

Antipasti...

Bruschetta con Prosciutto e Bufala | 4.50 per piece

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

⑤ **Capesante ai Porcini | 19.75**

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

⑤ **Antipasto della Casa | 16 per person**

Minimum 2 people. Calamari fritti, imported bufala mozzarella and vine-ripe tomatoes, bruschetta, prosciutto di Parma, imported cheeses, mortadella and salame.

Carpaccio di Manzo | 18.25

Thinly sliced raw filet mignon topped with arugula, extra virgin olive oil, lemon juice, capers and shaved Parmigiano.

⑤ **Carciofini al Forno | 17.25**

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

Fritto di Calamari e Gamberetti | 16.50

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

⑤ **Calamari alla Luciana | 16.50**

Baby calamari sautéed with garlic and white wine in a spicy tomato sauce.

⑤ **Tartare di Tonno | 18.75**

Fresh ahi tuna marinated with chives, shallots, jalapeños and a dijon-soy creme fraiche. Served with cucumbers, avocado, citrus oil and toasted sesame ciabatta.

⑤ **Polpette di Granchio | 18.00**

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

Insalate e Zuppa...

Insalata Mista | 10

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

Insalata di Cesare | 11

Hearts of romaine with traditional caesar dressing, croutons and shaved Parmigiano. Add Mary's Free Range chicken or fried calamari, 5

Insalata al Formaggio Caldo | 14.75

Herb-crusted warm goat cheese served on a bed of organic greens tossed in a tarragon vinaigrette then garnished with thinly sliced red onion and cherry tomatoes.

⑤ **Caprese | 17**

Imported bufala mozzarella and ripe tomatoes with basil and extra virgin olive oil. Add prosciutto di Parma, 4

⑤ **Pomodori, Cipolle e Bufala | 17.00**

Ripe tomato and red onion tossed with basil, parsley, capers, extra virgin olive oil and topped with fried bufala mozzarella.

Insalata alle Pere | 14.75

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

Rucola e Portobello | 14.75

Grilled portobello mushroom and arugula tossed with a honey-truffle dressing and shaved Parmigiano-Reggiano.

⑤ **Insalate di Stagione | Market Price**

Seasonal salad – ask your server.

⑤ **Brodetto di Cozze e Vongole | 17.50**

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

Zuppa del Giorno | Market Price

Chef's soup of the day.

La Pasta...

Capellini alla Checca | 17.00

Angel hair pasta with fresh diced tomatoes, garlic and basil.
Add Mary's Free Range chicken or rock shrimp, 5

⑤ **Pappardelle con Funghi e Capesante | 29.75**

Homemade wide ribbon pasta with assorted field mushrooms and pan-seared diver scallops in a white truffle and brandy cream sauce.

Ravioli di Ricotta e Spinaci | 19.75

Fresh homemade ricotta and spinach-filled ravioli with your choice of sauce.
Marinara | Pesto | Bolognese | Vodka Cream | Alfredo

⑤ **Penne alla Vodka con Porcini | 19.75**

Porcini mushrooms, chopped tomatoes, basil and shallots sautéed in a tomato vodka cream sauce. Add Mary's Free Range chicken or rock shrimp, 5

Gnocchi alla Sorrentina | 20.00

Homemade potato dumplings tossed with tomato ragout, fresh mozzarella and basil.

Spaghetti alla Carbonara | 19.75

Pancetta, egg yolk, pecorino-romano and black pepper.

Ravioli ai Crostacei | 33.00

Fresh homemade seafood ravioli finished with a creamy sauce of cognac, shiitake mushrooms and sweet corn then topped with rock shrimp and lobster.

⑤ **Rigatoni alla Siciliana | 22.00**

Italian sausage and eggplant ragout in a zesty tomato sauce garnished with fried eggplant skins.

Trenette alla Genovese | 17.00

Fresh homemade pasta with pesto, pine nuts, a touch of cream and Parmigiano. Add Mary's Free Range chicken or rock shrimp, 5

Fettuccine Alfredo | 17.00

Homemade flat, wide noodles sautéed in a classic alfredo sauce.
Add Mary's Free Range chicken or rock shrimp, 5

Gluten-free pasta available, add 3

La Pasta...

Fettuccine alla Norma | 21.00

Fresh homemade pasta, eggplant, mozzarella, cherry tomatoes, basil and shaved ricotta-salata.

Lasagna | 21.00

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

Tagliatelle alla Bolognese | 20.00

Fresh homemade pasta tossed in a classic bolognese-style ragout.

⑤ Spaghetti Portofino | 33.00

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

⑤ Cappellacci di Zucca | 25.00

Homemade hat shaped pasta filled with butternut squash, walnuts, ricotta and parmigiano. Finished with brown butter, sage and a touch of marinara.

Linguine alla Luciana | 30.00

Jumbo prawns and baby calamari sautéed with white wine and garlic in a zesty tomato sauce.

Spaghetti alla Vongole | 23.00

Fresh manila clams in the shell sautéed with olive oil, garlic, white wine and fresh parsley.

⑤ Spaghetti Polpette | 23.00

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

Fettuccine al Salmone | 25.00

Fresh homemade pasta, king salmon, mushrooms, asparagus and sun-dried tomatoes, simmered in a light tomato cream sauce.

Risotto del Giorno | Market Price

⑤ Tortellini con Pollo e Noci | 23.50

Homemade Mary's Free Range chicken tortellini finished in a creamy brandy and sage sauce and topped with crumbled walnuts.

⑤ Bucatini alle Vongole, Gamberi e Carciofi | 29.75

Fresh manila clams, fried artichokes and rock shrimp sautéed with extra virgin olive oil, garlic and parsley.

Gluten-free pasta available, add 3

Secondi Piatti...

POLLO

Pollo al Marsala | 25.00

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.

Ⓟ **Petti di Pollo ai Porcini | 29.75**

Grilled skin-on double Mary's Free Range chicken breast marinated with herbs and spices. Served with porcini mushroom sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

Pollo Parmigiana | 30.00

Pounded Mary's Free Range chicken, breaded and baked with fresh mozzarella and marinara sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

Piccata di Pollo | 25.00

Pan-seared breast of Mary's Free Range chicken sautéed in a lemon-caper white wine sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

VITELLO

Vitello Parmigiana | 35.00

Pounded milk-fed veal tenderloin, breaded and oven baked with fresh mozzarella and marinara sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

Ⓟ **Scaloppine Ai Funghi Porcini | 31.00**

Pan-seared, milk-fed scaloppine of veal sautéed with fresh porcini mushrooms in a brandy cream sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

Saltimbocca Alla Romana | 29.75

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.

Piccata al Limone | 29.50

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.

Scaloppine al Marsala | 29.50

Pan-seared, milk-fed scaloppine of veal sautéed with mushrooms and marsala wine. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

Ⓟ **Ossobuco alla Milanese | Market Price**

20 oz. milk-fed veal shank braised in red wine, root vegetables and Vigilucci's tomato sauce. Served over saffron risotto. When available. Orgoglio Milanese—a house specialty.

CARNE**Tagliata di Manzo con Polenta | 35.00**

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.

⑤ Grigliata di Carne | 43.00

8 oz. skin-on airline Mary's Free Range chicken breast and 4 oz. prime filet mignon and Italian sausage served with baked potato, seasonal vegetables and sautéed spinach.

Filetto del Giorno | Market Price

10 oz. certified black angus filet mignon. Ask your server for today's preparation.

PESCE**⑤ Salmone al Finocchio | 35.00**

King salmon, pan-seared and served over a bed of fennel purée, with pancetta-roasted potatoes and grilled asparagus. Topped with shaved fresh fennel, dill and lemon zest.

Grigliata di Pesce | 43.00

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.

⑤ Cioppino | 44.00

Fresh seasonal mussels, manila clams, jumbo prawns, calamari, diver scallop and catch of the day, sautéed with roasted garlic in a zesty tomato sauce. Add linguine, 3

⑤ Capesante ai Pomodorini Secchi | 40.00

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

Pesce Del Giorno | Market Price

Fresh catch of the day.

**LE
VERDURE****Melanzane Alla Parmigiana | 23.00**

Baked eggplant with mozzarella cheese, parmigiano and marinara sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

⑤ Vegetali Alla Griglia | 24.00

A fresh assortment of garden vegetables grilled over an open fire. Served with crispy polenta.