Specials

No discounts or coupons apply

Kid's menu available

ANTIPASTO



Zuppa di zucchini | 12

Zucchini, potato, corn soup.

Brodetto di Cozze e Vongole | 18

Mussels and manila clams in a roasted garlic and chopped tomato white wine broth, served with toasted bread.

Fritto di Calamari e Gamberetti | 16.75

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

Carciofini al Forno | 17.75

Oven-roasted artichoke hearts filled with Parmigiano, parsley, garlic and mozzarella.

INSALATE



Burrata al Melone | 19

Creamy Burrata cheese served with sliced melon, arugula salad, Prosciutto di Parma. Balsamic glaze and extra virgin olive oil.

Insalata Mista | 10.50

Organic greens, tossed in a balsamic vinaigrette then garnished with carrots, tomatoes and cucumbers. - **Add gorgonzola, 2**

Insalata alla Caprese | 17.50

Imported bufala mozzarella and heirloom tomatoes, basil, extra virgin olive oil and aged balsamic. - **Add Prosciutto di Parma, 4**

Insalata di Cesare | 11.50

Hearts of romaine with traditional Caesar dressing, croutons and shaved Parmigiano. - **Add chicken or fried calamari, 5**

LA PASTA

Pappardelle con Porcini e Capesante | 29.75

Wide ribbon pasta with porcini, shiitake, Portobello, field mushrooms and pan-seared diver scallops in a white truffle and brandy cream sauce.

Cappellacci di Manzo | 30

Homemade hat-shaped pasta filled with braised prime short rib. Simmered in a porcini-peppercorn cream sauce and finished with aged asiago and truffle oil.

Penne alla Vodka con Porcini | 20

Porcini mushrooms, chopped tomatoes, basil and shallots sautéed in a tomato vodka cream sauce. - **Add chicken or rock shrimp \$5**

Spaghetti Polpette | 23

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

Lasagna | 21

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



530 N. Coast Hwy. 101 – Leucadia – 760.634.2365

PIZZA

Diavolo Rossonero | 19.75

Tomato sauce, mozzarella, pepperoni and salame.

Bufalina | 21.75

Tomato sauce, mozzarella, bufala mozzarella, basil and oregano.

Add prosciutto di Parma, 5

Filetto | 22.25

Mozzarella, gorgonzola and filet mignon.

Margherita | 16.75

Tomato sauce, mozzarella, basil and oregano.

IL PESCE



Branzino Siciliano | 38

Fresh Blue Nose Seabass, served with mashed potato and broccolini. Finished with saffron lobster cream sauce



Risotto ai Frutti di Mare | 36

Carnaroli rice simmered with white wine, spinach and tomato, manila clams, mussels, rock shrimp, calamari, two large pawns.

Salmone al Finocchio | 35.50

King 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 | 45

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

Capesante ai Pomodorini Secchi | 41

Pan-seared diver scallops sautéed with red onions, asparagus, pancetta, sweet corn, cherry and sundried tomatoes. Served atop risotto cakes.

LA CARNE



Filetto agli Gnocchi | 48

10 Oz filet served with three cheese (fontina, parmesan, gorgonzola) gnocchi, chopped asparagus, red wine reduction



Bistecca all'Aglio Nero | 52

18 Oz Prime Rib-eye, served with roasted potatoes, grilled asparagus, foraged mushrooms, black garlic port reduction.

Pollo Parmigiana | 32

Pounded chicken breast lightly breaded and topped with mozzarella and marinara sauce. Served with spaghetti aglio e olio and seasonal vegetables.

Pollo Rustico | 30

Grilled skin-on double Mary's Free Range chicken breast marinated with herbs and spices. Served over a roasted sausage and bell pepper hash. Finished with a Dijon mustard sauce.

Saltimbocca alla Romana | 31

Pan-seared, milk-fed scaloppine of veal topped with fresh sage, prosciutto and mozzarella in a white wine sauce. Seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

Piccata al Limone | 31

Pan-seared, milk-fed scaloppine of veal with capers in a lemon sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

DOLCE

Tiramisu | 12

Lady fingers dipped in espresso, mascarpone cheese and cocoa.

Cannoli Siciliani | 11.75

Hard shell pastry filled with ricotta, chocolate chips, lemon zest.

Tortino al Cioccolato | 14.50

Mini chocolate lava cake served warm with vanilla gelato.

Spumoni | 13

Layered pistachio, vanilla, strawberry and chocolate gelato with a maraschino cherry and whipped cream.



Pizza Fruttella | 15.50

Pizza bread, Nutella spread, mix berries and powder sugar.