

# Happy Thanksgiving



Kid's menu available | 16



**3 Courses Menu | \$45.95**



Items also available a la carte

*No discounts, coupons or sharing apply*



**PRIMI PIATTI (CHOICE OF)**



**Insalata di Cesare | 12**

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

**Insalata Mista | 11**

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

**Zuppa alla Zucca | 13**

Creamy roasted butternut squash soup



**SECONDI PIATTI (CHOICE OF)**



**Petto di Tacchino al Forno | 29**

Sliced turkey breast served with mashed potatoes, stuffing, cranberry sauce and gravy

**Cappellacci di Zucca | 28**

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

**Ossobuco di Agnello | 33**

Lamb shank braised in red wine, root vegetables and Vigilucci's tomato sauce. Served over saffron risotto



**DOLCE (CHOICE OF)**



**Tiramisu | 12**

Layers of lady fingers, espresso, mascarpone cheese and cocoa

**Cannoli Siciliani | 11**

Hard shell pastry filled with ricotta, chocolate chips, lemon zest

**Tortino al Cioccolato | 15**

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

**Pumpkin Cheesecake | 12**

Topped with vanilla bean whipped cream

**Tortino alla Mela | 12**

Short pastry base filled with sliced apples and topped with almond, served with vanilla gelato

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## LA PIZZA

**Diavolo Rossonero | 22**

Tomato sauce, mozzarella, pepperoni and salame

**Bufalina | 25**

Tomato sauce, mozzarella, bufala mozzarella, basil and oregano  
**Add prosciutto di Parma, 5**

**Filetto | 25**

Mozzarella, gorgonzola and filet mignon

**Margherita | 19**

Tomato sauce, mozzarella, basil and oregano

## ANTIPASTO

**Brodetto di Cozze e Vongole | 19**

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

**Fritto di Calamari e Gamberetti | 18**

Deep-fried baby calamari and rock shrimp served with marinara

**Carciofini al Forno | 19**

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

## INSALATE & ZUPPA

**Rucola e Portobello | 16**

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

**Insalata alla Caprese | 19**

Imported bufala mozzarella and heirloom tomatoes, basil, extra virgin olive oil and aged balsamic - **Add Prosciutto di Parma, 5**

**Polpette di Granchio | 20**

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

## LA PASTA

**Pappardelle con Porcini e Capesante | 33**

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

**Penne alla Vodka con Porcini | 23**

Porcini mushrooms, chopped tomatoes, basil and shallots sautéed in a tomato vodka cream sauce - **Add chicken or rock shrimp \$5**

**Spaghetti Polpette | 25**

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

**Lasagna | 24**

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

## IL PESCE

**Salmone al Finocchio | 40**

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

**Cioppino | 47**

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

**Grigliata Di Pesce | 46**

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

## LA CARNE

**Pollo Parmigiana | 34**

Pounded chicken breast lightly breaded and topped with mozzarella and marinara sauce. Served with spaghetti aglio e olio and seasonal vegetables

**Tagliata di Manzo | 39**

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

**Saltimbocca alla Romana | 34**

Pan-seared, milk-fed scaloppine of veal topped with fresh sage, prosciutto and mozzarella in a white wine sauce. Served with vegetables and spaghetti aglio e olio with chili pepper flakes



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