



## 2019 Lunch Banquet Menus

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### **Menu A**

\$45 per person

*Plus 21% service charge and tax*

### **Menu B**

\$40 per person

*Plus 21% service charge and tax*



## **Menu A**

### **Primi Piatti**

*Choice of:*

#### ***Insalata di Cesare***

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

#### ***Insalata alla Vigilucci***

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

### **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.*

#### ***Prime Rib Panino***

*Oven-roasted prime rib sliced and served with hot au jus and horseradish cream on ciabatta bread.*

#### ***Pollo Marsala***

*Chicken breast sautéed with wild mushrooms and Marsala wine. Served with spaghetti aglio e olio and vegetables.*

#### ***Cappellacci di Manzo***

*Homemade hat-shaped pasta filled with braised prime short rib, simmered in a porcini peppercorn cream sauce and finished with aged asiago and truffle oil.*

#### ***Pesce del Giorno***

*(Fish of the day)*

### **Dolce**

*Tiramisu or Panzarotti*

*(Deep fried short crust pastry ravioli filled with sweet ricotta cream and chocolate chips. Served with Vanilla Gelato)*



## **Menu B**

### **Primi Piatti**

*Choice of:*

#### ***Insalata alla Vigilucci***

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

#### ***Zuppa del Giorno***

*(soup of the day)*

### **Secondi Piatti**

*Choice of:*

#### ***Penne alla Vodka con Porcini***

*In a light cream tomato sauce sautéed with vodka and Porcini mushrooms.*

#### ***Cappellacci di Manzo***

*Homemade hat-shaped pasta filled with braised prime short rib, simmered in a porcini peppercorn cream sauce and finished with aged asiago and truffle oil.*

#### ***Pollo al Marsala***

*Chicken breast sautéed with wild mushrooms and Marsala wine.  
Served with spaghetti aglio & olio and vegetables.*

#### ***Spaghetti Aglio e Olio Pepperoncino e Gamberetti***

*Roasted garlic, extra virgin olive oil, chili flakes and rock shrimp.*

#### ***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.*

### **Dolce**

*Tiramisu or Cannoli*



*Vigilucci's*  
SEAFOOD <sup>and</sup>  
STEAKHOUSE

THE FRESHEST SEAFOOD. THE FINEST BEEF.