

Happy Hour...



**Monday–Thursday 3–6 pm
Friday–Sunday 12–6 pm**

In the Bar Area Only

\$7 Wine Specials

\$5 Beer Selection

\$8 Well Drinks

\$9 Drink Specials

**Complimentary
Appetizer Plate at the Bar
& Happy Hour Menu**



Happy Hour Menu...

Monday–Thursday 3–6 pm

Friday–Sunday 12–6 pm

In the Bar Area Only

**One complimentary appetizer plate
during happy hour**

Calamari Fritti | 10.50

Baby calamari deep-fried and served with marinara.

Bruschetta Pomodoro | 8.50

Fresh chopped tomatoes, basil and garlic over
toasted bread.

BBQ Ribs | 13.50

Four-bone rack of our classic ribs served with fries.

Polpetta di Granchio | 10.50

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

Polpette di Carne | 10.50

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

Insalata alla Vigilucci's | 8.50

Garden salad tossed with balsamic vinaigrette and
garnished with gorgonzola cheese.

Patatine al Tartufo | 10.50

Truffle french fries.

Spiedini alla Griglia | 13.50

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

Sliders | 13.50

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

Fettuccine | 13.25

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

Pizza Margherita | 13.50

Pizza Pepperoni | 14.50

Focaccia Gorgonzola | 14.50

Specialty Martinis...

① **Robertini | 13.50**

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

Italian Apple Martini | 15.00

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

① **Pashatini | 14.00**

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

① **Sparkytini | 14.00**

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

① **Italian Manhattan | 14.00**

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 | 14.50

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

Specialty Drinks...

⑤ **Under the Sun Margarita | 13.00**

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 | 16.50

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

⑤ **Aperol Spritz | 14.00**

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 | 14.00

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 | 16.00

Belvedere Pink Grapefruit, Pearl Plum vodka, San Pellegrino limonata and a splash of cranberry, soda and Sprite.

Beer...

**ASK YOUR SERVER FOR OUR
CURRENT SELECTION**

Tequila...

Partida Silver | 14.50

Partida Reposado | 15.00

Partida Añejo | 16.50

Don Julio Blanco | 15.50

Don Julio Añejo | 17.50

Don Julio Añejo 1942 | 29.00

Patron Silver | 15.25

Patron Reposado | 16.00

Patron Añejo | 16.50

Patron Piedra | 56.00

Tres Generaciones Añejo | 14.00

Fortaleza Blanco | 15.25

Grappa...

Banfi, Gran Cru, Montalcino | 14.00

Nonino | 18.00

Antinori, Tignanello | 25.00

Premium Scotch...

BLENDED

Chivas Regal | 13.00

Dewar's | 12.00

Johnnie Walker Red | 13.00

Johnnie Walker Black | 15.00

Johnnie Walker Gold | 25.00

Johnnie Walker Blue | 37.00

SCOTTISH HIGHLANDS SINGLE MALT

Balvenie, Doublewood, 12 year | 18.00

Bowmore, Islay, 15 year | 21.00

Glenfiddich, 12 year | 18.00

Glenfiddich, 18 year | 23.00

Glenlivet, 12 year | 15.00

Macallan, 12 year | 18.00

Oban, 14 year | 23.00

The Dalmore,
Cigar Malt Reserve | 37.00

Dalwhinnie, 15 year | 21.00

SCOTTISH LOWLANDS SINGLE MALT

Glenkinchie, 10 year | 18.00

SCOTTISH ISLAND SINGLE MALT

Lagavulin, 16 year | 25.50

Laphroaig, 10 year | 16.00

Talisker, 10 year | 18.50

Premium Whiskey...

BOURBON

- Baker's | 17.50**
- Basil Hayden's | 15.50**
- Booker's | 18.50**
- Knob Creek | 13.50**
- Maker's Mark | 12.50**
- Woodford Reserve | 15.00**
- Blanton's | 17.50**

WHISKEY

- Bushmill's | 11.50**
- Crown Royal | 12.50**
- Jack Daniel's Single Barrel | 18.50**
- Jameson | 11.50**
- Seagram's VO | 11.50**
- Suntory Toki | 16.00**

RYE

- Bulleit | 13.50**
- Russell's Reserve | 15.50**

Cognac & Armagnac...

- Courvoisier VS | 15.50**
- Courvoisier VSOP | 17.00**
- Hennessy VSOP | 19.00**
- Remy Martin VSOP | 19.00**
- Remy Martin XO | 38.00**
- Cerbois, Armagnac VSOP | 18.00**
- Frapin VSOP | 23.00**

Dessert Wine...

Vin Santo, Antinori Marchese | 17.00

Port...

Cockburn's, LBV | 9.50

Sandeman, Ruby | 10.00

Sandeman, Tawny, 10 years | 12.50

Sandeman, Tawny, 20 years | 16.50

Liqueur...

Amaro Montenegro | 14.00

Amaretto di Saronno | 12.00

Amaro Averna | 11.50

Benedictine | 13.50

B&B | 13.50

Campari | 12.00

Fernet Branca | 12.00

Frangelico | 12.50

Limoncello | 11.00

Pernod | 11.00

Sambuca | 12.00

Sambuca Black | 12.00

Tia Maria | 11.00

Tuaca | 11.00

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.