



Vigilucci's

SEAFOOD *and*
STEAKHOUSE

THE FRESHEST SEAFOOD. THE FINEST BEEF.

Restaurant Week

Primi Piatti

Choice of:

Polpette di Granchio

Homemade pan-fried crab cake served on a bed of arugula with aurora sauce.

New England Clam Chowder

Traditional New England clam chowder.

Insalata di Anatra

Smoked duck breast chopped and tossed in baby spinach with feta cheese, mushrooms, cherry tomatoes, chopped egg, red onion and herb croutons with a sun-dried tomato vinaigrette

Secondi Piatti

Choice of:

Cappellacci di Zucca

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

Cioppino

Fresh seasonal mussels, manila clams, rock shrimp, diver scallop, calamari and catch of the day, sautéed with roasted garlic in a zesty tomato sauce.

Pesce del Giorno

Grilled Alaskan Halibut served over crispy spinach polenta resting in a creamy lobster sauce. Finished with an Andouille-tomato confit and a jumbo prawn.

Risotto del Giorno

Grilled prime flank steak served Tagliata over a zucchini, parmesan and bay shrimp risotto. Finished with Chimichurri sauce.

Pollo Parmigiana

Pounded chicken, breaded and oven baked with fresh mozzarella and marinara sauce. Served with seasonal vegetables and spaghetti aglio olio.

Filet Mignon

8 oz Filet Mignon served with seasonal vegetables & a choice of baked potato, French fries, fettuccine alfredo or spaghetti aglio e olio.

Dolce

Choice of:

Tiramisu'

Layers of Lady Fingers dipped in espresso, mascarpone cheese and cocoa powder.

Cannoli

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

Chocolate Crème Brûlée

Homemade chocolate flavored custard with a burnt sugar crust.

**\$50 plus tax & gratuity, no sharing or splitting,
discounts do not apply**

(Not accepting Costco Gift Cards)

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