

## Wine

### Red

#### •Primitivo

*Masser del Fauno*

*-IT*

*GL 9—BTL 36*

### Red

#### •Red Blend

*Neprica -IT*

*GL 9—BTL36*

### Red

#### •Valpolicella,

*Ripasso,*

*Tinazzi- IT*

*GL 9—BTL36*

### White

#### • Pinot Grigio,

*Anterra,IT*

*GL 9—BTL36*

*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*

## *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.*

#### **Brodetto**

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

#### **Burrata**

*Burrata cheese on top of arugula salad with semi-dry tomatoes and prosciutto..*

### **Secondi Piatti** *Choice of:*

#### **Spaghetti Cacio e Pepe and Truffle**

*Spaghetti pasta sautéed with butter, Parmigiano and pecorino cheese, topped with fresh shaved truffle.*

#### **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.*

#### **Risotto D'Aragosta**

*Lobster white wine risotto topped with pan seared Alaskan Halibut*

### **Add \$15 and upgrade to:**

#### **Ossobuco d'Agnello**

*Brased lamb shank on top of fresh homemade spinach fettuccine pasta with red wine tomatoes sauce.*

### **Dolce** *Choice of:*

**Tiramisu**

**or**

**Tortino**

**\$40 per person excluding Tax**

2943 State St. Carlsbad 760 434 2500

*No sharing or splitting Restaurant Week Menu's*