



Tartufata D'Autunno
Truffle Fall Wine Dinner

Join us in The Villa Thursday October 19th 6pm

\$75 per person, not including tax and gratuity

Burrata Tartufo Nero

Creamy Burrata cheese, semi-dried Sicilian tomatoes, micro basil and black truffle

Featured Wine: Brut Rose' de Salici, Col de Salici

Capesante al Tartufo

Pan fried scallops with porcini mushroom cream sauce and sliced black truffle.

Greco di Tufo, Feudi San Gregorio, Campania

Agnolotti Fatti in Casa (House made)

Fresh ricotta cheese filled pasta, brown butter, sage, black truffle creamy artichokes.

Antinori, "Bruciato", Guado al Tasso, Supertuscan, DOC

Sorbetto al Limoncello

Lemon sorbet with Limoncello liquor.

Caravella, "Limoncello Originale d'Italia"

"Come To The Table" It's our first wine event of the Fall.

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