



## Restaurant Week Wine Bottle Specials

### ~Prosecco Split~

Da Luca, DOC, Veneto, IT

7.5- (reg. 9-)

### ~Viognier~

Chiaraluna, Toscana, IT

32- (reg. 38-)

### ~Chianti DOCG~

Frescobaldi, Toscana, IT

38- (reg. 44)

### ~Cabernet

### Sauvignon~

Divining Rod, Alexander  
Valley, CA

38- (reg. 44-)

### ~Super Tuscan~

Arcanum, Toscana, IT

115- (reg. 225-)

## Restaurant Week

**\$15 per person**

**Lunch Only**

**tax and gratuity not  
included**

*This is a discounted menu  
and cannot be combined  
with any other coupons,  
discounts, or promotions.*

*No sharing or splitting  
Restaurant Week Menu's*

530 N. Coast Hwy 101 Leucadia  
760-634-2365

## LUNCH - 2 Courses SDRW Menu

### Primi ~ Choice of

#### Insalata di Cesare

Hearts of romaine with traditional caesar dressing, croutons and shaved  
Parmigiano

#### Zuppa del Giorno

Chef's soup of the day

### Secondi ~ Choice of

#### Bucatini All' Amatriciana

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

#### Tortellini di Pollo

Homemade chicken tortellini sautéed in a classic alfredo sauce with peas and  
imported cotto ham

#### Panino Lombardia

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

#### Ahi Poke Salad

Fresh ahi tuna marinated in chili, soy and sesame oil. Served over stacked  
wonton chips with Asian slaw - **Add avocado, 2**

## Upgrade your "Secondi" - Add \$5

#### Pollo Piccata

Breast of Mary's Free Range chicken sautéed in a lemon sauce with capers.  
Served with seasonal vegetables and spaghetti aglio e olio with chili pepper  
flakes

#### Spaghetti ai Gamberetti

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

#### Ravioli di Pesce

Fresh homemade seafood ravioli finished with a creamy sauce of cognac,  
shiitake mushrooms and sweet corn