

Antipasti...

⑤ **Capesante ai Porcini | 22.00**

Pan-seared diver scallops topped with fresh chopped tomato and porcini mushrooms finished in a white wine truffle sauce atop crispy polenta.

⑤ **Antipasto della Casa | 16.75 per person**

Minimum 2 people. Calamari fritti, imported bufala mozzarella and heirloom tomatoes, bruschetta, prosciutto di Parma, imported cheeses, mortadella and salame.

Carpaccio di Manzo | 21.00

Thinly sliced raw filet mignon topped with arugula, extra virgin olive oil, lemon juice, capers and shaved Parmigiano.

⑤ **Carciofini al Forno | 18.75**

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

Fritto di Calamari e Gamberetti | 17.75

Deep-fried baby calamari and rock shrimp served with marinara sauce.

⑤ **Calamari alla Luciana | 17.75**

Baby calamari sautéed with garlic and white wine in a spicy tomato sauce.

Bread served upon request.
Additional basket \$5.

Insalate e Zuppa...

Insalata Mista | 12.50

Organic greens, tossed in a balsamic vinaigrette then garnished with carrots, tomatoes and cucumbers. Add gorgonzola, 3

Insalata di Cesare | 13.50

Hearts of romaine with traditional caesar dressing, croutons and shaved Parmigiano. Add Mary's Free Range chicken or fried calamari, 6

Ⓟ **Caprese | 18.75**

Imported bufala mozzarella and heirloom tomatoes with basil and extra virgin olive oil. Add prosciutto di Parma, 5

Ⓟ **Insalata alle Pere | 16.50**

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

Rucola e Portobello | 17.00

Grilled portobello mushroom and arugula tossed with a honey-truffle dressing and shaved Parmigiano-Reggiano.

Ⓟ **Brodetto di Cozze e Vongole | 20.00**

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

Zuppa del Giorno | Cup 10.00 | Bowl 12.00

Chef's soup of the day.

La Pasta...

Capellini alla Checca | 18.50

Angel hair pasta with fresh diced tomatoes, garlic and basil.
Add Mary's Free Range chicken or rock shrimp, 6

⑤ **Pappardelle con Funghi e Capesante | 33.00**

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

Ravioli di Ricotta e Spinaci | 22.00

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

⑤ **Penne alla Vodka con Porcini | 22.00**

Porcini mushrooms, chopped tomatoes, basil and shallots sautéed in a tomato vodka cream sauce. Add Mary's Free Range chicken or rock shrimp, 6

Gnocchi alla Sorrentina | 22.00

Homemade potato dumplings tossed with tomato ragout, fresh mozzarella and basil.

Spaghetti alla Carbonara | 21.25

Pancetta, egg yolk, pecorino-romano and black pepper.

⑤ **Rigatoni alla Siciliana | 24.50**

Italian sausage and eggplant ragout in a zesty tomato sauce garnished with fried eggplant skins.

Trenette alla Genovese | 18.50

Fresh homemade pasta with pesto, pine nuts, a touch of cream and Parmigiano. Add Mary's Free Range chicken or rock shrimp, 6

Fettuccine Alfredo | 18.50

Homemade flat, wide noodles sautéed in a classic alfredo sauce.
Add Mary's Free Range chicken or rock shrimp, 6

La Pasta...

Lasagna | 22.75

Fresh homemade pasta filled with bolognese and besciamella sauce then topped with mozzarella and parmigiano.

Tagliatelle alla Bolognese | 22.50

Fresh homemade pasta tossed in a classic bolognese-style ragout.

⑤ **Cappellacci di Zucca | 28.00**

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

Linguine alla Luciana | 33.00

Jumbo prawns and baby calamari sautéed with white wine and garlic in a zesty tomato sauce.

Spaghetti alla Vongole | 25.50

Fresh manila clams in the shell sautéed with olive oil, garlic, white wine and fresh parsley.

⑤ **Spaghetti Polpette | 25.00**

Homemade 100% prime beef meatballs braised in Vigilucci's tomato sauce.

Fettuccine al Salmone | 29.00

Fresh homemade pasta, king salmon, mushrooms, asparagus and sun-dried tomatoes, simmered in a light tomato cream sauce.

Risotto del Giorno | Market Price

⑤ **Cappellacci di Manzo | 33.00**

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.

Secondi Piatti...

POLLO

Pollo al Marsala | 27.25

Pan-seared breast of Mary's Free Range chicken sautéed with mushrooms and marsala wine. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

⑤ **Petti di Pollo ai Porcini | 33.00**

Grilled skin-on double Mary's Free Range chicken breast marinated with herbs and spices, topped with porcini mushroom sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

⑤ **Pollo Parmigiana | 36.00**

Pounded Mary's Free Range chicken, breaded and baked with fresh mozzarella and marinara sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

Piccata di Pollo | 27.25

Pan-seared breast of Mary's Free Range chicken sautéed in a lemon-caper white wine sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili

VITELLO

⑤ **Vitello Parmigiana | 40.00**

Pounded milk-fed veal tenderloin, breaded and oven baked with fresh mozzarella and marinara sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

⑤ **Scaloppine Ai Funghi Porcini | 34.00**

Pan-seared, milk-fed scaloppine of veal sautéed with fresh porcini mushrooms in a brandy cream sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

Piccata al Limone | 33.00

Pan-seared, milk-fed scaloppine of veal with capers in a lemon sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

Scaloppine al Marsala | 33.00

Pan-seared, milk-fed scaloppine of veal sautéed with mushrooms and marsala wine. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

⑤ **Ossobuco alla Milanese | Market Price**

20 oz. milk-fed veal shank braised in red wine, root vegetables and Vigilucci's tomato sauce. Served over saffron risotto. When available.

CARNE

Tagliata di Manzo | 38.00

Thinly sliced filet mignon seared medium rare. Served with fresh chopped tomato-arugula salad topped with shaved Parmigiano-Reggiano and balsamic glaze.

⑤ **Grigliata di Carne | 52.00**

8 oz. skin-on airline Mary's Free Range chicken breast and 4 oz. prime filet mignon and Italian sausage served with roasted potatoes, seasonal vegetables and sautéed spinach.

Filetto del Giorno | Market Price

10 oz. certified Omaha filet mignon. Ask your server for today's preparation.

PESCE

Salmone al Finocchio | 38.00

King salmon, pan-seared and served over a bed of fennel purée, with pancetta-roasted potatoes and grilled asparagus. Topped with shaved fresh fennel, dill and lemon zest.

⑤ **Grigliata di Pesce | 52.00**

Grilled jumbo prawns, diver scallops, 4 oz. king salmon and 4 oz. catch of the day topped with a lemon herb sauce. Served with arugula and cherry tomatoes.

⑤ **Cioppino | 52.00**

Fresh seasonal mussels, manila clams, jumbo prawns, calamari, diver scallop and catch of the day, sautéed with roasted garlic in a zesty tomato sauce. Add linguine, 3

Pesce Del Giorno | Market Price

Fresh catch of the day.

LE VERDURE

Melanzane Alla Parmigiana | 25.00

Baked eggplant with mozzarella cheese, parmigiano and marinara sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

⑤ **Vegetali Alla Griglia | 28.00**

A fresh assortment of garden vegetables grilled over an open fire. Served with crispy polenta.

Dolce e Gelato...

Crème Brûlée | 13.00

Homemade vanilla flavored custard with a burnt sugar crust.

Tiramisù | 14.00

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

Cannoli | 14.00

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

⑤ **Tortino al Cioccolato | 16.00**

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

Torta della Nonna | 13.00

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

⑤ **Spumoni | 15.00**

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

⑤ **Affogato al Caffé | 16.50**

Vanilla gelato drowned in espresso and Grand Marnier.

Gelato | 11.00

Your choice of gourmet Italian gelato.
Ask your server for selection.

Sorbetto | 11.00

Ask for today's selection.