

Happy Hour

3–6 pm Daily

\$7.50 Wine Specials

\$5 Beer Selection

\$8 Well Drinks

\$9 Drink Specials

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



Happy Hour Menu...

3–6 pm Daily

At the Bar Only

**One complimentary appetizer plate
during happy hour**

Calamari Fritti | 11.00

Baby calamari deep-fried and served with marinara.

Calamari Luciana | 11.00

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

Bruschetta Pomodoro | 8.75

Fresh chopped tomatoes, basil and garlic over toasted bread.

Polpetta di Granchio | 11.00

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

Polpette di Carne | 10.75

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 | 13.75

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

Italian Sliders | 13.75

3 mini ground beef and Italian sausage burgers with onion relish, shaved parmigiano and fried leeks. Served on brioche buns with french fries.

Fettuccine | 13.75

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

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.

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 | 15.75

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...

Don Julio Blanco | 15.75

Don Julio Reposado | 16.75

Don Julio Añejo | 17.75

Don Julio 1942 Añejo | 29.25

Patron Silver | 15.50

Patron Reposado | 16.25

Patron Añejo | 16.75

Tres Generaciones Añejo | 14.25

Grappa...

Alexander | 13.25

Banfi, Gran Cru, Montalcino | 14.25

Nonino | 18.25

Antinori, Tignanello | 25.25

Premium Scotch...

BLENDED

Chivas Regal | 13.25

Dewar's | 12.25

Johnnie Walker Red | 13.25

Johnnie Walker Black | 15.25

Johnnie Walker Gold | 25.25

Johnnie Walker Blue | 37.25

SCOTTISH HIGHLANDS SINGLE MALT

Glenfiddich, 12 year | 18.25

Glenlivet, 12 year | 15.25

Macallan, 12 year | 18.25

Oban, 14 year | 23.25

SCOTTISH ISLAND SINGLE MALT

Scapa, 16 year | 21.25

Laphroaig, 10 year | 16.25

Talisker, 10 year | 18.75

Premium Whiskey...

BOURBON

Booker's | 18.75

Knob Creek | 13.25

Maker's Mark | 12.75

Woodford Reserve | 15.25

WHISKEY

Bushmill's | 11.75

Crown Royal | 12.75

Jack Daniel's Single Barrel | 18.75

RYE

Bulleit | 13.75

Templeton | 12.75

Whistle Pig Straight Rye | 18.75

Cognac & Armagnac...

Courvoisier VS | 15.75

Courvoisier VSOP | 17.25

Hennessy VSOP | 19.25

Remy Martin XO | 38.25

Cerbois, Armagnac VSOP | 18.25

Dessert Wine...

Vin Santo, Antinori Marchese | 17.25

Port...

Sandeman, LBV | 9.75

Sandeman, Tawny, 10 year | 12.75

Sandeman, Tawny, 20 year | 16.75

Liqueur...

Amaretto di Saronno | 12.25

Amaro Averna | 11.75

Benedictine | 13.75

Campari | 12.25

Fernet Branca | 12.25

Frangelico | 12.75

Limoncello | 11.25

Pernod | 11.25

Sambuca | 12.25

Sambuca Black | 12.25

Tia Maria | 11.25

Tuaca | 11.25

Dolce e Gelato ...

⑤ **Gelato ai Frutti di Bosco | 15.25**

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

Crème Brûlée | 12.25

Homemade vanilla flavored custard with a burnt sugar crust.

Tiramisù | 12.75

Layers of lady fingers dipped in espresso, mascarpone cheese and cocoa powder.

Cannoli | 13.00

A Sicilian speciality. Hard shell filled with ricotta cheese, chocolate chips and lemon zest.

⑤ **Tortino al Cioccolato | 15.25**

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

Torta della Nonna | 12.75

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

⑤ **Spumoni | 14.25**

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

⑤ **Panzerotti | 13.25**

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 | 16.00**

Vanilla gelato drowned in espresso and Grand Marnier.

Gelato | 10.00

Your choice of gourmet Italian gelato.
Ask your server for selection.

Sorbetto | 10.00

Ask for today's selection.