

Happy Hour

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

\$6 Wine Specials

\$5 Beer Selection

\$7 Well Drinks

\$9 Daily Drink Specials

**Complimentary
Appetizer Plate
at the Bar**



Cater your next party or event Italian-Style!



2943 State St. | Carlsbad | 760.720.0188

Vigilucci's Restaurant Group can provide customized menus for any occasion or group size. Reserve one of our restaurants, have a classic Italian dinner delivered to your location or visit our Gourmet Italian Market and pick up dinner to take home.

In-Restaurant & Catering Events
760.670.7173 | 866.VGLUCCI



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 | 13

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

Oyster Shooter | 5

Fresh oyster, cocktail sauce and chilled Vigilucci's vodka.

Calamari Fritti | 10

Baby calamari deep-fried and served with marinara.

Calamari Luciana | 10

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

Bruschetta con Prosciutto e Bufala | 4.5 per piece

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

Bruschetta Pomodoro | 7.5

Fresh chopped tomatoes, basil and garlic over toasted bread.

Polpetta di Granchio | 8.5

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

Polpette di Carne | 9.75

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

Insalata alla Vigilucci's | 7.5

Garden salad tossed with balsamic vinaigrette and garnished with gorgonzola cheese.

Patatine al Tartufo | 9

Truffle french fries.

Spiedini alla Griglia | 13

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

Sliders | 13

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

Ahi Sliders | 13

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

Sashimi Bruschetta | 13

King Salmon – Sashimi-Grade Ahi Tuna – Diver Scallop

Pastas

Fettuccine | 11

Our homemade fettuccine pasta tossed with your choice of sauce:
Marinara | Vodka | Pesto | Bolognese | Alfredo

Vigilucci's Specialty Martinis

⑤ **Robertini** | 12

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

Italian Apple Martini | 13.75

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

⑤ **Pashatini** | 12.75

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

⑤ **Sparkytini** | 12.75

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

⑤ **Italian Manhattan** | 12.25

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

Hot Summer Night | 12.75

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

Espressotini | 13

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

Specialty Drinks

⑤ **Under the Sun Margarita | 11.5**

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 | 14.5

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

⑤ **Aperol Spritz | 12.5**

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 | 12.5

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

Cucumber Basil Cooler | 12.25

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 | 13.75

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

Tuscan Sun | 14.5

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		16.5
Lagavulin, 16 year		23.5
Laphroaig, 10 year		14
Cragganmore, 12 year		14.5
Dalwhinnie, 15 year		17.5
Glenfiddich, 12 year		16
Glenkinchie, 10 year		15.5
Glenlivet, 12 year		13
Glenrothes, 12 year		12.5
Macallan, 12 year		16
Oban, 14 year		21
Glenmorangie, 10 year		17.5
Balvenie, Doublewood, 12 year		16

BLENDS

Dewar's		10
Johnnie Walker Red		11
Johnnie Walker Black		13
Johnnie Walker Gold		23
Johnnie Walker Blue		36
Chivas, 12 year		11

Premium Whiskey & Bourbon

Jack Daniel's Single Barrel		16.5
Maker's Mark		10.5
Knob Creek		11.5
Suntory Toki		12.5
Bookers		16.5
Crown Royal		10.5
Canadian Club		9.5
Seagram's VO		9.5
Jameson		9.5
Bushmills		9.5
Basil Hayden		13.5
Woodford Reserve		13

Bye

Bulleit		11.5
Redemption		10
Knob Creek		11.5
Templeton, 4 year		12
Whistle Pig, 10 year		16

Grappa

Antinori, Tignanello | 23
Banfi Gran Cru, Montalcino | 12
Nonino | 16
Sassicaia | 33

Cognac & Rum

Hennessy VSOP | 17
Hennessy VS | 12.5
Courvoisier VSOP | 15
Martell Cordon Bleu | 29
Remy Martin XO | 36
Ron Zacapa 23 | 12

Port

Cockburn's, LBV | 7.5
Sandeman, Ruby | 8
Sandeman, Tawny, 10 years | 10.5
Sandeman, Tawny, 20 years | 14.5

Liqueur

Amaretto di Saronno | 10
Amaro Averna | 9.5
B&B | 11.5
Benedictine | 11.5
Campari | 10
Fernet Branca | 10
Frangelico | 10.5
Limoncello | 9
Nonino Quintessentia Amaro | 11.5
Sambuca | 10
Sambuca Black | 10
Tuaca | 9

Tequila

Don Julio Blanco | 13.5
Don Julio Añejo | 15.5
Patron Silver | 13.25
Patron Reposado | 14
Patron Añejo | 14.5
Partida Silver | 12.5
Tres Generaciones Añejo | 12.5
Herradura Añejo | 13
Sauza Conmemorativo Añejo | 12
Sauza Hornitos Reposado | 12
Fortaleza Blanco | 13

Dolce e Gelato

⑤ **Gelato ai Frutti di Bosco** | 14.5

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

Crème Brûlée | 11

Homemade vanilla flavored custard with a burnt sugar crust.

Tiramisù | 11.5

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

Cannoli | 11

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

⑤ **Tortino al Cioccolato** | 14.25

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

Torta della Nonna | 11

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

Spumoni | 12.5

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

⑤ **Tartufo al Caffé** | 14.5

Chocolate truffle drowned in espresso and Grand Marnier.

Gelato | 9

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

Sorbetto | 9.5

Ask for today's selection.