

Buon San Valentino



Kid's menu available | 16

 **3 Courses Menu with a Glass of Prosecco / \$85.00** 

Items also available a la carte

No discounts, coupons or sharing apply

 **PRIMI PIATTI (CHOICE OF)** 

Burrata Salad | 19

Creamy burrata cheese, grilled eggplant, tomato conflict, sautéed red onions, Prosciutto di Parma, balsamic vinegar and extra virgin olive oil

Insalata di Barbabietole | 18

Organic baby mix green tossed with fig vinaigrette, red and yellow beets, candied pistachio, goat cheese and herbs croutons

Polpette di Granchio | 20

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

 **SECONDI PIATTI (CHOICE OF)** 

Halibut Innamorato | 47

Pistacchio crusted Alaskan Halibut filet served over red roasted potatoes and baby Bok-choy, finished with pineapple saffron sauce

Risotto all'Aragosta | 46

Half Main Lobster, pan cooked and served over wild mushrooms and spinach risotto. Topped with lobster champagne sauce

Bisteccone per la Morosa | 52

Prime Rib-eye (18 oz.) cooked to perfection, served with Porcini mushrooms sauce, mashed potatoes and wrapped pancetta green beans

 **DOLCE (CHOICE OF)** 

Tiramisu | 13

Layers of lady fingers, espresso, mascarpone cheese and cocoa

Cannoli Siciliani | 12

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

Torta degli Innamorati (Gluten Free) | 15

Gluten free shell, light New York cheesecake filling, topped with baked mix berries and orange glaze

LA 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

ANTIPASTO

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

Capesante ai Porcini | 22

Pan-seared diver scallops topped with fresh chopped tomato and porcini mushrooms finished in a white wine truffle sauce atop crispy polenta

INSALATE & ZUPPA

Zuppa Cavolfiori Rosa | 14

Pink creamy cauliflower soup with creme fraiche

Insalata alle Pere | 16

Organic baby mixed greens, fresh raspberries, sweet gorgonzola cheese, walnuts and sliced pears, lemon vinaigrette dressing

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 | 36

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

Lasagna | 24

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

IL PESCE

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

Grigliata di Pesce | 48

Grilled jumbo prawn, stuffed calamari, diver scallop, 3 oz. king salmon and 3 oz. catch of the day topped with a lemon herb sauce. Served with arugula and cherry tomatoes

LA CARNE

Pollo Parmigiana | 35

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

Tagliata di Manzo | 39

Certified black angus filet served tagliata-style over soft polenta and a bed of asparagus. Finished with a porcini mushroom and black garlic port sauce

Vitello Piccata al Limone | 35

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.



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