

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 | 17

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

① Ostriche al Forno | 18

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.

Tartare di Tonno | 19.5

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

① Calamari Luciana | 16.75

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

Polpette di Granchio | 18.5

Homemade 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.

① Capesante ai Porcini | 19.75

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

Carpaccio di Tonno | 19.5

Raw, sashimi-grade ahi tuna topped with arugula, extra virgin olive oil, lemon juice and pink peppercorns.

Carpaccio di Bue Originale | 19.5

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

① Antipasto della Casa

16 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

① 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

Homemade soup of the day.

Cup 8

Bowl 10

Insalata alla Vigilucci | 10

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

① Insalata alla Caprese | 17.25

Imported bufala mozzarella and heirloom 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.

① Pomodori, Cipolle e Bufala | 17.75

Ripe tomato and red onion tossed with basil, parsley, capers, extra virgin olive oil and topped with fried bufala mozzarella.

① The Wedge | 16

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

① Arugula e Bietole | 17.5

Organic baby arugula tossed in a fig vinaigrette with a trio of candy-striped red and golden beets, red onions, candied hazelnuts, herb croutons and goat cheese.

① Roberto Vigilucci's Favorites

La Pasta

- 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.
- Risotto del Giorno | MP**
Ask for today's special risotto.
- Ravioli ai Crostacei | 33**
Fresh homemade seafood ravioli finished with a creamy sauce of cognac, shiitake mushrooms and sweet corn then topped with rock shrimp and lobster.
- ⑤ **Spaghetti e Polpette | 23.75**
Homemade 100% prime beef meatballs braised in Vigilucci's tomato sauce.
- ⑤ **Aragosta alla Diavola | 46**
Half Maine lobster served with spaghetti tossed with lump lobster, chili flakes, fresh basil, garlic, cherry tomatoes and white wine.
- Penne Vodka con Porcini
e Gamberoni | 27**
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 | 36.5**
Calamari, rock shrimp, mussels, Manila clams, a diver scallop and a jumbo prawn sautéed with mediterranean pesto.
- ⑤ **Lasagna Pugliese | 26.5**
Fresh homemade pasta sheets layered with pistachio mortadella, Parmigiano, fresh mozzarella and besciamella sauce.
- 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.
- Gnocchi con Aragosta | 34.5**
Homemade potato dumplings simmered in a cognac lobster sauce with lobster meat, rock shrimp and cherry tomatoes. Finished with a panko Parmigiano crust.

⑤ **Roberto Vigilucci's Favorites**

- ⑤ **Fettuccine con Cinghiale
e Porcini | 29**
Fresh homemade pasta tossed in a classic Tuscan-style wild boar ragout with porcini mushrooms.
- 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.

Gluten-free pasta available upon request, add \$3

All major credit cards accepted. No personal checks. • Charge for sharing an entrée is \$3. • Corkage fee: \$20. Two bottle maximum per table. • \$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.

Side Dishes

- Truffle Oil French Fries | 10**
- French Fries | 8**
- Sautéed Wild Mushrooms | 11**
With butter, shallots and pancetta.
- Gnocchi al Tartufo | 14**
Potato dumplings in a creamy truffle sauce au gratin.
- Fettuccine Alfredo | 14**
- Spaghetti Aglio e Olio with
Chili Pepper Flakes | 13**
- Linguine Marinara | 13**
- 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**
Available after 4 p.m.
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.

⑦ **Salmone con Macadamia** | 36.5

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.

⑦ **Cioppino** | 46.5

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

⑦ **Capesante ai Pomodorini**

Secchi | 42

Pan-seared diver scallops sautéed with minced red onion, asparagus, pancetta, cherry and sun-dried tomatoes, cream and a touch of spicy seasoning. Served atop risotto cakes and sweet corn.

Grigliata di Pesce | 45

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.

Aragosta | MP

Whole Maine lobster served with drawn butter and your choice of one side dish.

⑦ **Tonno al Sesamo** | 46.5

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

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 *).

Filets and prime rib are wet-aged up to 40 days.

Choice Filet 10 oz | 47

⑦ **Prime Filet (grass fed)** 8 oz | 49
12 oz Center Cut | 65

Prime Rib 12 oz | 31

Available after 4 p.m. 15 oz | 39

Served with au jus and horseradish 18 oz | 45

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

Prime Porterhouse 20 oz | 69

Prime New York Strip 16 oz | 61

⑦ **Prime Bone-In New York** 20 oz | 63

Prime Rib-Eye 19 oz | 69

Prime Rib-Eye Chop

alla Fiorentina 25 oz | MP

⑦ **Grigliata di Carne*** | 46

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.

⑦ **Brasato di Carne*** | 57

Beef short rib with a coffee and brown sugar rub, braised in a red wine demi-glace. Served over porcini and truffle cream risotto finished with onion relish and gorgonzola butter.

Surf & Turf | MP

⑦ **Vitello alla Valdostana*** | MP

14-oz milk-fed Nebraska veal chop stuffed with fontina and prosciutto cotto. Pan-seared and served over a spinach and Parmigiano soft polenta. Finished with a creamy porcini cognac sauce.

⑦ **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. A house specialty.

⑦ **Cotoletta alla Milanese*** | 49

14-oz pounded and breaded milk-fed Nebraska veal chop, pan-seared and served with arugula and cherry tomatoes. A house specialty. Parmigiana-style, 3

Agnello alla Griglia* | 49

Pistachio-herb crusted New Zealand rack of lamb served on a bed of mushroom-saffron risotto and finished with a port wine reduction.

Pollo alla Parmigiana* | 31

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

⑦ **Roberto Vigilucci's Favorites**