

Wine

White

- **Sauvignon Blanc**
Tonon -IT
GL 9—BTL 34

White

- **Pinot Grigio,**
Fasoli -IT
GL 9—BTL34

Red

- **Sangiovese**
Impero, IT
GL 9—BTL34

Red

- **Montepulciano**
d'Abruzzo
Impero IT
GL 9—BTL34

*This is a discounted menu and cannot be combined with any other coupons, discounts, or promotions. We will **not** be accepting any Gift Cards other than Vigilucci's Gift Card for Restaurant Week Menus.*

San Diego Restaurant Week
Dinner Menu

Antipasti *Choice of:*

Carciofini Al Forno

Oven-roasted artichoke hearts filled with Parmigiano, parsley, black olives, garlic and mozzarella.

Calamari alla Luciana

Baby calamari sautéed with garlic and rock shrimp served with marinara sauce.

Insalata di Farro

Steamed Farro tossed with olive oil, balsamic glaze and basil. Served with fresh mozzarella and cherry tomatoes.

Secondi Piatti *Choice of:*

Trenette Pistacchio e Burrata.

*Fresh homemade pasta in a pistachio pesto sauce, pistachios, a touch of cream, parmigiano, and topped with burrata cheese.
Add chicken or rock shrimps, 5.*

Fregola alle Vongole

Fregola pasta in a white wine, garlic clams sauce finished with bottarga.

Pollo alla Parmigiana

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

Halibut

Seared Alaskan Halibut fillet served on a bed of lobster sauce and mashed potatoes. Topped with julienne rainbow carrots.

Add \$15 and upgrade to:

Filetto del Giorno

*8 oz. certified black angus filet mignon with seasonal vegetables and roasted potatoes.
Ask your server for preparation choices.*

Dolce *Choice of:*

Tortino

or

Panzerotti

\$40 per person excluding Tax

2943 State St. Carlsbad 760 434 2500

No sharing or splitting Restaurant Week Menu's

Not accepting Costco Gift Cards