



Vigilucci's
SEAFOOD *and*
STEAKHOUSE

THE FRESHEST SEAFOOD. THE FINEST BEEF.

Thank you for considering Vigilucci's for your upcoming event! Please find the attached Banquet Menus for your review as well as my contact information. I look forward to hearing from you, and helping you create the perfect experience for your special event.

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2017 Dinner Banquet Menus

Menu A

Menu B

Menu C

Menu D

Menu E

***20% Service Charge and Tax apply
Alcohol not included***

Menu A

Antipasto

Market Platter

*Gourmet Platter of Imported Meats & Cheeses with Ahi Bruschetta, Mini Crab cakes
Grissini, and Onion Jam*

Primi Piatti

Choice of:

Insalata alla Caprese & Prosciutto di Parma

*Imported buffalo mozzarella cheese topped with Parma Prosciutto over vine ripe tomatoes with
fresh basil and drizzled with extra virgin olive oil and balsamic vinegar.*

Arugula e Bietole

*Organic baby arugula tossed in a fig vinaigrette with a trio of candy-striped red and golden
beets, red onions, candied hazelnuts, herb croutons and goat cheese.*

Secondi Piatti

Choice of:

Cioppino

*Fresh seasonal mussels, Manila clams, jumbo prawns, calamari, fresh fish and a diver scallop
sautéed with roasted garlic in a zesty tomato sauce.*

Agnello alla Griglia

*Pistachio-herb crusted New Zealand rack of lamb served on a bed of mushroom-saffron risotto
and finished with a port wine reduction.*

Ravioli ai Crostacei

*Fresh homemade seafood ravioli finished with a cognac cream sauce, corn, shiitake mushrooms
and cherry tomatoes, topped with rock shrimp and lump lobster.*

Vitello alla Valdostana

*14-oz milk-fed Nebraska veal chop stuffed with fontina and prosciutto cotto. Pan-seared and
served over a spinach and parmigiano soft polenta. Finished with a creamy porcini cognac
sauce.*

Tonno al Sesamo

*Sesame-crusted 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.*

Brasato di Carne

*Beef short rib with a coffee and brown sugar rub, braised in a red wine demi-glaze. Served over
porcini and truffle cream risotto finished with onion relish and gorgonzola butter.*

Dolce

Tiramisu or Tortino Cioccolato

Menu B

Antipasto

Fritto di Calamari e Gamberetti & Bruschetta

Primi Piatti

Choice of:

Insalata con Gamberi

Mixed greens, roasted bell peppers, tomatoes, avocado, grilled red onion, chopped green onion, cannellini beans, feta cheese, cilantro, rock shrimp tossed with honey-dijon vinaigrette. Topped with a grilled jumbo prawn.

Insalata di Cesare

Hearts of Romaine lettuce with traditional Caesar dressing, croutons and topped with shaved Parmigiano-Reggiano.

Secondi Piatti

Choice of:

Cioppino

Fresh seasonal mussels, Manila clams, jumbo prawns, calamari, fresh fish and a diver scallop sautéed with roasted garlic in a zesty tomato sauce.

Penne Vodka con Porcini

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

Pollo Parmigiana

Chicken breast lightly breaded and topped with mozzarella, and a touch of marinara sauce. Served with spaghetti aglio e olio and vegetables.

Ravioli Ai Crostacei

Fresh homemade seafood ravioli finished with a cognac cream sauce, corn, shiitake mushrooms and cherry tomatoes, topped with rock shrimp and lump lobster.

Pesce del Giorno

(Fish of the day)

Filetto al Gorgonzola

Grilled prime filet mignon topped with gorgonzola cheese, served with mashed potatoes and sautéed spinach.

Dolce

Tiramisu' or Gourmet Gelato

Menu C

Antipasto

Fritto di Calamari e Gamberetti e Bruschetta

Primi Piatti

Choice of:

Arugula e Bietole

Organic baby arugula tossed in a fig vinaigrette with a trio of candy-striped red and golden beets, red onions, candied hazelnuts, herb croutons and goat cheese.

Insalata Alle Pere

Organic baby mixed greens, fresh raspberries, sweet gorgonzola cheese, walnuts and sliced pears tossed in a lemon vinaigrette dressing

Secondi Piatti

Choice of:

Spaghetti Portofino

Spaghetti pasta in a basil pesto and marinara sauce with sautéed calamari, rock shrimp, Manilla Clams, mussels and a sea scallop

Risotto del Giorno

(Risotto of the day)

Pesce del Giorno

(Fish of the day)

Petti Di Pollo Ai Porcini

Grilled skin-on double chicken breast marinated with herbs and spices in a porcini mushroom sauce. Served with spaghetti aglio e olio with chili pepper flakes and seasonal vegetables.

Tagliata di Manzo con Gnocchi

6 ounce Prime Filet Mignon served Tagliata Style over Gnocchi Gorgonzola with chopped asparagus finished with a demi-glacé and topped with fried leeks

Dolce

Tiramisu' or Cannoli

****Please ask me about the Risotto and Fish of the day options***

Menu D

Antipasto

Fritto di Calamari e Gamberetti

Primi Piatti

Choice of:

Insalata alla Vigilucci

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

The Wedge

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

Secondi Piatti

Choice of:

Lasagna Pugliese

*Fresh homemade pasta filled with mortadella, Parmigiano, fresh mozzarella and besciamella
sauce.*

Ravioli Ai Crostacei

*Fresh homemade seafood ravioli finished with a cognac cream sauce, corn, shiitake mushrooms
and cherry tomatoes, topped with rock shrimp and lump lobster.*

Pesce del Giorno

(Fish of the day)

Pollo Parmigiana

*Chicken breast lightly breaded and topped with mozzarella, and
a touch of marinara sauce. Served with spaghetti aglio e olio and vegetables.*

Tagliata di Manzo con Polenta

*6 ounce Prime Filet Mignon served Tagliata Style over grilled asparagus and crispy polenta
finished with a black garlic port sauce and fried leeks*

Dolce

Tiramisu' or Cannoli

Menu E

Antipasto Misto

Calamari Fritti

Primi Piatti

Choice of:

Insalata alla Vigilucci

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

Insalata di Cesare

Hearts of Romaine lettuce with traditional Caesar dressing, croutons and topped with shaved Parmigiano-Reggiano

Secondi Piatti

Choice of:

Cappellacci di Zucca

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

Pollo al Marsala

Chicken breast sautéed with wild mushrooms & marsala wine, served with spaghetti aglio e olio and vegetables.

Ravioli Ai Crostacei

Fresh homemade seafood ravioli finished with a cognac cream sauce, corn, shiitake mushrooms and cherry tomatoes, topped with rock shrimp and lump lobster.

Pappardelle con Funghi e Capesante

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

Dolce

Tiramisu'