Antipasti...

Bruschetta con Prosciutto e Bufala | 4.00 per piece
Minimum 2 pieces. Toasted ciabatta topped with cherry tomatoes, bufala mozzarella, prosciutto di Parma and fresh basil.

Ⓥ **Capesante ai Porcini | 18.75**
Pan-seared diver scallops topped with fresh chopped tomato and porcini mushrooms finished in a white wine truffle sauce atop crispy polenta.

Ⓥ **Antipasto della Casa | 15.50 per person**
Minimum 2 people. Calamari fritti, imported bufala mozzarella and vine-ripe tomatoes, bruschetta, prosciutto di Parma, imported cheeses, mortadella and salame.

Carpaccio di Manzo | 17.25
Thinly sliced raw filet mignon topped with arugula, extra virgin olive oil, lemon juice, capers and shaved Parmigiano.

Ⓥ **Carciofini al Forno | 16.75**
Oven-roasted artichoke hearts filled with Parmigiano, parsley, black olives, garlic and mozzarella.

Fritto di Calamari e Gamberetti | 16.00
Deep-fried baby calamari and rock shrimp served with marinara sauce.

Ⓥ **Calamari alla Luciana | 16.00**
Baby calamari sautéed with garlic and white wine in a spicy tomato sauce.

Ⓥ **Polpette di Granchio | 18.00**
Homemade pan-fried crab cakes served on a bed of arugula with aurora sauce.

Ⓥ **Tartare di Tonno | 18.50**
Fresh ahi tuna marinated with chives, shallots, jalapeños and a dijon-soy creme fraiche. Served with cucumbers, avocado, citrus oil and toasted sesame ciabatta.

Insalate e Zuppa...

Insalata Mista | 9.75
Organic greens, tossed in a balsamic vinaigrette then garnished with carrots, tomatoes and cucumbers. Add gorgonzola, 2

Insalata di Cesare | 10.75
Hearts of romaine with traditional caesar dressing, croutons and shaved Parmigiano. Add Mary's Free Range chicken or fried calamari, 5

Ⓥ **Caprese | 16.75**
Imported bufala mozzarella and ripe tomatoes with basil and extra virgin olive oil. Add prosciutto di Parma, 4

Ⓥ **Pomodori, Cipolle e Bufala | 17.00**
Ripe tomato and red onion tossed with basil, parsley, capers, extra virgin olive oil and topped with fried bufala mozzarella.

Insalata alle Pere | 14.50
Organic baby mixed greens, fresh raspberries, sweet gorgonzola cheese, walnuts and sliced pears tossed in a lemon vinaigrette dressing.

Rucola e Portobello | 14.50
Grilled portobello mushroom and arugula tossed with a honey-truffle dressing and shaved Parmigiano-Reggiano.

Ⓥ **Insalate di Stagione | Market Price**
Seasonal salad – ask your server.

Ⓥ **Brodetto di Cozze e Vongole | 17.25**
Mussels and manila clams in a roasted garlic and chopped tomato white wine broth, served with toasted country bread.

Zuppa del Giorno | Market Price
Chef's soup of the day.

Ⓥ Roberto Vigilucci's Favorites

La Pasta...

Capellini alla Checca | 17.00
Angel hair pasta with fresh diced tomatoes, garlic and basil.
Add Mary's Free Range chicken or rock shrimp, 5

Ⓥ **Pappardelle con Funghi e Capesante | 29.50**
Homemade wide ribbon pasta with assorted field mushrooms and pan-seared diver scallops in a white truffle and brandy cream sauce.

Ravioli di Ricotta e Spinaci | 19.50
Fresh homemade ricotta and spinach-filled ravioli with your choice of sauce.
Marinara | Pesto | Bolognese | Vodka Cream | Alfredo

Ⓥ **Penne alla Vodka con Porcini | 19.50**
Porcini mushrooms, chopped tomatoes, basil and shallots sautéed in a tomato vodka cream sauce. Add Mary's Free Range chicken or rock shrimp, 5

Gnocchi alla Trevigiana | 20.00
Homemade potato dumplings sautéed with gorgonzola cream sauce and radicchio and topped with chopped walnuts.

Spaghetti alla Carbonara | 19.50
Pancetta, egg yolk, pecorino-romano and black pepper.

Ravioli ai Crostacei | 32.50
Fresh homemade seafood ravioli finished with a creamy sauce of cognac, shiitake mushrooms and sweet corn then topped with rock shrimp and lobster.

Ⓥ **Rigatoni alla Siciliana | 20.00**
Italian sausage and eggplant ragout in a zesty tomato sauce garnished with fried eggplant skins.

Trenette alla Genovese | 17.00
Fresh homemade pasta with pesto, pine nuts, a touch of cream and Parmigiano. Add Mary's Free Range chicken or rock shrimp, 5

Fettuccine Alfredo | 17.00
Homemade flat, wide noodles sautéed in a classic alfredo sauce.
Add Mary's Free Range chicken or rock shrimp, 5

Gluten-free pasta available, add 3

La Pasta...

Lasagna | 20.00
Fresh homemade pasta filled with bolognese and besciamella sauce then topped with mozzarella and parmigiano.

Tagliatelle alla Bolognese | 20.00
Fresh homemade pasta tossed in a classic bolognese-style ragout.

Ⓥ **Spaghetti Portofino | 31.00**
Diver scallop, manila clams, seasonal mussels, calamari and rock shrimp sautéed with pesto-marinara sauce.

Ⓥ **Cappellacci di Zucca | 24.50**
Homemade hat shaped pasta filled with butternut squash, walnuts, ricotta and parmigiano. Finished with brown butter, sage and a touch of marinara.

Linguine alla Luciana | 29.00
Jumbo prawns and baby calamari sautéed with white wine and garlic in a zesty tomato sauce.

Spaghetti alla Vongole | 22.50
Fresh manila clams in the shell sautéed with olive oil, garlic, white wine and fresh parsley.

Ⓥ **Spaghetti Polpette | 22.00**
Homemade 100% prime beef meatballs braised in Vigilucci's tomato sauce.

Fettuccine al Salmone | 24.50
Fresh homemade pasta, king salmon, mushrooms, asparagus and sun-dried tomatoes, simmered in a light tomato cream sauce.

Risotto del Giorno | Market Price

Ⓥ **Tortellini con Pollo e Noci | 23.00**
Homemade Mary's Free Range chicken tortellini finished in a creamy brandy and sage sauce and topped with crumbled walnuts.

Ⓥ **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.

Gluten-free pasta available, add 3

Ⓥ Roberto Vigilucci's Favorites

Secondi Piatti…

POLLO

Pollo al Marsala | 24.50
Pan-seared breast of Mary's Free Range chicken sautéed with mushrooms and marsala wine. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

Ⓥ **Pollo Rustico | 29.00**
Grilled skin-on double Mary's Free Range chicken breast marinated with herbs and spices. Served over a roasted sausage and bell pepper hash. Finished with a Dijon mustard sauce.

Pollo Parmigiana | 29.50
Pounded Mary's Free Range chicken, breaded and baked with fresh mozzarella and marinara sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

Piccata di Pollo | 24.50
Pan-seared breast of Mary's Free Range chicken sautéed in a lemon-caper white wine sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

VITELLO

Vitello Parmigiana | 33.50
Pounded milk-fed veal tenderloin, breaded and oven baked with fresh mozzarella and marinara sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

Ⓥ **Scaloppine Ai Funghi Porcini | 30.50**
Pan-seared, milk-fed scaloppine of veal sautéed with fresh porcini mushrooms in a brandy cream sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

Saltimbocca Alla Romana | 29.50
Pan-seared, milk-fed scaloppine of veal topped with fresh sage, prosciutto and mozzarella in a white wine sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

Piccata al Limone | 28.50
Pan-seared, milk-fed scaloppine of veal with capers in a lemon sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

Ⓥ **Ossobuco alla Milanese | Market Price**
20 oz. milk-fed veal shank braised in red wine, root vegetables and Vigilucci's tomato sauce. Served over saffron risotto. When available. A house specialty.

CARNE

Tagliata di Manzo con Polenta | 34.50
Certified black angus filet served tagliata-style over soft polenta and a bed of asparagus. Finished with a porcini mushroom and black garlic port sauce.

Ⓥ Grigliata di Carne | 42.00
8 oz. skin-on airline Mary's Free Range chicken breast and 4 oz. prime filet mignon and Italian sausage served with baked potato, seasonal vegetables and sautéed spinach.

Ⓥ Robbie's Ribs | 29.00
A Robbie's Classic — some things are too good to let go! A half-rack of baby back ribs, slow cooked and smothered in our homemade BBQ sauce. Served with baked potato and seasonal vegetables.

Filetto del Giorno | Market Price
10 oz. certified black angus filet mignon. Ask your server for today's preparation.

PESCE

Ⓥ Salmone al Finocchio | 34.50
King Chinook salmon, pan-seared and served over a bed of fennel purée, with pancetta-roasted potatoes and grilled asparagus. Topped with shaved fresh fennel, dill and lemon zest.

Grigliata di Pesce | 42.00
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.

Ⓥ Cioppino | 42.00
Fresh seasonal mussels, manila clams, jumbo prawns, calamari, diver scallop and catch of the day, sautéed with roasted garlic in a zesty tomato sauce. Add linguine, 3

Ⓥ Capesante ai Pomodorini Secchi | 39.00
Pan-seared diver scallops sautéed with minced red onion, asparagus, pancetta, sweet corn, cherry and sundried tomatoes. Served atop risotto cakes.

Pesce Del Giorno | Market Price
Fresh catch of the day.

LE VERDURE

Melanzane Alla Parmigiana | 17.50
Baked eggplant with mozzarella cheese, parmigiano and marinara sauce.

Ⓥ Vegetali Alla Griglia | 23.50
A fresh assortment of garden vegetables grilled over an open fire.
Served with crispy polenta.

Pizza...

PIZZA

Vigilucci's | 15.00
Make it your way! Base of tomato sauce and mozzarella.
Add your Toppings: Veggie $2 each | Meat $3 each | Seafood – Market Price

Ⓥ **Margherita | 16.50**
Tomato sauce, mozzarella, basil and oregano.

Genovese | 17.50
Mozzarella, basil pesto, pine nuts and red onion.

Napoletana | 17.50
Tomato sauce, mozzarella, anchovies and oregano.

Ⓥ **Bismark | 18.50**
Tomato sauce, mozzarella, asparagus, truffle oil and oven-roasted eggs.

Quattro Formaggi | 17.50
Mozzarella, ricotta, gorgonzola and parmigiano.

Pepperoni | 17.50
Tomato sauce, mozzarella, pepperoni and oregano.

Quattro Stagioni | 19.50
Artichoke hearts, roasted bell peppers, mushrooms and arugula with prosciutto di Parma.

Diavolo Rossonero | 19.50
Tomato sauce, mozzarella, pepperoni and salame.

Ⓥ **Bufalina | 21.50**
Tomato sauce, mozzarella, bufala mozarella, basil and oregano.
Add prosciutto di Parma, 5

Ⓥ **Filetto | 22.00**
Mozzarella, gorgonzola and filet mignon

CALZONE

Ricotta e Spinaci | 18.50
Tomato sauce, mozzarella, ricotta, spinach and mushrooms.

Ⓥ **Salsiccia e Spinaci | 18.50**
Tomato sauce, mozzarella, sausage and spinach.

Farcito | 19.50
Tomato sauce, mozzarella, grilled Mary's Free Range chicken, sun-dried tomatoes, caramelized onions and cured olives.

FOCACCIA

Ⓥ **Gorgonzola | 15.50**
Mozzarella, pine nuts, gorgonzola and onions

Ⓥ **Prosciutto e Mozzarella di Bufala | 21.00**
Prosciutto di Parma, fresh bufala mozzarella and arugula drizzled with truffle oil

Gluten-free crust available, add 3

Ⓥ Roberto Vigilucci's Favorites