



Vigilucci's

SEAFOOD *and*
STEAKHOUSE

THE FRESHEST SEAFOOD. THE FINEST BEEF.

Restaurant Week

Primi Piatti

Choice of:

Polpette di Granchio

Homemade pan-fried crab cake served on a bed of arugula with aurora sauce.

Zuppa di Patata

Baked potato and cheddar soup topped with bacon and chives.

Insalata alle Pere

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

Secondi Piatti

Choice of:

Cappellacci di Zucca

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

Cioppino

Fresh seasonal mussels, manila clams, jumbo prawn, calamari and catch of the day, sautéed with roasted garlic in a zesty tomato sauce.

Tonno al Sesamo

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.

Pollo alla Parmigiana

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.

Agnello alla Griglia

Samoa cookie-herb crusted New Zealand lamb chops served on a bed of mushroom risotto and finished with a spicy port wine reduction.

Dolce

Choice of:

Tiramisu'

Layers of Lady Fingers dipped in espresso, mascarpone cheese and cocoa powder.

Torta di Frutta

Gluten free shell filled with a light vanilla cream cheese and baked with blueberries and raspberries. Topped with an orange glaze.

Torta di Mele

Pastry crust filled with sliced apples and almond cream. Served with vanilla gelato.

Upgrade your entrée add \$10

Choose one:

8oz Filet Mignon

Both choices come with seasonal vegetables & a choice of baked potato, french fries, fettuccine alfredo or spaghetti aglio e olio.

\$40 plus tax, discounts do not apply.

3878 Carlsbad Blvd. (760)434-2580