



**2943 State Street | Carlsbad**

**760.434.2500**



**VIGILUCCI'S**  
RESTAURANT GROUP

SINCE 1994

**Other Vigilucci's Restaurants**

**Vigilucci's Ristorante Coronado**

1300 Orange Avenue | Coronado | 619.522.0946

**Vigilucci's Trattoria**

530 N. Coast Hwy. 101 | Leucadia | 760.634.2365

**Seafood & Steakhouse**

3878 Carlsbad Blvd. | Carlsbad | 760.434.2580



2943 State St. | Carlsbad | 760.720.0188

**Off-Site Catering**

760.994.3780

**In-Restaurant Events**

760.670.7173

866.VGLUCCI

All major credit cards accepted. No personal checks. • Split entrée charge \$3.00. • Corkage fee for wine brought into the restaurant: \$20.00. Two bottle maximum per table. • A \$2.00 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](http://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. In early 2014, the Trattoria will reopen at a new, larger location in Leucadia

Since opening the doors to the Trattoria, Vigilucci has successfully launched additional restaurants up and down the San Diego County coast from Carlsbad to Coronado 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 overlooking the Pacific Ocean – truly offers dining excellence in North County San Diego. The restaurant features only certified prime steaks and the freshest seafood with an Italian flair, topped by 180-degree ocean and sunset views. A delicious Brunch is featured on Sundays.

In the spring of 2009, Vigilucci's Ristorante Coronado debuted on in the resort town of Coronado. Featuring pastas, veal, seafood and prime steaks, the restaurant has quickly become a favorite of locals and vacationers alike. An outdoor patio overlooks Orange Avenue, while the interior includes a beautiful wall-to-wall waterfall and views of the ocean and Point Loma. A delicious Brunch is featured on Sundays.

In November 2014, Vigilucci's Gourmet Market & Catering opened adjacent to the Cucina. The market features a large selection of imported and domestic salumi and cheeses, panini, fresh pasta and gourmet take-and-heat meals. Additionally, full-service catering is available.

Vigilucci's also offers full scale catering services and can provide 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...



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.**

## **Off-Site Catering**

760.994.3780

## **In-Restaurant Events**

760.670.7173 or 866.VGLUCCI



# Happy Hour...



**Monday–Thursday 4–7 pm**

**Friday & Saturday 4–6 pm**

**Sunday 3–6 pm**

**At the Bar Only**

**\$6 Wine Specials**

**\$4 Beer Selection**

**\$6 Well Drinks**

**\$8 Drink Specials**

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

# Happy Hour Menu...

**Monday–Thursday 4–7 pm**

**Friday & Saturday 4–6 pm**

**Sunday 3–6 pm**

**At the Bar Only**

**One complimentary appetizer plate  
during happy hour**

**Calamari Fritti | 8.50**

Baby calamari deep-fried and served with marinara.

**Calamari Luciana | 8.50**

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

**Bruschetta Pomodoro | 7.00**

Fresh chopped tomatoes, basil and garlic over toasted bread.

**Polpette di Carne | 8.50**

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

**Insalata alla Vigilucci's | 7.00**

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

**Patatine al Tartufo | 6.00**

Truffle french fries.

**Spiedini alla Griglia | 12.00**

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

**Italian Sliders | 11.00**

3 mini ground beef and Italian sausage burgers with onion relish, shaved parmigiano and fried leeks. Served on brioche buns with french fries.

**Ahi Sliders | 12.00**

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

**Fettuccine | 10.00**

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

# Specialty Martinis...

## ① **Robertini** | 14.75

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

## **Italian Apple Martini** | 13.75

Amaretto Di Saronno, Absolut Vanilila, Apple Pucker, fresh lime juice and a splash of cranberry juice. Shaken and served in a chilled martini glass.

## ① **Pashatini** | 12.75

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

## **Espressotini** | 12.75

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

## ① **Italian Manhattan** | 12.25

A twist on the traditional Manhattan: Maker's Mark bourbon, Averna, Campari, Amarena cherries on a skewer.

# Specialty Drinks...

⑤ **Under the Sun Margarita | 11.00**

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.

⑤ **Aperol Spritz | 12.50**

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 | 12.00**

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

**Cucumber Basil Cooler | 12.00**

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!.

# Beer...

**ASK YOUR SERVER FOR OUR  
CURRENT SELECTION**

# Tequila...

**Avion Silver | 12.50**

**Avion Reposado | 13.00**

**Avion Añejo | 14.00**

**Patron Silver | 13.25**

**Patron Reposado | 14.00**

**Patron Añejo | 14.50**

# Grappa...

**Alexander | 11.00**

**Banfi, Gran Cru, Montalcino | 12.00**

**Nonino | 16.00**

**Antinori, Tignanello | 23.00**

# Premium Scotch...

## **BLENDED**

Chivas Regal | 11.00

Dewar's | 10.00

Johnnie Walker Red | 11.00

Johnnie Walker Black | 13.00

Johnnie Walker Gold | 23.00

## **SCOTTISH HIGHLANDS SINGLE MALT**

Glenfiddich, 12 year | 16.00

Glenlivet, 12 year | 13.00

Macallan, 12 year | 16.00

Oban, 14 year | 21.00

## **SCOTTISH ISLAND SINGLE MALT**

Scapa, 16 year | 19.00

Laphroaig, 10 year | 14.00

Talisker, 10 year | 16.50

# Premium Whiskey...

## **BOURBON**

- Booker's | 16.50
- Knob Creek | 11.50
- Maker's Mark | 10.50
- Woodford Reserve | 13.00

## **WHISKEY**

- Bushmill's | 9.50
- Crown Royal | 10.50
- Jack Daniel's Single Barrel | 16.50

## **RYE**

- Bullet | 11.50
- Templeton | 10.50
- Whistle Pig Straight Rye | 16.50

# Cognac & Armagnac...

- Courvoisier VS | 13.50
- Courvoisier VSOP | 15.00
- Hennessy VSOP | 17.00
- Remy Martin XO | 36.00
- Cerbois, Armagnac VSOP | 16.00

# Dessert Wine...

**Vin Santo, Antinori Marchese | 15.00**

# Port...

**Sandeman, LBV | 7.50**

**Sandeman, Tawny, 10 year | 10.50**

**Sandeman, Tawny, 20 year | 14.50**

# Liqueur...

**Amaretto di Saronno | 10.00**

**Amaro Averna | 9.50**

**Benedictine | 11.50**

**Campari | 10.00**

**Fernet Branca | 10.00**

**Frangelico | 10.50**

**Limoncello | 9.00**

**Pernod | 9.00**

**Sambuca | 10.00**

**Sambuca Black | 10.00**

**Tia Maria | 9.00**

**Tuaca | 9.00**

# Dolce e Gelato ...

## ⑤ **Gelato ai Frutti di Bosco | 13.50**

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

## **Crème Brûlée | 9.75**

Homemade vanilla flavored custard with a burnt sugar crust.

## **Tiramisù | 10.25**

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

## **Cannoli | 10.25**

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

## ⑤ **Tortino al Cioccolato | 13.25**

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

## **Torta della Nonna | 10.25**

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

## **Spumoni | 11.00**

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

## ⑤ **Tartufo al Caffé | 13.50**

Chocolate truffle drowned in espresso and Grand Marnier.

## **Gelato | 9.00**

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

## **Sorbetto | 9.50**

Ask for today's selection.