

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 | 19.75

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

Cocktail di Gamberi | 23

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

① **Calamari Luciana | 18.75**

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

Polpette di Granchio | 24

Homemade crab cakes served on a bed of arugula with cherry tomatoes and aurora sauce.

Fritto di Calamari e Gamberetti | 18.75

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

① **Capasante ai Porcini | 24**

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

① **Antipasto della Casa**

17 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

Zuppa del Giorno Cup 11 | Bowl 13

Homemade soup of the day.

Insalata alla Vigilucci | 13

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

① **Insalata alla Caprese | 19.75**

Imported bufala mozzarella and heirloom tomatoes, basil, extra virgin olive oil and aged balsamic.

Add prosciutto di Parma, 5

Insalata di Cesare | 13.75

Hearts of romaine with traditional Caesar dressing, croutons and shaved Parmigiano-Reggiano.

Add Mary's Free Range chicken or fried calamari, 6

① **Insalata alle Pere | 17.5**

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

① **The Wedge | 18.5**

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

Bread served upon request

Additional basket, \$5

① **Roberto Vigilucci's Favorites**

La Pasta

① **Spaghetti e Polpette | 27**

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

① **Penne Vodka con Porcini e Gamberoni | 33**

Chopped tomatoes, porcini mushrooms, basil and garlic sautéed in a tomato vodka cream sauce with rock shrimp and topped with a jumbo prawn.

① **Spaghetti Portofino | 41**

Calamari, rock shrimp, mussels, Manila clams, a diver scallop and a jumbo prawn sautéed with Mediterranean pesto.

Lasagna Rustica | 29.75

Fresh homemade pasta sheets layered with Italian sausage, ricotta, Parmigiano, mozzarella and besciamella sauce.

① **Pappardelle con Funghi e Capesante | 35**

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

Cappellacci di Zucca | 30

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

Risotto del Giorno | MP

Ask for today's special risotto.

Gluten-free pasta available upon request, add \$5

Fide Dishes

Truffle Oil French Fries | 13

French Fries | 12

Sautéed Wild Mushrooms | 14

With butter and shallots.

Gnocchi al Tartufo | 20

Potato dumplings in a creamy truffle sauce au gratin.

Baked Asparagus | MP

Served with truffle oil and Parmigiano-Reggiano.

Sautéed Spinach | 14

With garlic and butter.

Sautéed Broccoli | 14

With extra virgin olive oil and garlic.

Cannellini Beans | 14

Tossed with extra virgin olive oil and rosemary.

Seasonal Vegetables | 13

1 Lb. Baked Potato | 14

Available after 4 p.m.

Choice of: Vigilucci's special cream, butter, chives and bacon

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.

Al Pesce

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

Salmone con Macadamia | 39.75

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.

⑤ **Cioppino | 54**

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, 4

⑤ **Capesante ai Pomodorini Secchi | 49**

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 | 54

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 **Tonno al Sesamo | 53**

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

⑤ **Surf & Turf | MP**

La Carne

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

*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 *).*

Add Creamy Gorgonzola, Peppercorn or Cognac Mushroom Sauce, 5

Prime Filet (grass fed)

10 oz | **MP**

⑤ **Prime Tomahawk**

38 oz | **MP**

Prime New York Strip

16 oz | **MP**

⑤ **Prime Rib-Eye**

20 oz | **MP**

Grigliata di Carne* | 54

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.

⑤ **Ossobuco alla Milanese* When available | MP**

Milk-fed veal shank braised with red wine, root vegetables and Vigilucci's tomato sauce. Served over saffron risotto.

Pollo ai Funghi Porcini | 35

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.

⑤ **Pollo alla Parmigiana* | 39**

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*
