

Happy Thanksgiving

2018



2018

Kid's menu available | 16



3 Courses Menu / \$50.00



Items also available a la carte

No discounts, coupons or sharing apply



PRIMI PIATTI (CHOICE OF)



Insalata di Cesare | 13

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

Insalata con Burrata | 18

Creamy Burrata cheese, heirloom tomatoes, Prosciutto di Parma, herbs crostini, balsamic glaze and extra virgin olive oil.

Zuppa alla Zucca | 12

Pumpkin pie soup, pie crust crumbles.



SECONDI PIATTI (CHOICE OF)



Rollata di Tacchino alle Erbe | 32

Herb marinated Diestel turkey (roulade), cranberry ajus, apple porkbelly stuffing and mashed potatoes.

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.

Porchetta alla Genovese | 34

Slow roasted Porchetta, cranberry pistachio pesto, served with roasted sausage and bell pepper hash.



DOLCE (CHOICE OF)



Tiramisu | 14

Layers of lady fingers, espresso, mascarpone cheese and cocoa.

Cannoli Siciliani | 14

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

Tortino al Cioccolato | 16

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

Torta alle Mele | 14

Short pastry base filled with sliced apples and glaze, with a lattice of short pastry strip.

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

Insalata Mista | 12

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

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 | 21

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 parmigiana.

IL PESCE

Salmone al Finocchio | 39

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 | 48

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

Grigliata Di Pesce | 47

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.

Scaloppine ai Funghi Porcini | 35

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 | 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.

Filetto al Gorgonzola | 50

10 oz. certified black angus filet mignon, served with roasted potatoes and seasonal vegetables. Topped with Gorgonzola cream sauce.



530 N. COAST HWY. 101, LEUCADIA

Tel. 760.634.2365