



530 N. Coast Hwy. 101 | Leucadia
760.634.2365



SINCE 1994

Other Vigilucci's Restaurants

Cucina

2943 State Street | Carlsbad | 760.434.2500

Seafood & Steakhouse

3878 Carlsbad Blvd. | Carlsbad | 760.434.2580



2943 State St. | Carlsbad | 760.720.0188

In-Restaurant & Catering Events

760.670.7173 | 866.VGLUCCI

Happy Hour is not available on holidays. All major credit cards accepted. No personal checks. • Split entrée charge \$3.00. • Corkage fee for wine brought into the restaurant: \$30. Two bottle or one 1.5 magnum maximum per table. Additional bottles \$40 each/\$80 per magnum. • A \$2 charge per person for cake brought into the restaurant will apply. • Maximum of 3 split checks per table.

Additions and supplements to your meal may be charged extra, including, but not limited to bread, extra sauce, cheese, etc.

vigiluccis.com



SINCE 1994

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.

In November 2014, Vigilucci's Gourmet Market & Catering opened adjacent to the Cucina, in Carlsbad. The market features a large selection of imported and domestic salumi and cheeses, panini, fresh pasta and gourmet take-and-heat meals. Lunch and Happy Hour are available for patio dining. Full-service catering is available.

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.

Cater your next event Italian-style...

VIGILUCCI'S
Gourmet Market
& CATERING 

2943 State St. | Carlsbad | 760.720.0188

Vigilucci's Restaurant Group can provide customized menus for any occasion or group size. Reserve one of our restaurants, have a classic Italian dinner delivered to your location or visit our Gourmet Italian Market and pick up dinner to take home.

In-Restaurant & Catering Events

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Happy Hour...



**Monday–Thursday 3–7 pm
Friday–Sunday 12–6 pm**

In the Bar Area Only

\$7 Wine Specials

\$5 Beer Selection

\$8 Well Drinks

\$9 Drink Specials

**Complimentary
Appetizer Plate at the Bar
& Happy Hour Menu**



Happy Hour Menu...

Monday–Thursday 3–7 pm

Friday–Sunday 12–6 pm

In the Bar Area Only

**One complimentary appetizer plate
during happy hour**

Calamari Fritti | 10.00

Baby calamari deep-fried and served with marinara.

Bruschetta Pomodoro | 8.00

Fresh chopped tomatoes, basil and garlic over
toasted bread.

BBQ Ribs | 13.00

Four-bone rack of our classic ribs served with fries.

Polpetta di Granchio | 10.00

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

Polpette di Carne | 10.00

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

Insalata alla Vigilucci's | 8.00

Garden salad tossed with balsamic vinaigrette and
garnished with gorgonzola cheese.

Patatine al Tartufo | 10.00

Truffle french fries.

Spiedini alla Griglia | 13.00

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

Sliders | 13.00

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

Ahi Sliders | 14.00

3 mini ahi tuna sandwiches with prosciutto di Parma and
sweet and spicy pineapple/jalapeño slaw on brioche buns.
Served with fries.

Fettuccine | 12.75

Our homemade fettuccine pasta tossed in your choice of
sauce: Marinara | Vodka | Pesto | Bolognese | Alfredo

Pizza Margherita | 13.00

Pizza Pepperoni | 14.00

Focaccia Gorgonzola | 14.00

Specialty Martinis...

① **Robertini | 13.50**

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

Italian Apple Martini | 15.00

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

① **Pashatini | 14.00**

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

① **Sparkytini | 14.00**

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

① **Italian Manhattan | 14.00**

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

Hot Summer Night | 14.25

Muddled strawberries, Venom vodka, lemoncello, freshly squeezed lemon, a splash of soda and sprite and a pinch of cayenne pepper.

Espressotini | 14.50

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

Specialty Drinks...

⑤ **Under the Sun Margarita | 13.00**

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 | 16.50

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

⑤ **Aperol Spritz | 14.00**

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.

Mango Mojito | 14.00

A refreshing twist on a classic Cuban cocktail. Mango purée, Castillo rum, lime, mint and a splash of soda and Sprite.

Cucumber Basil Cooler | 13.75

Muddled cucumber and basil with Effen Cucumber vodka and fresh lime. Strained and served on the rocks with a splash of soda. Now that's refreshing!.

Silver Bulleit | 15.25

Muddled grapefruit with Nolets Silver gin, Bulleit rye, a splash of grapefruit juice, lemon juice, simple syrup and soda water.

Tuscan Sun | 16.00

Belvedere Pink Grapefruit, Pearl Plum vodka, San Pellegrino limonata and a splash of cranberry, soda and Sprite.

Beer...

**ASK YOUR SERVER FOR OUR
CURRENT SELECTION**

Tequila...

Partida Silver | 14.50

Partida Reposado | 15.00

Partida Añejo | 16.50

Don Julio Blanco | 15.50

Don Julio Añejo | 17.50

Don Julio Añejo 1942 | 29.00

Patron Silver | 15.25

Patron Reposado | 16.00

Patron Añejo | 16.50

Patron Piedra | 56.00

Tres Generaciones Añejo | 14.00

Fortaleza Blanco | 15.25

Grappa...

Banfi, Gran Cru, Montalcino | 14.00

Nonino | 18.00

Antinori, Tignanello | 25.00

Premium Scotch...

BLENDED

Chivas Regal | 13.00

Dewar's | 12.00

Johnnie Walker Red | 13.00

Johnnie Walker Black | 15.00

Johnnie Walker Gold | 25.00

Johnnie Walker Blue | 37.00

SCOTTISH HIGHLANDS SINGLE MALT

Balvenie, Doublewood, 12 year | 18.00

Bowmore, Islay, 15 year | 21.00

Glenfiddich, 12 year | 18.00

Glenfiddich, 18 year | 23.00

Glenlivet, 12 year | 15.00

Macallan, 12 year | 18.00

Oban, 14 year | 23.00

The Dalmore,
Cigar Malt Reserve | 37.00

Dalwhinnie, 15 year | 21.00

SCOTTISH LOWLANDS SINGLE MALT

Glenkinchie, 10 year | 18.00

SCOTTISH ISLAND SINGLE MALT

Lagavulin, 16 year | 25.50

Laphroaig, 10 year | 16.00

Talisker, 10 year | 18.50

Premium Whiskey...

BOURBON

- Baker's | 17.50**
- Basil Hayden's | 15.50**
- Booker's | 18.50**
- Knob Creek | 13.50**
- Maker's Mark | 12.50**
- Woodford Reserve | 15.00**
- Blanton's | 17.50**

WHISKEY

- Bushmill's | 11.50**
- Crown Royal | 12.50**
- Jack Daniel's Single Barrel | 18.50**
- Jameson | 11.50**
- Seagram's VO | 11.50**
- Suntory Toki | 16.00**

RYE

- Bulleit | 13.50**
- Russell's Reserve | 15.50**

Cognac & Armagnac...

- Courvoisier VS | 15.50**
- Courvoisier VSOP | 17.00**
- Hennessy VSOP | 19.00**
- Remy Martin VSOP | 19.00**
- Remy Martin XO | 38.00**
- Cerbois, Armagnac VSOP | 18.00**
- Frapin VSOP | 23.00**

Dessert Wine...

Vin Santo, Antinori Marchese | 17.00

Port...

Cockburn's, LBV | 9.50

Sandeman, Ruby | 10.00

Sandeman, Tawny, 10 years | 12.50

Sandeman, Tawny, 20 years | 16.50

Liqueur...

Amaro Montenegro | 14.00

Amaretto di Saronno | 12.00

Amaro Averna | 11.50

Benedictine | 13.50

B&B | 13.50

Campari | 12.00

Fernet Branca | 12.00

Frangelico | 12.50

Limoncello | 11.00

Pernod | 11.00

Sambuca | 12.00

Sambuca Black | 12.00

Tia Maria | 11.00

Tuaca | 11.00

Dolce e Gelato ...

⑤ **Gelato ai Frutti di Bosco | 15.00**

Gourmet Italian vanilla gelato topped with mixed berries and whipped cream.

Crème Brûlée | 12.00

Homemade vanilla flavored custard with a burnt sugar crust.

Tiramisù | 12.50

Layers of lady fingers dipped in espresso, mascarpone cheese and cocoa powder.

Cannoli | 12.75

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

⑤ **Tortino al Cioccolato | 15.00**

Chocolate lava cake served warm with vanilla gelato and fresh raspberry sauce.

Torta della Nonna | 12.50

Fragrant short pastry filled with lemon cream and topped with pine nuts.

⑤ **Spumoni | 14.00**

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

⑤ **Panzerotti | 13.00**

Deep-fried short crust pastry ravioli filled with sweet ricotta cream and chocolate chips. Served with vanilla gelato and chocolate sauce.

⑤ **Affogato al Caffé | 15.75**

Vanilla gelato drowned in espresso and Grand Marnier.

Gelato | 9.75

Your choice of gourmet Italian gelato.

Ask your server for selection.

Sorbetto | 9.75

Ask for today's selection.