

# Sunday Brunch

⑦ **Filetto con Uova e Polenta | 27.50**

Certified Black Angus filet served tagliata-style, over soft polenta, topped with field mushrooms and black port garlic sauce. Served with grilled asparagus topped with poached eggs.

**Omelette al Filetto | 19.75**

Filet mignon tips, cheddar cheese, and fresh vegetables topped with wild mushrooms in a creamy cognac sauce. Served with potatoes au gratin and fresh fruit.

**Bismarck Benedict | 21**

Alaskan king crab, two poached eggs and fresh asparagus served on a toasted English muffin then finished with hollandaise sauce. Served with potatoes au gratin and fresh fruit.

**Omelette al Granchio e Gamberi | 19.75**

Lump crab, rock shrimp, asparagus, corn and cheddar cheese over green tomatillo sauce. Served with potatoes au gratin and fresh fruit.

**The Californian | 19.50**

Carpaccio of vine ripe heirloom tomatoes, arugula, fresh avocado and two poached eggs. Served with a toasted English muffin.

⑦ **Capicola Benedict | 20.75**

Two poached eggs, capicola ham on a toasted English muffin topped with hollandaise sauce. Served with potatoes au gratin and fresh fruit.

⑦ **Spaghetti Carbonara | 20**

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

**French Toast | 16.75**

Brioche French toast with a seasonal fruit and mascarpone-cream cheese filling. Topped with a vin santo and seasonal berry sauce.

⑦ **Hamburger 101 | 21**

12-oz ground prime beef, cheddar cheese, roasted bell peppers, heirloom tomato, avocado, microgreens, crispy leeks and garlic-chipotle mayonnaise. Served with truffle french fries. Add fried egg, 2

**Vigilucci's Mimosa | 10**

Chilled champagne and fresh squeezed orange juice

**Vigilucci's Bellini | 10**

Chilled champagne and fresh peach juice.

**Aperol Spritz | 13**

Aperol orange liqueur, prosecco and a splash of soda served with a slice of orange.

**Vigilucci's Vodka Shrimp & Bacon Bloody Mary | 13**

⑦ **Vigilucci's Favorites**