



Vigilucci's
SEAFOOD and STEAKHOUSE
THE FRESHEST SEAFOOD. THE FINEST BEEF.

Happy Thanksgiving

Menu served from 12pm-8pm November 23, 2017
Three courses prix fixed menu \$49.95 per person.
\$16 for kids (12 & under) Hand carved Turkey Breast
or Kids Menu Available
(No Discounts or Coupons Apply)

Set Menu

Primi

Choose one:

Zuppa di Vongole 12

Classic New England clam chowder

Insalata Arugula e Bietole 18.5

Organic baby arugula tossed in a fig vinaigrette with a trio of candy-striped red and golden beets, red onions, candied hazelnuts, herb croutons and goat cheese.

Insalata Vigilucci 11.5

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

Insalata di Cesare 12.5

Hearts of romaine with traditional Caesar dressing, croutons and shaved Parmigiano.
Add chicken or fried calamari, 5

Secondi

Choose one:

Hand Carved Turkey Breast 30

Sliced turkey breast served with mashed potatoes, herbed bread stuffing, mushroom gravy, green beans wrapped with pancetta and cranberry sauce.

Cappellacci di Zucca 27

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

Ossobuco d'Agnello 38

Lamb shank slow braised in root vegetables, red wine and herbs. Served over white wine and wild mushroom risotto with a lamb demi-glaze and a mint gremolata.

Dolce

Choose one:

Pumpkin Cheesecake 11.5

New York style Pumpkin cheesecake.

Apple Pie 12.5

Traditional apple pie. Served with vanilla gelato.

Tortino Al Cioccolato 14

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

Cannoli 11.5

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

Menú a la Carte

Antipasto

Cocktail di Gamberi 19.75

Jumbo prawns, bay shrimp, avocado, cucumbers and red onions in a cocktail sauce.

Fritto di Calamari e Gamberetti 18

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

Carpaccio di Bue Originale 21

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

Insalata

Insalata alle Pere 16

Baby mixed greens, fresh raspberries, sweet gorgonzola cheese and sliced pears, tossed in a lemon vinaigrette.

Insalata alla Caprese 18.5

Imported buffalo mozzarella and heirloom tomatoes, basil, extra virgin olive oil and aged balsamic.

Add Prosciutto di Parma, 5

The Wedge 17

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

La Pasta

Lasagna Pugliese 28

Fresh homemade pasta filled with mortadella, Parmigiano, fresh mozzarella and besciamella sauce.

Gnocchi con Aragosta 36

Homemade potato dumplings simmered in a cognac lobster sauce with lobster meat, rock shrimp and cherry tomatoes. Finished with a panko Parmigiano crust.

Penne Vodka con Porcini e Gamberoni 29

Chopped tomatoes, porcini mushrooms, basil and garlic sautéed in a tomato vodka cream sauce with rock shrimp and topped with a jumbo prawn.

Pappardelle con Funghi e Capesante 31

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

Il Pesce

Cioppino 48

Fresh seasonal mussels, Manila clams, rock shrimp, calamari, fresh fish, scallop and jumbo prawns sautéed with roasted garlic in a zesty tomato sauce.

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.

Capesante ai Pomodorini Secchi 45

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

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 Filet 8 oz 52**

***Prime Rib Eye 19 oz 71**

Pollo alla Parmigiana 36