

**Restaurant Week
Wine Bottle
Specials**

~Prosecco~

Berlucchi '61,
Franciacorta, IT
72- (reg. 86-)

~Pinot Grigio~

Zorzon, Collio, IT
38- (reg. 48-)

~Soave~

Ronca', DOC, Verona, IT
39- (reg. 54-)

~Corvina~

Young Amarone, Veneto, IT
44- (reg. 64-)

~Amarone~

Alteo, Valpolicella, IT
165- (reg. 205-)

~Super Tuscan~

Arcanum, Toscana, IT
140- (reg. 260-)

Restaurant Week

\$20 per person

Lunch Only

**tax and gratuity not
included**

*This is a discounted menu and
cannot be combined with any
other coupons, discounts, or
promotions. No sharing or
splitting Restaurant Week
Menu's*

530 N. Coast Hwy 101 Leucadia
760-634-2365

LUNCH - 3 Courses SDRW Menu

Primi ~ Choice of

Insalata di Cesare

Hearts of romaine with traditional caesar dressing, croutons and shaved Parmigiano

Zuppetta di Cozze e Vongole

Mussels and manila clams in a roasted garlic and chopped tomato white wine broth, served with toasted country bread.

Secondi ~ Choice of

Bucatini All' Amatriciana

Crispy pancetta, minced red onions and red wine in Vigilucci's tomato sauce

Ravioli di Ricotta e Spinaci

Fresh homemade ricotta and spinach-filled ravioli with your choice of sauce.
Marinara | Pesto | Bolognese | Vodka Cream | Alfredo

Penne del Fattore

Mary's Free Range chicken, chopped tomatoes and basil sautéed in a tomato vodka cream sauce

Pizza Margherita

Tomato sauce, mozzarella, basil and oregano.

Dolce ~ Choice of

Tiramisu' or Cannoli

Upgrade your "Secondi" - Add \$5

Pollo Piccata

Breast of Mary's Free Range chicken sautéed in a lemon sauce with capers.
Seasonal vegetables and spaghetti aglio e olio with chili pepper flakes

Spaghetti ai Gamberetti

Rock shrimp, roasted garlic, extra virgin olive oil, chili pepper flakes and parsley.

PIZZA Quattro Stagioni

Artichoke hearts, roasted bell peppers, mushrooms and arugula with prosciutto di Parma

PIZZA Quattro Formaggi

Mozzarella, ricotta, gorgonzola and parmigiano.