

Lunch

Served Monday–Friday from 11:30 am to 3:00 pm, Saturday 11:00 am to 3:00 pm (except holidays)

Insalata

Soup & Salad | 12

Cup of soup and your choice of mixed green or caesar salad.

⑤ Ahi Poke Salad | 15

Fresh ahi tuna marinated in chili, soy and sesame oil. Served over stacked wonton chips with Asian slaw.

Insalata Mediterranea | 15

Chopped mixed greens, red onions, kalamata olives, feta cheese, cucumbers and grilled Mary's Free Range chicken tossed with a Mediterranean vinaigrette.

⑤ Insalata con Gamberoni | 17

Mixed greens, roasted bell peppers, tomatoes, avocado, grilled red onion, chopped green onion, cannellini beans, feta cheese, cilantro and rock shrimp tossed with honey-dijon vinaigrette. Topped with a grilled jumbo prawn.

⑤ Insalata con Salmone | 17

Blackened king salmon served over a bed of mesclun lettuce, sliced pears and raspberries, tossed with extra virgin olive oil and aged balsamic.

⑤ Insalata Urbana | 15

Mixed greens, boiled egg, fresh mozzarella, tuna, cherry tomatoes, green beans and black olives tossed with extra virgin olive oil and red wine vinaigrette.

Panini & Burger

Choice of mixed greens or french fries. Truffle fries, add 2

Hamburger di Carne e Formaggio | 15

Half-pound grilled ground prime beef served with cheddar cheese, onion, tomato, lettuce and Thousand Island, served on a sesame seed bun.

⑤ Hamburger di Tonno | 15

Pan-seared rare ahi steak, topped with prosciutto di Parma, sweet and spicy grilled pineapple and jalapeño slaw. Served on a sesame seed bun.

⑤ Lombardia | 15

Ciabatta, salame, chive-goat cheese spread, arugula, roasted bell peppers and extra virgin olive oil.

⑤ Marche | 15

Focaccia, Prosciutto di Parma (aged 24 mos.), stracchino cheese, arugula and black truffle oil.

Calabria | 15

Ciabatta, hot salame, soppressata, mortadella, coppa, roasted bell peppers, sweet provolone, red onion, lettuce and Italian vinaigrette.

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Entrées

Please, no substitutions.

Fettuccine Primavera | 15

Fresh homemade pasta and sautéed garden vegetables in a white wine and garlic sauce. Add Mary's Free range chicken or rock shrimp, 5

⑦ **Truffle Mac & Cheese | 15**

Penne pasta tossed in a three-cheese besciamella, topped with crumbled brioche and finished in the oven.

Capellini alla Checca | 14

Angel hair pasta served with fresh seasonal cherry tomatoes, garlic and basil.

⑦ **Tagliatelle alla Bolognese | 16**

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

Spaghetti Aglio, Olio e Gamberetti | 16

Rock shrimp, sautéed with extra virgin olive oil, roasted garlic, chili pepper flakes and fresh parsley.

⑦ **Bucatini All'Amatriciana | 15**

Crispy pancetta, minced red onions and red wine in Vigilucci's tomato sauce.

Penne Vodka con Porcini e Gamberetti | 16

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

⑦ **Pesce del Giorno | MP**

Ask your server for today's fresh catch.

Piccata di Pollo | 19

Pan-seared breast of Mary's Free Range chicken breast sautéed in a lemon-caper white wine sauce. Served with spaghetti aglio e olio and seasonal vegetables.

Pollo al Marsala | 19

Mary's Free Range chicken breast sautéed with wild mushrooms and marsala wine. Served with seasonal vegetables and spaghetti aglio e olio.

Sunday Brunch

A sampling of our brunch menu...

Join us on Sundays 11:00 am to 3:00 pm

Vigilucci's Mimosa

Chilled champagne and fresh squeezed orange juice.

Vigilucci's Bellini

Chilled champagne and fresh peach juice.

Bismarck Benedict

Alaskan king crab, two poached eggs and fresh asparagus served on a toasted English muffin then finished with hollandaise sauce. Served with potatoes au gratin and fresh fruit.

The Californian

Carpaccio of vine ripe heirloom tomatoes, arugula, fresh avocado and two poached eggs. Served with a toasted English muffin.

⑦ **Capicola Eggs Benedict**

Two poached eggs, capicola ham on a toasted English muffin topped with hollandaise sauce. Served with potatoes au gratin and fresh fruit.

⑦ **French Toast**

Brioche French toast with a seasonal fruit and mascarpone-cream cheese filling. Topped with a vin santo and seasonal berry sauce.

⑦ **Omelette di Mare**

Omelette filled with spicy rock shrimp, jumbo lump crab, artichokes, caramelized onions and Parmigiano-Reggiano. Topped with a pesto sauce and served with your choice of fresh fruit or au gratin potatoes.

Spaghetti Carbonara

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