



*Vigilucci's*  
SEAFOOD *and*  
STEAKHOUSE

THE FRESHEST SEAFOOD. THE FINEST BEEF.

*3878 Carlsbad Blvd. | Carlsbad*

*760.434.2580*



**VIGILUCCI'S**  
RESTAURANT GROUP

**Since 1994**

### **Other Vigilucci's Restaurants**

**Trattoria**

530 N. Coast Hwy. 101 | Leucadia | 760.634.2365

**Cucina**

2943 State St. | Carlsbad | 760.434.2500

**VIGILUCCI'S**  
*Private Dining*  
& CATERING 

2943 State St. | Carlsbad  
760.670.7173 | 866.VGLUCCI

Happy Hour is not available on holidays. 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.

# *Cater your next party or event Italian-Style!*

**VIGILUCCI'S**  
*Private Dining*  
& CATERING



2943 State St. | Carlsbad  
760.670.7173 | 866.VGLUCCI

Vigilucci's Restaurant Group can provide customized menus for any occasion or group size. Reserve a private room in one of our restaurants or let us cater your next event with a classic Italian dinner.



# *Happy Hour*

**3–6 pm Daily  
(Bar Area Only)**

**\$10 Wine Specials**

**\$6 Beer Selection**

**\$9 Well Drinks**

**\$12 Daily Drink Specials**

**One Complimentary  
Appetizer Plate  
at the Bar**



# Happy Hour Menu

**3–6 pm Daily  
(Bar Area Only)**

**One Complimentary Appetizer Plate  
during happy hour.**

**Gamberone ai Porcini | 17**

Pan-seared jumbo prawn with fresh tomatoes, rock shrimp and porcini mushrooms. Finished in a white wine truffle sauce atop crispy polenta.

**Calamari Fritti | 14**

Baby calamari deep-fried and served with marinara.

**Calamari Luciana | 14**

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

**Capesanta ai Pomodorini | 17**

Pan-seared diver scallop sautéed with 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.

**Polpetta di Granchio | 12**

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

**Polpette di Carne | 14**

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

**Insalata alla Vigilucci's | 9.5**

Garden salad tossed with balsamic vinaigrette and gorgonzola cheese.

**Patatine al Tartufo | 11**

Truffle french fries.

**Spiedini alla Griglia | 15.75**

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

**Sliders | 16**

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

**Ahi Sashimi Bruschetta | 7 per piece**

Minimum 2 pieces. Sashimi-grade Ahi tuna marinated in a spicy chili sauce.

## Pasta

**Fettuccine | 16**

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

# Vigilucci's Specialty Martinis

## ⑤ **Robertini** | 13.5

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

## **Italian Apple Martini** | 15

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

## ⑤ **Pashatini** | 14

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

## ⑤ **Sparkytini** | 14

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

## ⑤ **Italian Manhattan** | 15

A twist on the traditional Manhattan: Redemption rye, Averna and Carpano Antica sweet vermouth, garnished with Amarena cherries on a skewer.

## **Bellini Martini** | 14.5

Tito's vodka, Peach Schnapps and prosecco with a splash of orange juice and grenadine.

## **Espressotini** | 14.5

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

# Specialty Drinks

## ⑤ **Under the Sun Margarita | 13**

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 | 16.5**

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

## ⑤ **Aperol Spritz | 14**

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.

## **Strawberry Jalapeño Mojito | 14.5**

A refreshing twist on a classic Cuban cocktail. Fresh strawberries, Castillo rum, lime, mint, jalapeño simple syrup, a splash of soda and sprite.

## **Cucumber Cooler | 14.5**

Muddled cucumber, basil, mint and lime with Hendrick's gin and St. Germaine. Strained and served on the rocks with a splash of soda and San Pellegrino Limonata. Now that's refreshing!

## **Italian Negroni | 15**

A truly Italian cocktail! Malfy gin, Campari and Carpano Antica sweet vermouth served on the rocks with an orange slice.

## **Sweet Smoke | 15.75**

El Silencio Mezcal, honey simple syrup, fresh lime and ginger beer with a salt rim.

# Beers

**Ask your server for our current selection**

# *Premium Scotch*

## **SINGLE MALT**

<b>Talisker, 10 year</b>	<b>  19.75</b>
<b>Lagavulin, 16 year</b>	<b>  26.75</b>
<b>Laphroaig, 10 year</b>	<b>  17.25</b>
<b>Cragganmore, 12 year</b>	<b>  17.75</b>
<b>Dalwhinnie, 15 year</b>	<b>  20.75</b>
<b>Glenfiddich, 12 year</b>	<b>  19.25</b>
<b>Glenkinchie, 10 year</b>	<b>  18.75</b>
<b>Glenlivet, 18 year</b>	<b>  30.75</b>
<b>Glenlivet, 12 year</b>	<b>  16.25</b>
<b>Glenrothes, 12 year</b>	<b>  15.75</b>
<b>Macallan, 12 year</b>	<b>  19.25</b>
<b>Oban, 14 year</b>	<b>  24.25</b>
<b>Glenmorangie, 10 year</b>	<b>  20.75</b>
<b>Balvenie, Doublewood, 12 year</b>	<b>  19.25</b>
<b>The Dalmore, 12 year</b>	<b>  17.25</b>

## **BLENDS**

<b>Dewar's</b>	<b>  13.25</b>
<b>Johnnie Walker Red</b>	<b>  14.25</b>
<b>Johnnie Walker Black</b>	<b>  16.25</b>
<b>Johnnie Walker Blue</b>	<b>  39.25</b>
<b>Chivas, 12 year</b>	<b>  14.25</b>

# *Premium Whiskey & Bourbon*

<b>Angel's Envy Single Barrel</b>	<b>  16</b>
<b>Jack Daniel's Single Barrel</b>	<b>  19.75</b>
<b>Maker's Mark</b>	<b>  13.75</b>
<b>Knob Creek</b>	<b>  14.75</b>
<b>Suntory Toki</b>	<b>  15.75</b>
<b>Bookers</b>	<b>  19.75</b>
<b>Crown Royal</b>	<b>  13.75</b>
<b>Canadian Club</b>	<b>  12.75</b>
<b>Seagram's VO</b>	<b>  12.75</b>
<b>Jameson</b>	<b>  12.75</b>
<b>Bushmills</b>	<b>  12.75</b>
<b>Basil Hayden</b>	<b>  16.75</b>
<b>Woodford Reserve</b>	<b>  16.25</b>

# *Bye*

<b>Bulleit</b>	<b>  14.75</b>
<b>Redemption</b>	<b>  13.25</b>
<b>Knob Creek</b>	<b>  13.75</b>
<b>Templeton, 4 year</b>	<b>  15.25</b>
<b>Whistle Pig, 10 year</b>	<b>  19.25</b>

## *Grappa*

Antinori, Tignanello | 26.25  
Banfi Gran Cru, Montalcino | 15.25  
Nonino | 19.25  
Sassicaia | 36.25

## *Cognac & Rum*

Hennessy VSOP | 20.25  
Hennessy VS | 15.75  
Courvoisier VSOP | 18.25  
Martell Cordon Bleu | 31.25  
Remy Martin XO | 39.25  
Remy Martin, Louis XIII  
.5 oz | 100      1 oz | 200      2 oz | 400  
Ron Zacapa 23 | 15.25

## *Port*

Cockburn's, LBV | 10.75  
Sandeman, Ruby | 11.25  
Sandeman, Tawny, 10 years | 13.75  
Sandeman, Tawny, 20 years | 17.75

## *Liqueur*

Amaretto di Saronno | 13.25  
Amaro Averna | 12.75  
B&B | 14.75  
Benedictine | 14.75  
Campari | 13.25  
Fernet Branca | 13.25  
Frangelico | 13.75  
Limoncello | 12.25  
Nonino Quintessentia Amaro | 14.75  
Sambuca | 13.25  
Sambuca Black | 13.25  
Tuaca | 12.25

## *Tequila*

Clase Azul, Reposado | 24.25  
Don Julio Blanco | 16.75  
Don Julio Añejo | 18.75  
Don Julio Añejo 1942 | 30.25  
El Silencio Mezcal Espadin | 15.25  
Patron Silver | 16.5  
Patron Reposado | 17.25  
Patron Añejo | 17.75  
Patron Platinum | 36.25  
Tres Generaciones Añejo | 15.75  
Fortaleza Blanco | 16.25



# *Dolce e Gelato*

## **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**

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

## Ⓟ **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.

## Ⓟ **Spumoni | 14.25**

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

## Ⓟ **Affogato al Caffé | 15.5**

Vanilla gelato drowned in espresso and Grand Marnier.

## **Gelato | 9.5**

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

## **Sorbetto | 9.5**

Ask for today's selection.

## Ⓟ **Roberto Vigilucci's Favorites**



## *The Vigilucci's Story*

Restaurateur Roberto Vigilucci is passionate about food. The Carlsbad resident hails from Milano, Italy, where families are raised in the kitchen, and food is a centerpiece of the culture.

Upon visiting the U.S. in the mid-1980s, Roberto fell in love with San Diego and decided to call it home. Long sensing a need for classic Italian cuisine in San Diego, Roberto opened his first restaurant, Vigilucci's Trattoria, in 1994 in downtown Encinitas. The Trattoria was an instant success and quickly became one of San Diego's most popular dining spots. The restaurant moved to a larger location in Leucadia in 2004.

Since opening the doors to the Trattoria, Vigilucci has successfully launched additional restaurants up and down the San Diego County coast under the umbrella of Vigilucci's Restaurant Group. While each location is unique, they share the same vision of exceptional ingredients, an authentic Italian experience, superb service and attention to detail.

Vigilucci's Cucina Italiana opened in 1999 on historic State Street in the Carlsbad Village. The Cucina's authentic Italian cuisine and award-winning wine list provide a unique and memorable escape to the flavors of the Tuscan countryside.

Vigilucci's Seafood & Steakhouse opened in 2002 on the corner of Tamarack and Pacific Coast Highway. Featuring only certified prime steaks and the freshest seafood with an Italian flair, topped by 180-degree ocean and sunset views, the restaurant offers true dining excellence in North County San Diego. A delicious Brunch is featured on Sundays.

Vigilucci's full-scale catering services and provides fully customized menus for every occasion and group size. Impressive semi-private and private dining spaces are certain to please planners and guests alike, as is evidenced by our list of clients who host events with us year after year. Or you can opt to have a classic Italian dinner delivered to your location.

Vigilucci's is passionate about giving back to the community and building relationships within the communities in which it operates. The restaurant group has been title sponsor of Vigilucci's Beach Bocce World Championship since 1994. The tournament benefits the Boys & Girls Club of Carlsbad.