

Antipasto di Carne e Pesce

Antipasto di Pesce

① Chilled Seafood Platter for two people | MP

An outstanding selection of ocean fresh seafood.
Inquire about today's selection

Ostriche Fresche | 18.25

Half-dozen fresh chilled oysters on the half shell served with cocktail sauce and horseradish.

① Ostriche al Forno | 19.75

Half-dozen fresh baked oysters with spinach, crispy bacon, onions, garlic and Parmigiano-Reggiano in a creamy chardonnay sauce.

Cocktail di Gamberi | 19.25

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

Tartare di Tonno | 20

Raw, sashimi-grade ahi tuna marinated with chives, shallots, jalapeños and a dijon-soy creme fraiche. Served with cucumbers, avocado, citrus oil and toasted sesame ciabatta.

① Calamari Luciana | 17.75

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

Polpette di Granchio | 20.25

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

Fritto di Calamari e

Gamberetti | 17.75

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

① Capesante ai Porcini | 20.75

Pan-seared diver scallops topped with fresh chopped tomatoes and porcini mushrooms, finished in a white wine truffle sauce atop crispy polenta.

Carpaccio di Tonno | 20.5

Raw, sashimi-grade ahi tuna topped with arugula, extra virgin olive oil, lemon juice and pink peppercorns.

Carpaccio di Bue Originale | 20.5

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

① Antipasto della Casa

16.75 per person | Minimum 2 people

Calamari fritti, fresh bufala mozzarella and heirloom tomatoes, bruschetta, prosciutto di Parma, imported cheeses, salame, and mortadella.

Insalata e Zuppa

① Zuppetta di Cozze e Vongole | 19.5

Fresh seasonal mussels and Manila clams sautéed in a roasted garlic and fresh chopped tomato white wine broth.

Zuppa del Giorno

Homemade soup of the day.

Cup 9.5

Bowl 11.5

Insalata alla Vigilucci | 11.5

Organic mixed greens, tomatoes, carrots, cucumbers and gorgonzola cheese tossed in a balsamic vinaigrette dressing.

① Insalata alla Caprese | 18.5

Imported bufala mozzarella and heirloom tomatoes, basil, extra virgin olive oil and aged balsamic. Add prosciutto di Parma, 5

Insalata di Cesare | 12.5

Hearts of romaine with traditional Caesar dressing, croutons and shaved Parmigiano-Reggiano. Add Mary's Free Range chicken or fried calamari, 6

Insalata alle Pere | 16

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

① Pomodori, Cipolle e Bufala | 18.5

Ripe tomato and red onion tossed with basil, parsley, capers, extra virgin olive oil and topped with fried bufala mozzarella.

① The Wedge | 17.5

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

① Arugula e Bietole | 17.75

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 feta cheese.

① Roberto Vigilucci's Favorites

La Pasta

- ⑤ **Bucatini alle Vongole,
Gamberi e Carciofi | 30**
Fresh manila clams, fried artichokes and rock shrimp sautéed with extra virgin olive oil, garlic and parsley.
- Risotto del Giorno | MP**
Ask for today's special risotto.
- Ravioli ai Crostacei | 34.5**
Fresh homemade seafood ravioli finished with a creamy sauce of cognac, shiitake mushrooms and sweet corn then topped with rock shrimp and lobster.
- ⑤ **Spaghetti e Polpette | 24.75**
Homemade 100% prime beef meatballs braised in Vigilucci's tomato sauce.
- ⑤ **Aragosta alla Diavola | 47.5**
Half Maine lobster served with spaghetti tossed with lump lobster, chili flakes, fresh basil, garlic, cherry tomatoes, a touch of marinara and white wine.
- Penne Vodka con Porcini
e Gamberoni | 29.5**
Chopped tomatoes, porcini mushrooms, basil and garlic sautéed in a tomato vodka cream sauce with rock shrimp and topped with a jumbo prawn.
- ⑤ **Spaghetti Portofino | 39.5**
Calamari, rock shrimp, mussels, Manila clams, a diver scallop and a jumbo prawn sautéed with mediterranean pesto.
- ⑤ **Lasagna Rustica | 28**
Fresh homemade pasta sheets layered with Italian sausage, ricotta, Parmigiano, mozzarella and besciamella sauce.
- ⑤ **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.
- Gnocchi con Aragosta | 36.5**
Homemade potato dumplings simmered in a cognac lobster sauce with lobster meat, rock shrimp and cherry tomatoes. Finished with a panko Parmigiano crust.
- ⑤ **Cappellacci di Manzo | 33**
Homemade hat-shaped pasta filled with braised prime short rib, simmered in a porcini peppercorn cream sauce and finished with aged asiago and truffle oil.

⑤ **Roberto Vigilucci's Favorites**

- ⑤ **Fettuccine con Cinghiale
e Porcini | 31**
Fresh homemade pasta tossed in a classic Tuscan-style wild boar ragout with porcini mushrooms.

Cappellacci di Zucca | 26.5
Homemade hat-shaped pasta filled with butternut squash, walnuts, ricotta and Parmigiano. Finished with brown butter, sage and a touch of marinara.

Gluten-free pasta available upon request, add \$4

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. Additions and supplements to your meal may be charged extra, including, but not limited to bread, extra sauce, cheese, etc.

Fide Dishes

- Truffle Oil French Fries | 11.5**
- French Fries | 10.5**
- Sautéed Wild Mushrooms | 13.5**
With butter, shallots and pancetta.
- Gnocchi al Tartufo | 17.5**
Potato dumplings in a creamy truffle sauce au gratin.
- Fettuccine Alfredo | 16.5**
- Spaghetti Aglio e Olio with
Chili Pepper Flakes | 15.5**
- Linguine Marinara | 15.5**
- Baked Asparagus | MP**
Served with truffle oil and Parmigiano-Reggiano.
- Sautéed Spinach | 13.5**
With garlic and butter.
- Sautéed Broccoli | 13.5**
With extra virgin olive oil and garlic.
- Cannellini Beans | 12.5**
Tossed with extra virgin olive oil and rosemary.
- Seasonal Vegetables | 12.5**
- 1 Lb. Baked Potato | 13.5**
Available after 4 p.m.
Choice of: Vigilucci's special cream, butter, chives and bacon

Il Pesce

All of our seafood and fish is delivered fresh daily from the finest local and international sources.

① **Salmone con Macadamia | 37**

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.

Granchio al Vapore | MP

One pound of steamed king crab legs, served with drawn butter and spaghetti aglio e olio with lump crab, cherry tomatoes and asparagus.

① **Cioppino | 48.5**

Fresh seasonal mussels, Manila clams, jumbo prawns, calamari, fresh fish, rock shrimp and a diver scallop sautéed with roasted garlic in a zesty tomato sauce. Add pasta, 3

① **Capesante ai Pomodorini**

Secchi | 45

Pan-seared diver scallops sautéed with minced 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.

Grigliata di Pesce | 47.5

Grilled jumbo prawn, crab cake, 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.

Aragosta | MP

Whole Maine lobster served with drawn butter and your choice of one side dish.

① **Tonno al Sesamo | 48.5**

Sesame-crust sashimi grade ahi tuna seared rare and a garlic-chili jumbo prawn served over black organic rice and caramelized baby bok choy in a miso broth. Finished with a drizzle of Thai sauce.

Pesce del Giorno | MP

Ask your server for today's fresh catch

La Carne

Hand-cut Nebraska Prime steaks & chops are served with seasonal vegetables and your choice of baked potato, french fries, fettuccine alfredo or spaghetti aglio e olio with chili pepper flakes (except entrées with *).

Filets and prime rib are wet-aged up to 40 days.

Choice Filet 10 oz | **49**

① **Prime Filet (grass fed)** 8 oz | **53**

12 oz Center Cut | **69**

Grass-fed Nebraska steaks & chops are dry-aged 40 days.

Prime Tomahawk 38 oz | **MP**

Prime Porterhouse 25 oz | **MP**

Prime New York Strip 16 oz | **64**

① **Prime Bone-In New York** 20 oz | **67**

Prime Rib-Eye 20 oz | **71**

Prime Rib-Eye Chop alla Fiorentina 25 oz | **MP**

① **Grigliata di Carne* | 48.5**

8 oz. skin-on airline Mary's Free Range chicken, 4 oz. prime filet mignon and Italian sausage served with baked potato, seasonal vegetables and spinach.

① **Brasato di Carne* | 59.5**

Beef short rib with a coffee and brown sugar rub, braised in a red wine demi-glace. Served over porcini and truffle cream risotto finished with onion relish and gorgonzola butter.

Surf & Turf | MP

① **Vitello alla Valdostana* | MP**

14-oz milk-fed Nebraska veal chop stuffed with fontina and prosciutto cotto. Pan-seared and served over a spinach and Parmigiano soft polenta. Finished with a creamy porcini cognac sauce.

① **Ossobuco alla Milanese* | MP**

Milk-fed veal shank braised with red wine, root vegetables and Vigilucci's tomato sauce. Served over saffron risotto. When available. Orgoglio Milanese—a house specialty.

① **Cotoletta alla Milanese* | 49.75**

14-oz pounded and breaded milk-fed Nebraska veal chop, pan-seared and served with arugula and cherry tomatoes. A house specialty. Parmigiana-style, 4

Agnello alla Griglia* | 49.75

Pistachio-herb crusted New Zealand rack of lamb served on a bed of mushroom-saffron risotto and finished with a port wine reduction.

Pollo alla Parmigiana* | 36.5

Lightly breaded Mary's Free Range chicken breast topped with mozzarella and a touch of marinara sauce. Served with spaghetti aglio e olio and seasonal vegetables.

The chef prepares Vigilucci's Prime steaks to the following specifications:

Rare • Cool, very red center

Medium Rare • Warm, red center

Medium • Pink, slightly red center

Medium Well • Slightly pink

Well Done • Broiled throughout, no pink. Served butterflied

① **Roberto Vigilucci's Favorites**

Lunch

Insalata

Insalata con Gamberi | 19.25

Mixed greens, roasted bell peppers, tomatoes, avocado, grilled red onion, chopped green onion, cannellini beans, feta cheese, cilantro, rock shrimp tossed with honey-dijon vinaigrette. Topped with a grilled jumbo prawn.

Insalata di Cesare | 19

Hearts of romaine with traditional Caesar dressing, croutons and shaved Parmigiano-Reggiano with choice of Mary's Free Range chicken or fried calamari.

⑤ **Ahi Poke Salad | 19.25**

Fresh sashimi grade ahi tuna marinated in chili, soy and sesame oil. Served over stacked wonton chips with Asian slaw. Add avocado, 4

Insalata Mediterranea | 18.25

Chopped mixed greens, red onions, kalamata olives, feta cheese, cucumbers and Mary's Free Range chicken tossed with Mediterranean vinaigrette.

⑤ **Insalata con Salmone | 23.25**

Blackened king salmon served over a bed of mesclun lettuce, sliced pears and raspberries tossed with extra virgin olive oil and aged balsamic.

Panini & Burgers

Served on ciabatta with choice of french fries or mixed green salad. Substitute truffle fries, add 3

A selection of panini inspired by our Gourmet Market. ⑤

Marche | 18

Prosciutto di Parma, (aged 24 mos), stracchino cheese, arugula and black truffle oil.

⑤ **Umbria | 17.25**

Ciabatta, homemade 100% prime beef meatballs and mozzarella.

Calabria | 18

Hot salame, sopressata, mortadella, coppa, roasted bell peppers sweet provolone, red onion, lettuce and Italian vinaigrette.

Hamburger di Carne

e Formaggio | 17.25

Half-pound grilled ground prime beef served with cheddar cheese, onion, tomato, lettuce and Thousand Island.

⑤ **Hamburger Italiano | 19.25**

8-oz. ground prime beef and spicy Italian sausage with shaved Parmigiano-Reggiano, roasted bell peppers, heirloom tomato, avocado, micro greens, crispy leeks and garlic-chipotle mayonnaise.

Prime Rib | 18

Oven-roasted prime rib, sliced and served with horseradish mayonnaise, mozzarella cheese, red wine onions and hot au jus.

Mon.–Sat. from 11:00 am to 3:00 pm (except holidays)

Lunch Entrées

Please, no substitutions.

⑤ **Spaghetti Portofino | 27.25**

Clams, mussels, calamari and rock shrimp sautéed with mediterranean pesto.

⑤ **Rigatoni alla Siciliana | 23.25**

Italian sausage and eggplant ragout in a zesty tomato sauce garnished with fried eggplant skins.

Spaghetti Carbonara | 20

Pancetta, egg yolk, Pecorino-Romano and black pepper.

⑤ **Penne Vodka con Porcini | 20.25**

Chopped tomatoes, porcini mushrooms, basil and garlic sautéed in a tomato vodka cream sauce. Add Mary's Free Range chicken or rock shrimp, 6

Capellini alla Checca | 18.75

Angel hair pasta served with fresh seasonal cherry tomatoes, garlic and basil. Add Mary's Free Range chicken or rock shrimp, 6

⑤ **Bucatini All'Amatriciana | 19.75**

Crispy pancetta, minced red onions and red wine in Vigiliucci's tomato sauce.

Fettuccine al Pollo | 23.25

Mary's Free Range chicken, asparagus, mushrooms and cherry tomatoes in a creamy white wine sauce.

Pesce del Giorno | MP

Fresh catch of the day.

⑤ **Tagliata di Manzo | 31.25**

Thinly sliced filet mignon seared medium rare. Served with fresh chopped tomato-arugula salad topped with shaved Parmigiano-Reggiano and balsamic glaze.

Pollo ai Funghi Porcini | 26.25

Pan-seared Mary's Free Range chicken breast with porcini mushrooms in a light cream sauce. Served with seasonal vegetables and spaghetti aglio e olio.

Pollo al Marsala | 26.25

Mary's Free Range chicken breast sautéed with wild mushrooms and marsala wine. Served with seasonal vegetables and spaghetti aglio e olio.

⑤ **Vegetali alla Griglia | 22.25**

A fresh assortment of garden vegetables grilled over an open fire. Served with crispy polenta and a drizzle of balsamic glaze.

⑤ **Roberto Vigiliucci's Favorites**