

Festa Della Papa

Menú a la Carte

~Insalata e Zuppa~

Insalata alla Caprese | 20

Imported buffalo mozzarella and heirloom tomatoes, basil, extra virgin olive oil and aged balsamic. **Add Prosciutto di Parma, | 5**

Insalata di Cesare | 13

Hearts of romaine with traditional Caesar dressing, croutons and shaved Parmigiano-Reggiano.

Add chicken or fried calamari | 5

The Wedge 18

Iceberg lettuce, crispy bacon and crumbled gorgonzola cheese in a creamy ranch dressing.

~Antipasto~

Cocktail di Gamberi | 20

Jumbo Prawns, Bay shrimp, avocado, cucumber and red onions in a cocktail sauce.

Fritto di Calamari e Gamberetti | 18

Deep-fried baby calamari and rock shrimp with marinara.

Carpaccio di Bue Originale | 21

Thinly sliced raw prime filet mignon topped with arugula, capers, shaved Parmigiano-Reggiano and extra virgin olive oil.

~La Pasta~

Pappardelle con Funghi e Capesante | 32

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

Ravioli ai Crostacei | 34

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

Spaghetti Portofino | 39

Calamari, rock shrimp, mussels, manila clams, a diver scallop and a jumbo prawn sautéed with pesto-marinara.

Cappellacci di Zucca | 27

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

Spaghetti e Polpette | 25

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

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~Il Pesce~

Cioppino | 49

Fresh seasonal mussels, Manila clams, Jumbo prawns, calamari, fresh fish, Diver scallop, sautéed with roasted garlic in a zesty tomato sauce.

Capesante ai Pomodorini Secchi | 44

Pan-seared Diver scallops sautéed with red onion, pancetta, cherry and sundried tomatoes, cream and a touch of Cajun seasoning. Served atop risotto cakes and sweet corn relish.

Salmone con Macadamia | 38

King salmon topped with a macadamia nut panko crust, served over roasted potatoes and garlic spinach. Finished with a lemon butter sauce and rock shrimp.

~La Carne~

**Served with seasonal vegetables and your choice of baked potato, French fries, fettuccine Alfredo or spaghetti aglio e olio with chili pepper flakes*

***Prime Petit Filet 8 oz | 52**

Add Lobster Tail : | 40

***Prime Dry-Aged Rib Eye 20 oz | 72**

Pollo Parmigiana | 36

Pounded chicken, breaded and oven baked with fresh mozzarella and marinara sauce. Served with seasonal vegetables and spaghetti aglio olio.

~Speciale~

Risotto di Papa | 50

Carnaroli Rice Simmered with white wine, pancetta, grilled zucchini & Parmesan. Topped with 2 grilled skewers of red onion, cherry tomatoes, Italian sausage, 1 scallop, 2 jumbo prawns and filet mignon. Finished with sweet chili sauce.

Branzino | 50

Pan seared Chilean Sea Bass served over pesto gnocchi. Topped with fire roasted honey glazed baby carrots and Alaskan King crab. Finished with herb brown butter.

Costata al Pepe | 48

Grilled Mesquite-pepper crusted Rib-Eye served Tagliata-style over homemade gnocchi simmered in a gorgonzola cream with asparagus. Topped with lump crab and finished with a bone marrow-pinot noir sauce.

Buon Appetito!!!!