

# Antipasti...

## **Bruschetta con Prosciutto e Bufala | 5.00 per piece**

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

## ⑤ **Capesante ai Porcini | 20.00**

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

## ⑤ **Antipasto della Casa | 16.75 per person**

Minimum 2 people. Calamari fritti, imported bufala mozzarella and vine-ripe tomatoes, bruschetta, prosciutto di Parma, imported cheeses, mortadella and salame.

## **Carpaccio di Manzo | 19.25**

Thinly sliced raw filet mignon topped with arugula, extra virgin olive oil, lemon juice, capers and shaved Parmigiano.

## ⑤ **Carciofini al Forno | 18.00**

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

## **Fritto di Calamari e Gamberetti | 17.00**

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

## ⑤ **Calamari alla Luciana | 17.00**

Baby calamari sautéed with garlic and white wine in a spicy tomato sauce.

## ⑤ **Polpette di Granchio | 20.25**

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

# Insalate e Zuppa...

## **Insalata Mista | 11.00**

Organic greens, tossed in a balsamic vinaigrette then garnished with carrots, tomatoes and cucumbers. Add gorgonzola, 3

## **Insalata di Cesare | 12.00**

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

## **Insalata al Formaggio Caldo | 16.00**

Herb-crusted warm goat cheese served on a bed of organic greens tossed in a tarragon vinaigrette then garnished with thinly sliced red onion and cherry tomatoes.

## ⑤ **Caprese | 18.00**

Imported bufala mozzarella and ripe tomatoes with basil and extra virgin olive oil. Add prosciutto di Parma, 5

## ⑤ **Pomodori, Cipolle e Bufala | 18.25**

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

## **Insalata alle Pere | 15.75**

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

## **Rucola e Portobello | 15.75**

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

## ⑤ **Insalate di Stagione | Market Price**

Seasonal salad – ask your server.

## ⑤ **Brodetto di Cozze e Vongole | 18.50**

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

## **Zuppa del Giorno | Cup 8.50 | Bowl 10.50**

Chef's soup of the day.

# La Pasta...

## **Capellini alla Checca | 17.25**

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

## ⑤ **Pappardelle con Funghi e Capesante | 30.00**

Homemade wide ribbon pasta with assorted field mushrooms and pan-seared diver scallops in a white truffle and brandy cream sauce.

## **Ravioli di Ricotta e Spinaci | 20.75**

Fresh homemade ricotta and spinach-filled ravioli with your choice of sauce.  
Marinara | Pesto | Bolognese | Vodka Cream | Alfredo

## ⑤ **Penne alla Vodka con Porcini | 20.25**

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

## **Gnocchi alla Sorrentina | 20.75**

Homemade potato dumplings tossed with tomato ragout, fresh mozzarella and basil.

## **Spaghetti alla Carbonara | 20.00**

Pancetta, egg yolk, pecorino-romano and black pepper.

## **Ravioli ai Crostacei | 33.75**

Fresh homemade seafood ravioli finished with a creamy sauce of cognac, shiitake mushrooms and sweet corn then topped with rock shrimp and lobster.

## ⑤ **Rigatoni alla Siciliana | 23.25**

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

## **Trenette alla Genovese | 17.25**

Fresh homemade pasta with pesto, pine nuts, a touch of cream and Parmigiano. Add Mary's Free Range chicken or rock shrimp, 6

## **Fettuccine Alfredo | 17.25**

Homemade flat, wide noodles sautéed in a classic alfredo sauce.  
Add Mary's Free Range chicken or rock shrimp, 6

Gluten-free pasta available, add 3

# La Pasta...

## **Fettuccine alla Norma | 21.25**

Fresh homemade pasta, eggplant, mozzarella, cherry tomatoes, basil and shaved ricotta-salata.

## **Lasagna | 21.25**

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

## **Tagliatelle alla Bolognese | 21.25**

Fresh homemade pasta tossed in a classic bolognese-style ragout.

## **⑤ Spaghetti Portofino | 33.25**

Diver scallop, manila clams, seasonal mussels, calamari and rock shrimp sautéed with pesto-marinara sauce.

## **⑤ Cappellacci di Zucca | 26.25**

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

## **Linguine alla Luciana | 31.25**

Jumbo prawns and baby calamari sautéed with white wine and garlic in a zesty tomato sauce.

## **Spaghetti alla Vongole | 24.25**

Fresh manila clams in the shell sautéed with olive oil, garlic, white wine and fresh parsley.

## **⑤ Spaghetti Polpette | 23.25**

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

## **Fettuccine al Salmone | 26.25**

Fresh homemade pasta, king salmon, mushrooms, asparagus and sun-dried tomatoes, simmered in a light tomato cream sauce.

## **Risotto del Giorno | Market Price**

## **⑤ Cappellacci di Manzo | 30.25**

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 Bucatini alle Vongole, Gamberi e Carciofi | 30.00**

Fresh manila clams, fried artichokes and rock shrimp sautéed with extra virgin olive oil, garlic and parsley.

Gluten-free pasta available, add 3

# Secondi Piatti...

## POLLO

### **Pollo al Marsala | 26.00**

Pan-seared breast of Mary's Free Range chicken sautéed with mushrooms and marsala wine. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

### Ⓟ **Petti di Pollo ai Porcini | 30.25**

Grilled skin-on double Mary's Free Range chicken breast marinated with herbs and spices. Served with porcini mushroom sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

### Ⓟ **Pollo Parmigiana | 32.25**

Pounded Mary's Free Range chicken, breaded and baked with fresh mozzarella and marinara sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

### **Piccata di Pollo | 26.00**

Pan-seared breast of Mary's Free Range chicken sautéed in a lemon-caper white wine sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

## VITELLO

### **Vitello Parmigiana | 36.25**

Pounded milk-fed veal tenderloin, breaded and oven baked with fresh mozzarella and marinara sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

### Ⓟ **Scaloppine Ai Funghi Porcini | 32.25**

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 | 31.25**

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

### **Piccata al Limone | 31.25**

Pan-seared, milk-fed scaloppine of veal with capers in a lemon sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

### **Scaloppine al Marsala | 31.25**

Pan-seared, milk-fed scaloppine of veal sautéed with mushrooms and marsala wine. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

### Ⓟ **Ossobuco alla Milanese | Market Price**

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

CARNE

**Tagliata di Manzo con Polenta | 36.25**

Certified black angus filet served tagliata-style over organic polenta and a bed of asparagus. Finished with a porcini mushroom and black garlic port sauce.

⑤ **Grigliata di Carne | 44.25**

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

**Filetto del Giorno | Market Price**

10 oz. certified black angus filet mignon. Ask your server for today's preparation.

PESCE

⑤ **Salmone al Finocchio | 35.75**

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

**Grigliata di Pesce | 44.25**

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.

⑤ **Cioppino | 45.25**

Fresh seasonal mussels, manila clams, jumbo prawns, calamari, diver scallop and catch of the day, sautéed with roasted garlic in a zesty tomato sauce. Add linguine, 3

**Pesce Del Giorno | Market Price**

Fresh catch of the day.

LE  
VERDURE

**Melanzane Alla Parmigiana | 23.25**

Baked eggplant with mozzarella cheese, parmigiano and marinara sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

⑤ **Vegetali Alla Griglia | 24.25**

A fresh assortment of garden vegetables grilled over an open fire. Served with crispy polenta.

# Dolce e Gelato...

⑤ **Gelato ai Frutti di Bosco | 15.00**

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

**Crème Brûlée | 12.00**

Homemade vanilla flavored custard with a burnt sugar crust.

**Tiramisù | 12.50**

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 | 15.00**

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

**Torta della Nonna | 12.50**

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

⑤ **Spumoni | 14.00**

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

⑤ **Panzerotti | 13.00**

Deep-fried short crust 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.