



*Vigilucci's*  
SEAFOOD *and*  
STEAKHOUSE

THE FRESHEST SEAFOOD. THE FINEST BEEF.

*3878 Carlsbad Blvd. | Carlsbad*

*760.434.2580*



**VIGILUCCI'S**  
RESTAURANT GROUP

**Since 1994**

### **Other Vigilucci's Restaurants**

**Trattoria**

530 N. Coast Hwy. 101 | Leucadia | 760.634.2365

**Cucina**

2943 State St. | Carlsbad | 760.434.2500



2943 State St. | Carlsbad | 760.720.0188

### **In-Restaurant & Catering Events**

**760.670.7173 | 866.VGLUCCI**

Happy Hour is not available on holidays. All major credit cards accepted. No personal checks. • Charge for sharing an entrée is \$4. • Corkage fee: \$30. Two bottle or one 1.5 magnum maximum per table. Extra bottles \$40 each/\$80 per magnum. • \$2 charge per person for cake brought into the restaurant will apply. • Maximum of 3 split checks per table.

# *Happy Hour*

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

**\$7 Wine Specials**

**\$6 Beer Selection**

**\$8 Well Drinks**

**\$10 Daily Drink Specials**

**Complimentary  
Appetizer Plate  
at the Bar**



# 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 | 15.5**

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

**Gamberone ai Porcini | 16.5**

Pan-seared jumbo prawn with fresh tomatoes, rock shrimp and porcini mushrooms. Finished in a white wine truffle sauce atop crispy polenta.

**Calamari Fritti | 11.5**

Baby calamari deep-fried and served with marinara.

**Calamari Luciana | 11.5**

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

**Bruschetta con Prosciutto e Bufala | 5.5 per piece**

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

**Capesanta ai Pomodorini | 16.5**

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

**Polpetta di Granchio | 10.5**

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

**Polpette di Carne | 11.5**

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

**Insalata alla Vigilucci's | 8.5**

Garden salad tossed with balsamic vinaigrette and gorgonzola cheese.

**Patatine al Tartufo | 10.5**

Truffle french fries.

**Cappellacci di Manzo | 15.5**

Homemade hat-shaped pasta filled with braised prime short rib, simmered in a porcini peppercorn cream sauce. Finished with aged asiago and truffle oil.

**Spiedini alla Griglia | 14.5**

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

**Sliders | 14.5**

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

**Ahi Sliders | 14.5**

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

**Sashimi Bruschetta | 15.5**

King Salmon – Sashimi-Grade Ahi Tuna – Diver Scallop

## Pastas

**Fettuccine | 13.5**

Our homemade fettuccine pasta tossed with your choice of sauce:  
Marinara | Vodka | Pesto | Bolognese | Alfredo  
Add calamari, rock shrimp or chicken, 5

# Vigilucci's Specialty Martinis

## ⑤ **Robertini** | 13.5

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

## **Italian Apple Martini** | 15

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

## ⑤ **Pashatini** | 14

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

## ⑤ **Sparkytini** | 14

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

## ⑤ **Italian Manhattan** | 14

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

## **Hot Summer Night** | 14.25

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

## **Espressotini** | 14.5

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

# Specialty Drinks

## ⑤ **Under the Sun Margarita | 13**

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 | 16.5**

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

## ⑤ **Aperol Spritz | 14**

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 | 14**

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

## **Cucumber Basil Cooler | 13.75**

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 | 15.25**

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

## **Tuscan Sun | 16**

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 | 19.5  
Lagavulin, 16 year | 26.5  
Laphroaig, 10 year | 17  
Cragganmore, 12 year | 17.5  
Dalwhinnie, 15 year | 20.5  
Glenfiddich, 12 year | 19  
Glenkinchie, 10 year | 18.5  
Glenlivet, 12 year | 16  
Glenrothes, 12 year | 15.5  
Macallan, 12 year | 19  
Oban, 14 year | 24  
Glenmorangie, 10 year | 20.5  
Balvenie, Doublewood, 12 year | 19  
The Dalmore, 12 year | 17

## **BLENDS**

Dewar's | 13  
Johnnie Walker Red | 14  
Johnnie Walker Black | 16  
Johnnie Walker Gold | 26  
Johnnie Walker Blue | 39  
Chivas, 12 year | 14

# *Premium Whiskey & Bourbon*

Jack Daniel's Single Barrel | 19.5  
Maker's Mark | 13.5  
Knob Creek | 14.5  
Suntory Toki | 15.5  
Bookers | 19.5  
Crown Royal | 13.5  
Canadian Club | 12.5  
Seagram's VO | 12.5  
Jameson | 12.5  
Bushmills | 12.5  
Basil Hayden | 16.5  
Woodford Reserve | 16

# *Rye*

Bulleit | 14.5  
Redemption | 13  
Knob Creek | 13.5  
Templeton, 4 year | 15  
Whistle Pig, 10 year | 19

## *Grappa*

**Antinori, Tignanello | 26**  
**Banfi Gran Cru, Montalcino | 15**  
**Nonino | 19**  
**Sassicaia | 36**

## *Cognac & Rum*

**Hennessy VSOP | 20**  
**Hennessy VS | 15.5**  
**Courvoisier VSOP | 18**  
**Martell Cordon Bleu | 31**  
**Remy Martin XO | 39**  
**Ron Zacapa 23 | 15**

## *Port*

**Cockburn's, LBV | 10.5**  
**Sandeman, Ruby | 11**  
**Sandeman, Tawny, 10 years | 13.5**  
**Sandeman, Tawny, 20 years | 17.5**

## *Liqueur*

**Amaretto di Saronno | 13**  
**Amaro Averna | 12.5**  
**B&B | 14.5**  
**Benedictine | 14.5**  
**Campari | 13**  
**Fernet Branca | 13**  
**Frangelico | 13.5**  
**Limoncello | 12**  
**Nonino Quintessentia Amaro | 14.5**  
**Sambuca | 13**  
**Sambuca Black | 13**  
**Tuaca | 12**

## *Tequila*

**Clase Azul, Reposado | 24**  
**Don Julio Blanco | 16.5**  
**Don Julio Añejo | 18.5**  
**Don Julio Añejo 1942 | 30**  
**El Silencio Mezcal Espadin | 15**  
**Patron Silver | 16.25**  
**Patron Reposado | 17**  
**Patron Añejo | 17.5**  
**Patron Platinum | 36**  
**Tres Generaciones Añejo | 15.5**  
**Fortaleza Blanco | 16**

# *Dolce e Gelato*

## ⑤ **Gelato ai Frutti di Bosco** | 15

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

## **Crème Brûlée** | 12

Homemade vanilla flavored custard with a burnt sugar crust.

## **Tiramisù** | 12.5

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

## **Cannoli** | 12.75

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

## ⑤ **Tortino al Cioccolato** | 15

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

## **Torta della Nonna** | 12.5

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

## ⑤ **Spumoni** | 14

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

## ⑤ **Panzerotti** | 13

Deep-fried shortcrust pastry ravioli filled with sweet ricotta cream and chocolate chips. Served with vanilla gelato and chocolate sauce.

## ⑤ **Affogato al Caffé** | 15.75

Vanilla gelato drowned in espresso and Grand Marnier.

## **Gelato** | 9.75

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

## **Sorbetto** | 9.75

Ask for today's selection.

## ⑤ **Roberto Vigilucci's Favorites**



# *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**  
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