

# Happy Hour...



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

**In the Bar Area Only**

**\$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...

**Monday–Thursday 3–6 pm**

**Friday–Sunday 12–6 pm**

**In the Bar Area Only**

**One complimentary appetizer plate  
during happy hour**

**Calamari Fritti | 11.00**

Baby calamari deep-fried and served with marinara.

**Bruschetta Pomodoro | 8.75**

Fresh chopped tomatoes, basil and garlic over  
toasted bread.

**BBQ Ribs | 13.75**

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

**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.

**Sliders | 13.75**

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

**Pizza Margherita | 14.00**

**Pizza Pepperoni | 15.00**

**Focaccia Gorgonzola | 15.00**

# 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 | 14.75**

**Partida Reposado | 15.25**

**Partida Añejo | 16.75**

**Don Julio Blanco | 15.75**

**Don Julio Añejo | 17.75**

**Don Julio Añejo 1942 | 29.25**

**Patron Silver | 15.50**

**Patron Reposado | 16.25**

**Patron Añejo | 16.75**

**Patron Piedra | 56.25**

**Tres Generaciones Añejo | 14.25**

**Fortaleza Blanco | 15.50**

# Grappa...

**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**

Balvenie, Doublewood, 12 year | 18.25

Bowmore, Islay, 15 year | 21.25

Glenfiddich, 12 year | 18.25

Glenfiddich, 18 year | 23.25

Glenlivet, 12 year | 15.25

Macallan, 12 year | 18.25

Oban, 14 year | 23.25

The Dalmore,  
Cigar Malt Reserve | 37.25

Dalwhinnie, 15 year | 21.25

## **SCOTTISH LOWLANDS SINGLE MALT**

Glenkinchie, 10 year | 18.25

## **SCOTTISH ISLAND SINGLE MALT**

Lagavulin, 16 year | 25.75

Laphroaig, 10 year | 16.25

Talisker, 10 year | 18.75

# Premium Whiskey...

## **BOURBON**

- Baker's | 17.75**
- Basil Hayden's | 15.75**
- Booker's | 18.75**
- Knob Creek | 13.75**
- Maker's Mark | 12.75**
- Woodford Reserve | 15.25**
- Blanton's | 17.75**

## **WHISKEY**

- Bushmill's | 11.75**
- Crown Royal | 12.75**
- Jack Daniel's Single Barrel | 18.75**
- Jameson | 11.75**
- Seagram's VO | 11.75**
- Suntory Toki | 16.25**

## **RYE**

- Bulleit | 13.75**
- Russell's Reserve | 15.75**

# Cognac & Armagnac...

- Courvoisier VS | 15.75**
- Courvoisier VSOP | 17.25**
- Hennessy VSOP | 19.25**
- Remy Martin VSOP | 19.25**
- Remy Martin XO | 38.25**
- Cerbois, Armagnac VSOP | 18.25**
- Frapin VSOP | 23.25**

# Dessert Wine...

Vin Santo, Antinori Marchese | 17.25

# Port...

Cockburn's, LBV | 9.75

Sandeman, Ruby | 10.25

Sandeman, Tawny, 10 years | 12.75

Sandeman, Tawny, 20 years | 16.75

# Liqueur...

Amaro Montenegro | 14.25

Amaretto di Saronno | 12.25

Amaro Averna | 11.75

Benedictine | 13.75

B&B | 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.