

# *Happy Hour*

**Monday–Friday | 3 pm–6 pm**  
**Saturday & Sunday | 11 am–5 pm**  
**(Bar Area Only)**

**\$7 Wine Specials**

**\$6 Beer Selection**

**\$8 Well Drinks**

**\$10 Daily Drink Specials**

**Complimentary  
Appetizer Plate  
at the Bar**



# Happy Hour Menu

Monday–Friday 3–6 pm  
Saturday & Sunday 11 am–5 pm  
(Bar Area Only)

Complimentary Appetizer Plate  
during happy hour.

**Ostriche Fresche | 15**

Fresh chilled oysters on the half shell served with cocktail sauce and horseradish.

**Gamberone ai Porcini | 16**

Pan-seared jumbo prawn with fresh tomatoes, rock shrimp and porcini mushrooms. Finished in a white wine truffle sauce atop crispy polenta.

**Calamari Fritti | 11**

Baby calamari deep-fried and served with marinara.

**Calamari Luciana | 11**

Sautéed baby calamari with garlic and white wine in a spicy tomato sauce.

**Bruschetta con Prosciutto e Bufala | 5 per piece**

Minimum 2 pieces. Toasted ciabatta topped with cherry tomatoes, bufala mozzarella, prosciutto di Parma and fresh basil.

**Capesanta ai Pomodorini | 16**

Pan-seared diver scallop sautéed with red onion, asparagus, bell peppers, pancetta, cherry and sun-dried tomatoes, cream and a touch of spicy seasoning. Served atop risotto cakes and sweet corn.

**Polpetta di Granchio | 10**

Vigilucci's homemade crab cake on a bed of arugula and tomato with aurora sauce.

**Polpette di Carne | 11**

Homemade 100% prime beef meatballs, braised in Vigilucci's tomato sauce served over toasted crostini.

**Insalata alla Vigilucci's | 8**

Garden salad tossed with balsamic vinaigrette and gorgonzola cheese.

**Patatine al Tartufo | 10**

Truffle french fries.

**Cappellacci di Manzo | 15**

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

**Spiedini alla Griglia | 14**

Choice of chicken or prime beef skewers marinated and grilled. Served with Thai chili sauce and truffle french fries.

**Sliders | 14**

3 mini hamburgers topped with gorgonzola, red onions with a blackberry compote on brioche buns.

**Ahi Sliders | 14**

3 mini sashimi-grade ahi tuna sandwiches with prosciutto di Parma and sweet and spicy pineapple/jalapeño slaw on brioche buns.

**Sashimi Bruschetta | 15**

King Salmon – Sashimi-Grade Ahi Tuna – Diver Scallop

## Pastas

**Fettuccine | 12.75**

Our homemade fettuccine pasta tossed with your choice of sauce:  
Marinara | Vodka | Pesto | Bolognese | Alfredo  
Add calamari, rock shrimp or chicken, 5

# Vigilucci's Specialty Martinis

## ⑤ **Robertini** | 13

Named for Signore Vigilucci. Vigilucci's vodka shaken and served straight up. Garnished with two bleu cheese olives.

## **Italian Apple Martini** | 14.75

Amaretto Di Saronno, Absolut Vanilla, Apple Pucker, fresh lime juice and a splash of cranberry juice.

## ⑤ **Pashatini** | 13.75

Absolut Citron vodka, Chambord raspberry liqueur, Cointreau and fresh lemon juice. Garnished with a sugar rim.

## ⑤ **Sparkytini** | 13.75

Muddled jalapeño, Venom vodka, freshly squeezed lime, simple syrup and pineapple juice. Garnished with a cayenne sugar rim.

## ⑤ **Italian Manhattan** | 13.5

A twist on the traditional Manhattan: Redemption rye, Averna and Carpano Antica sweet vermouth, garnished with Amarena cherries on a skewer.

## **Hot Summer Night** | 13.75

Muddled strawberries, Venom vodka, lemoncello, freshly squeezed lemon, a splash of soda and Sprite and a pinch of cayenne pepper.

## **Espressotini** | 14

Kahlua, Baileys, Frangelico, Absolut Vanilla vodka and a shot of Lavazza espresso. To die for.

# Specialty Drinks

## ⑤ **Under the Sun Margarita | 12.5**

100% agave tequila infused with pineapple, strawberries and jalapeño, with triple sec, freshly squeezed lemon and lime juice, a splash of orange juice and homemade sweet and sour. Garnished with a cayenne sugar rim.

## **Cadillac Margarita | 15.5**

Sauza Tres Generaciones Añejo tequila, Cointreau, agave nectar, house-made margarita mix. Topped with a float of Grand Marnier.

## ⑤ **Aperol Spritz | 13.5**

It has passed from local Italian aperitif to an international phenomenon. Aperol orange liqueur, prosecco and a splash of soda served with a slice of orange.

## **Mango Mojito | 13.5**

A refreshing twist on a classic Cuban cocktail. Mango purée, Castillo rum, lime, mint and a splash of soda and Sprite.

## **Cucumber Basil Cooler | 13.25**

Muddled cucumber and basil with Effen Cucumber vodka and fresh lime. Strained and served on the rocks with a splash of soda. Now that's refreshing!

## **Silver Bulleit | 14.75**

Muddled grapefruit with Nolets Silver gin, Bulleit rye, a splash of grapefruit juice, lemon juice, simple syrup and soda water.

## **Tuscan Sun | 15.75**

Belvedere Pink Grapefruit, Pearl Plum vodka, San Pellegrino limonata and a splash of cranberry, soda and Sprite.

# Beers

**Ask your server for our current selection**

# *Premium Scotch*

## **SINGLE MALT**

Talisker, 10 year | 18.5  
Lagavulin, 16 year | 25.5  
Laphroaig, 10 year | 16  
Cragganmore, 12 year | 16.5  
Dalwhinnie, 15 year | 19.5  
Glenfiddich, 12 year | 18  
Glenkinchie, 10 year | 17.5  
Glenlivet, 12 year | 15  
Glenrothes, 12 year | 14.5  
Macallan, 12 year | 18  
Oban, 14 year | 23  
Glenmorangie, 10 year | 19.5  
Balvenie, Doublewood, 12 year | 18  
The Dalmore, 12 year | 16

## **BLENDS**

Dewar's | 12  
Johnnie Walker Red | 13  
Johnnie Walker Black | 15  
Johnnie Walker Gold | 25  
Johnnie Walker Blue | 38  
Chivas, 12 year | 13

# *Premium Whiskey & Bourbon*

Jack Daniel's Single Barrel | 18.5  
Maker's Mark | 12.5  
Knob Creek | 13.5  
Suntory Toki | 14.5  
Bookers | 18.5  
Crown Royal | 12.5  
Canadian Club | 11.5  
Seagram's VO | 11.5  
Jameson | 11.5  
Bushmills | 11.5  
Basil Hayden | 15.5  
Woodford Reserve | 15

# *Rye*

Bulleit | 13.5  
Redemption | 12  
Knob Creek | 13.5  
Templeton, 4 year | 14  
Whistle Pig, 10 year | 18

## *Grappa*

**Antinori, Tignanello | 25**  
**Banfi Gran Cru, Montalcino | 14**  
**Nonino | 18**  
**Sassicaia | 35**

## *Cognac & Rum*

**Hennessy VSOP | 19**  
**Hennessy VS | 14.5**  
**Courvoisier VSOP | 17**  
**Martell Cordon Bleu | 31**  
**Remy Martin XO | 38**  
**Ron Zacapa 23 | 14**

## *Port*

**Cockburn's, LBV | 9.5**  
**Sandeman, Ruby | 10**  
**Sandeman, Tawny, 10 years | 12.5**  
**Sandeman, Tawny, 20 years | 16.5**

## *Liqueur*

**Amaretto di Saronno | 12**  
**Amaro Averna | 11.5**  
**B&B | 13.5**  
**Benedictine | 13.5**  
**Campari | 12**  
**Fernet Branca | 12**  
**Frangelico | 12.5**  
**Limoncello | 11**  
**Nonino Quintessentia Amaro | 13.5**  
**Sambuca | 12**  
**Sambuca Black | 12**  
**Tuaca | 11**

## *Tequila*

**Don Julio Blanco | 15.5**  
**Don Julio Añejo | 17.5**  
**Don Julio Añejo 1942 | 29**  
**Patron Silver | 15.25**  
**Patron Reposado | 16**  
**Patron Añejo | 16.5**  
**Patron Platinum | 35**  
**Tres Generaciones Añejo | 14.5**  
**Fortaleza Blanco | 15**

# *Dolce e Gelato*

## ⑤ **Gelato ai Frutti di Bosco** | 15

Gourmet Italian vanilla gelato topped with mixed berries and whipped cream.

## **Crème Brûlée** | 11.5

Homemade vanilla flavored custard with a burnt sugar crust.

## **Tiramisù** | 12

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

## **Cannoli** | 11.75

A Sicilian speciality. Hard shell filled with ricotta cheese, chocolate chips and lemon zest.

## ⑤ **Tortino al Cioccolato** | 14.5

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

## **Torta della Nonna** | 12

Fragrant short pastry filled with lemon cream and topped with pine nuts.

## **Spumoni** | 13

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

## ⑤ **Tartufo al Caffé** | 15

Chocolate truffle drowned in espresso and Grand Marnier.

## **Gelato** | 9.5

Your choice of gourmet Italian gelato.  
Ask your server for selection.

## **Sorbetto** | 9.5

Ask for today's selection.