

VIGILUCCI'S

CUCINA ITALIANA

DINNER

Food Cost Menu # 1

\$48 per person + Service Charge + Tax

Food Cost Menu # 2

\$40 per person + Service Charge + Tax

Food Cost Menu # 3

\$34 per person + Service Charge + Tax

Liquors not included



Menu #1

Antipasti

Antipasto Misto

Assorted Italian cheeses, prosciutto di Parma, Salami and vegetables.

Primi Piatti

Choice of:

Insalata Mista

Mixed greens, tomatoes, radishes, carrots and cucumbers tossed with a homemade balsamic dressing.

Insalata di Cesare

Hearts of romaine with traditional Caesar dressing, croutons and shaved Parmigiano.

Secondi Piatti

Choice of:

Filetto al Gorgonzola e Funghi

Grilled filet mignon served with gorgonzola cheese sauce and Portobello mushrooms, served with mashed potatoes and sautéed vegetables.

Petto di Pollo all Peperocino

Grilled skin on double chicken breast marinated with sage, rosemary, thyme crushed red pepper, white wine and Dijon mustard. Served with spaghetti aglio e olio, chili flakes and vegetables.

Cappellacci di Zucca

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

Pesce del Giorno

Fresh Seasonal fish served with mashed potatoes and vegetables.

Ravioli di Aragosta

Homemade ravioli filled with lobster and topped with Cognac cream sauce.

Dolci

Choice of:

Tiramisu, Crème Brulee, or Cannoli



Menu #2

Antipasti

Antipasto Misto

Assorted Italian cheeses, prosciutto di Parma, Salami and vegetables.

Primi Piatti

Choice of:

Insalata Mista

Mixed greens, tomatoes, radishes, carrots and cucumbers tossed with a homemade balsamic dressing.

Insalata di Cesare

Hearts of romaine with traditional Caesar dressing, croutons and shaved Parmigiano.

Secondi Piatti

Choice of:

Capellacci di Zucca

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

Penne alla Vodka con Portobello

Short tube pasta in a light creamy tomato sauce with vodka and Portobello mushrooms.

Pollo al Marsala

Sautéed chicken breast and button mushrooms in a Marsala wine sauce, served with a side of spaghetti aglio e olio and sautéed vegetables.

Pesce de Giorno

Fresh Seasonal fish served with mashed potatoes and vegetables.

Piccata al Limone

Pan seared veal scaloppine in a lemon sauce with capers, served with spaghetti aglio e olio and vegetables.

Dolci

Choice of:

Crème Brulee or Cannoli



Menu #3

Antipasti

Bruschetta Mista

Chopped tomatoes with garlic and grilled vegetable and pesto.

Primi Piatti

Choice of:

Insalata Mista

Mixed greens, tomatoes, radishes, carrots and cucumbers tossed with a homemade balsamic dressing.

Secondi Piatti

Choice of:

Manicotti

Filled with ricotta cheese and spinach, served with tomato sauce and besciamella.

Fusilloni Tricolore

Corkscrew pasta with white chicken, broccoli, sun-dried tomatoes and Pecorino-Romano cheeses in a garlic white wine sauce.

Penne alla Bolognese

Vigilucci's own meat sauce made with chicken and beef, sautéed with pasta tubes.

Capellini alla Checca

Angel hair pasta sautéed with fresh tomatoes, garlic and basil.

Pollo al Marsala

Chicken breast sautéed with mushrooms in a Marsala wine sauce.

Dolce

Crème Brulee

French custard orange flavored.

Buon Appetito!