

# Antipasto di Carne e Pesce

## Antipasto di Pesce

### ① Chilled Seafood Platter for two people | MP

An outstanding selection of ocean fresh seafood.  
Inquire about today's selection

### Ostriche Fresche | 19.75

Half-dozen fresh chilled oysters on the half shell served with cocktail sauce and horseradish.

### Cocktail di Gamberi | 22

Jumbo prawns, bay shrimp, avocado, cucumbers and red onions in a cocktail sauce.

### ① Calamari Luciana | 18.5

Sautéed baby calamari with garlic and white wine in a spicy tomato sauce.

### Polpette di Granchio | 23

Homemade crab cakes served on a bed of arugula with cherry tomatoes and aurora sauce.

### Fritto di Calamari e Gamberetti | 18.75

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

### ① Capesante ai Porcini | 22

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

### Carpaccio di Bue Originale | 22

Thinly sliced raw prime filet mignon topped with arugula, capers, shaved Parmigiano-Reggiano and extra virgin olive oil.

### ① Antipasto della Casa

#### 17 per person | Minimum 2 people

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

# Insalata e Zuppa

### Zuppa del Giorno

Homemade soup of the day.

Cup 11  
Bowl 13

### Insalata alla Vigilucci | 12.75

Organic mixed greens, tomatoes, carrots, cucumbers and gorgonzola cheese tossed in a balsamic vinaigrette dressing.

### ① Insalata alla Caprese | 19.75

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

### Insalata di Cesare | 13.75

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

### ① Insalata alle Pere | 17.5

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

### ① The Wedge | 18.5

Iceberg lettuce, crispy bacon and crumbled gorgonzola cheese in a creamy ranch dressing.

### Bread served upon request

Additional basket, \$5

# La Pasta

- ① **Spaghetti e Polpette | 26**  
Homemade 100% prime beef meatballs braised in Vigilucci's tomato sauce.

**Penne Vodka con Porcini e Gamberoni | 32**  
Chopped tomatoes, porcini mushrooms, basil and garlic sautéed in a tomato vodka cream sauce with rock shrimp and topped with a jumbo prawn.

- ① **Spaghetti Portofino | 41**  
Calamari, rock shrimp, mussels, Manila clams, a diver scallop and a jumbo prawn sautéed with mediterranean pesto.

- ① **Lasagna Rustica | 29.75**  
Fresh homemade pasta sheets layered with Italian sausage, ricotta, Parmigiano, mozzarella and besciamella sauce.

- ① **Pappardelle con Funghi e Capesante | 33**  
Homemade wide ribbon pasta with porcini, shiitake, portobello, field mushrooms and pan-seared diver scallops in a white truffle and brandy cream sauce.

**Cappellacci di Zucca | 29**  
Homemade hat-shaped pasta filled with butternut squash, walnuts, ricotta and Parmigiano. Finished with brown butter, sage and a touch of marinara.

**Risotto del Giorno | MP**  
Ask for today's special risotto.

Gluten-free pasta available upon request, add \$4

## *Side Dishes*

**Truffle Oil French Fries | 12**

**French Fries | 11**

**Sautéed Wild Mushrooms | 14**  
With butter and shallots.

**Gnocchi al Tartufo | 18**  
Potato dumplings in a creamy truffle sauce au gratin.

**Fettuccine Alfredo | 17**

**Spaghetti Aglio e Olio with Chili Pepper Flakes | 16**

**Linguine Marinara | 16**

**Baked Asparagus | MP**  
Served with truffle oil and Parmigiano-Reggiano.

**Sautéed Spinach | 14**  
With garlic and butter.

**Sautéed Broccoli | 14**  
With extra virgin olive oil and garlic.

**Cannellini Beans | 13**  
Tossed with extra virgin olive oil and rosemary.

**Seasonal Vegetables | 13**

**1 Lb. Baked Potato | 14**  
Available after 4 p.m.  
Choice of: Vigilucci's special cream, butter, chives and bacon

All major credit cards accepted. No personal checks. • Charge for sharing an entrée is \$4. • Corkage fee: \$30. Two bottle or one 1.5 magnum maximum per table. Extra bottles \$40 each/\$80 per magnum. • \$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.

① **Roberto Vigilucci's Favorites**

# Il Pesce

All of our seafood and fish is delivered fresh daily from the finest local and international sources.

- ① **Salmone con Macadamia** | 39.75  
King salmon topped with a macadamia nut panko crust, served over roasted potatoes and garlic spinach. Finished with a lemon butter sauce and rock shrimp.

**Granchio al Vapore** | MP  
One pound of steamed king crab legs, served with drawn butter and spaghetti aglio e olio with lump crab, cherry tomatoes and asparagus.

- ① **Cioppino** | 54  
Fresh seasonal mussels, Manila clams, jumbo prawns, calamari, fresh fish, rock shrimp and a diver scallop sautéed with roasted garlic in a zesty tomato sauce. Add pasta, 3

- ① **Capesante ai Pomodorini Secchi** | 49  
Pan-seared diver scallops sautéed with minced red onion, asparagus, bell peppers, pancetta, cherry and sun-dried tomatoes, cream and a touch of spicy seasoning. Served atop risotto cakes and sweet corn.

**Grigliata di Pesce** | 54  
Grilled jumbo prawn, crab cake, diver scallop, 3 oz. king salmon and 3 oz. catch of the day topped with a lemon herb sauce. Served with arugula and cherry tomatoes.

- ① **Tonno al Sesamo** | 52  
Sesame-crust sashimi grade ahi tuna seared rare and a garlic-chili jumbo prawn served over black organic rice and caramelized baby bok choy in a miso broth. Finished with a drizzle of Thai sauce.

**Pesce del Giorno** | MP  
Ask your server for today's fresh catch

**Surf & Turf** | MP

# La Carne

Hand-cut Nebraska Prime steaks & chops are served with seasonal vegetables and your choice of baked potato, french fries, fettuccine alfredo or spaghetti aglio e olio with chili pepper flakes (except entrées with \*).

Add Creamy Gorgonzola, Peppercorn or Cognac Mushroom Sauce, 5

Filets are wet-aged up to 40 days.

- |                                  |                  |    |
|----------------------------------|------------------|----|
| <b>Choice Filet</b>              | 10 oz            | MP |
| ① <b>Prime Filet (grass fed)</b> | 8 oz             | MP |
|                                  | 12 oz Center Cut | MP |

Grass-fed Nebraska steaks & chops are dry-aged 40 days.

- |   |       |    |
|---|-------|----|
| <b>Prime Tomahawk</b>                     | 38 oz | MP |
| <b>Prime New York Strip</b>               | 16 oz | MP |
| <b>Prime Rib-Eye</b>                      | 20 oz | MP |
| <b>Prime Rib-Eye Chop alla Fiorentina</b> | 25 oz | MP |

**Grigliata di Carne\*** | 54  
8 oz. skin-on airline Mary's Free Range chicken, 4 oz. prime filet mignon and Italian sausage served with baked potato, seasonal vegetables and spinach.

- ① **Vitello alla Griglia\*** | MP  
14-oz milk-fed Nebraska veal chop grilled and served over a spinach and Parmigiano soft polenta. Finished with a creamy porcini cognac sauce.
- ① **Ossobuco alla Milanese\*** | MP  
Milk-fed veal shank braised with red wine, root vegetables and Vigilucci's tomato sauce. Served over saffron risotto. When available.
- ① **Cotoletta alla Milanese\*** | 51  
14-oz pounded and breaded milk-fed Nebraska veal chop, pan-seared and served with arugula and cherry tomatoes. A house specialty. Parmigiana-style, 4
- Pollo alla Parmigiana\*** | 39  
Lightly breaded Mary's Free Range chicken breast topped with mozzarella and a touch of marinara sauce. Served with spaghetti aglio e olio and seasonal vegetables.

---

The chef prepares Vigilucci's Prime steaks to the following specifications:

Rare • Cool, very red center

Medium Rare • Warm, red center

Medium • Pink, slightly red center

Medium Well • Slightly pink

Well Done • Broiled throughout, no pink. Served butterflied

---