

Antipasto

Antipasto di Pesce

⑦ **Chilled Seafood Platter**

for two people | MP

An outstanding selection of ocean fresh seafood.

Inquire about today's selection

⑦ **Bruschetta con Prosciutto e Bufala**
4.5 per piece | Minimum 2 pieces

Toasted ciabatta topped with cherry tomatoes, bufala mozzarella, prosciutto and fresh basil.

Carciofini al Forno | 16.75

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

Ostriche Fresche | 16.75

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

⑦ **Ostriche al Forno** | 17.75

Half-dozen fresh baked oysters with spinach, crispy bacon, onions, garlic and Parmigiano-Reggiano in a creamy chardonnay sauce.

Cocktail di Gamberi | 18.5

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

⑦ **Tartare di Tonno** | 19

Fresh ahi tuna marinated with chives, shallots, jalapeños and a dijon-soy creme fraiche. Served with cucumbers, avocado, citrus oil and toasted sesame ciabatta.

⑦ **Calamari Luciana** | 16.75

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

Polpette di Granchio | 18.5

Home-made pan-fried crab cakes served on a bed of arugula with aurora sauce.

Fritto di Calamari e Gamberetti | 16.75

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

Carpaccio di Bue Originale | 19

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

⑦ **Antipasto della Casa**

16 per person | Minimum 2 people

Calamari fritti, imported bufala mozzarella and vine-ripe tomatoes, bruschetta, prosciutto di Parma, imported cheeses, mortadella and salame.

Insalata e Zuppa

⑦ **Zuppetta di Cozze
e Vongole** | 17.75

Fresh seasonal mussels and Manila clams sautéed in a roasted garlic and fresh chopped tomato white wine broth.

Zuppa del Giorno

Cup 8 | Bowl 10

Homemade soup of the day.

Insalata alla Vigilucci | 10

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

⑦ **Insalata Caprese** | 17.25

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

Insalata di Cesare | 11

Hearts of romaine with traditional Caesar dressing, croutons and shaved Parmigiano-Reggiano. Add Mary's Free Range chicken or fried calamari, 5

Insalata alle Pere | 14.75

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

Insalata di Arugula | 14.75

Organic baby arugula served with hearts of palm, cherry tomatoes, kalamata olives and shaved Parmigiano-Reggiano in a creamy lemon dressing.

The Wedge | 16

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

⑦ **Insalata di Stagione** | MP

Seasonal salad – ask your server.

⑦ **Roberto Vigilucci's Favorites**

La Pasta

Capellini Checca | 17.75

Angel hair pasta served with fresh seasonal cherry tomatoes, garlic, and basil. Add Mary's Free range chicken or rock shrimp, 5

⑤ Fettuccine Norma | 20

Fresh homemade pasta, eggplant, cherry tomatoes, basil and ricotta salata.

Trenette alla Genovese | 17.75

Fresh homemade pasta with fresh pesto, pine nuts and Parmigiano. Add Mary's Free Range chicken or rock shrimp, 5

⑤ Spaghetti e Polpette | 23

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

⑤ Bucatini alle Vongole,

Gamberi e Carciofi | 29.75

Fresh manila clams, fried artichokes and rock shrimp sautéed with extra virgin olive oil, garlic and parsley.

Gnocchi alla Sorrentina | 20

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

Ravioli ai Crostacei | 32.5

Fresh homemade seafood ravioli finished with a creamy sauce of cognac, shiitake mushrooms and sweet corn then topped with rock shrimp and lobster.

⑤ Tagliatelle alla Bolognese | 20

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

⑤ Cappellacci di Zucca | 25.5

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

Spaghetti alla Carbonara | 19.75

Pancetta, egg yolk, Pecorino-Romano and black pepper.

⑤ Rigatoni alla Siciliana | 20.5

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

⑤ Linguine con Aragosta | 39.5

Half Maine lobster, manila clams, shiitake mushrooms, leeks, cherry tomatoes and Bottarga (mullet roe, optional) finished with a white wine sauce.

Penne Vodka con Porcini e Gamberoni | 26.5

Chopped tomatoes, porcini mushrooms, basil and garlic sautéed in a tomato vodka cream sauce with rock shrimp and topped with a jumbo prawn.

⑤ Spaghetti Portofino | 32

Diver scallop, Manila clams, seasonal mussels, calamari and rock shrimp sautéed with pesto-marinara sauce.

⑤ Lasagna | 24

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

⑤ Pappardelle con Funghi e Capesante | 29.5

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

Gluten-free pasta available upon request. Add 3

Side Dishes

Truffle Oil French Fries | 10

French Fries | 8

Sautéed Wild Mushrooms | 11

With butter, shallots and pancetta.

Baked Asparagus | MP

Served with truffle oil and Parmigiano-Reggiano.

Sautéed Spinach | 11

With garlic and butter

Steamed Broccoli | 11

Cannellini Beans | 10

Tossed with extra virgin olive oil and rosemary.

Seasonal Vegetables | 11

1 Lb. Baked Potato | 11

Choice of: Vigilucci's special cream, butter, chives and bacon

Il Pesce

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

- ⑤ **Capesante ai Pomodorini Secchi** | 41
Pan-seared diver scallops sautéed with minced red onion, asparagus, pancetta, cherry and sundried tomatoes, cream and a touch of spicy seasoning. Served atop risotto cakes and sweet corn.
- ⑤ **Salmone con Macadamia** | 35
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.
- ⑤ **Cioppino** | 45
Fresh seasonal mussels, Manila clams, jumbo prawns, calamari, fresh fish, and a diver scallop sautéed with roasted garlic in a zesty tomato sauce. Add pasta, 3
- Grigliata di Pesce** | 44
Grilled jumbo prawn, calamari stuffed with goat cheese and lump crab, 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.
- Granchio al Vapore** | MP
One pound of steamed king crab legs, served with drawn butter and spaghetti aglio e olio with lump crab and asparagus.
- Aragosta** | MP
Whole Maine lobster served with drawn butter and your choice of one side dish.
- Surf & Turf** | MP
Ask your server.

⑤ **Roberto Vigilucci's Favorites**

La Carne

- Pollo Rustico** | 29.75
Grilled, skin-on double Mary's Free Range chicken breast marinated with herbs and spices. Served over a roasted sausage and bell pepper hash and finished with a Dijon mustard sauce.
- ⑤ **Pollo alla Parmigiana** | 29.75
Mary's Free Range chicken breast lightly breaded and topped with mozzarella and a touch of marinara sauce. Served with spaghetti aglio e olio and seasonal vegetables.
- Pollo al Marsala** | 25
Sautéed Mary's Free Range chicken breast and mushrooms in a marsala wine sauce. Served with spaghetti aglio e olio and seasonal vegetables.
- Piccata di Vitello** | 29.75
Pan-seared, milk-fed scaloppine of veal in a lemon caper sauce. Served with spaghetti aglio e olio and seasonal vegetables.
- ⑤ **Vitello ai Funghi Porcini** | 31
Pan-seared, milk-fed scaloppine of veal with porcini mushrooms in a light cream sauce. Served with spaghetti aglio e olio and seasonal vegetables.
- Saltimbocca alla Romana** | 31
Milk-fed scaloppine of veal topped with prosciutto, mozzarella and sage, finished with a white wine sauce. Served with spaghetti aglio e olio and seasonal vegetables.
- ⑤ **Cotoletta alla Milanese** 14 oz | 47
Pounded and breaded milk-fed veal chop, pan-seared and served with arugula and fresh chopped tomatoes. A house specialty. Parmigiana style, 3
- Agnello alla Griglia** | 49
Pistachio-herb crusted full rack of lamb. Served on a bed of mushroom-saffron risotto and finished with a port wine reduction.
- Filetto alla Griglia** 8 oz | 43
12 oz | 53
Certified Black Angus filet served with baked potato and seasonal vegetables.
- ⑤ **Costata alla Fiorentina** 25 oz | MP
Prime rib-eye chop marinated in olive oil, herbs and garlic. Served with sautéed spinach and baked potato.
- ⑤ **Brasato di Carne** | MP
Beef short ribs with a coffee and brown sugar rub, braised in a red wine demi-glace. Served over creamy mashed potatoes with sautéed green beans. Finished with an onion relish and gorgonzola butter.
- ⑤ **Grigliata di Carne** | 44
8 oz. skin-on airline Mary's Free Range chicken, 4 oz. filet mignon and Italian sausage served with baked potato, seasonal vegetables and spinach.