

VIGILUCCI'S

CUCINA ITALIANA

LUNCH

Food Cost Menu # 1

\$30.00 per person + Service Charge + Tax

Food Cost Menu # 2

\$27.00 per person + Service Charge + Tax

Food Cost menu # 3

\$22.00 per person + Service Charge + Tax

Liquor 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 homemade balsamic dressing.

Insalata di Cesare

Heart of romaine lettuce with traditional Caesar dressing, croutons and shaved Parmigiano cheese.

Secondi Piatti

Choice of:

Rigatoni alla Siciliana

Pasta tubes with Italian sausage and eggplant in a tasty tomato sauce.

Penne alla Vodka con Portobello.

Pasta tubes in a light cream tomato sauce sautéed with vodka and Portobello mushrooms.

Pollo alla Piccata

Chicken breast sautéed in lemon sauce and capers, served with spaghetti aglio, olio with chili flakes and vegetables

Pesce Agli Carciofi

Fresh Seasonal Fish sautéed in white wine sauce, artichokes hearts and diced tomatoes, served with vegetables.

Scaloppine al Marsala

Sautéed veal scaloppine and mushrooms in a Marsala wine sauce served with spaghetti aglio, olio with chili flakes and vegetables.

Dolce

Crème Brulee

Homemade orange flavored custard with a caramelized sugar crust.

Buon Appetito!



Menu # 2

Antipasto

Bruschetta

Toasted country bread with fresh chopped tomatoes, garlic, basil and olive oil.

Secondi Piatti

Choice of:

Insalata Mista

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

Insalata di Cesare

Hearst of romaine lettuce with traditional Caesar dressing, croutons and shaved Parmigiano cheese.

Secondi Piatti

Choice of:

Manicotti

Pasta filled with ricotta cheese and spinach, served with marinara sauce and besciamella.

Fettuccine Primavera

Fettuccine pasta and fresh garden vegetables sautéed in white wine and garlic sauce.

Capellini al Pomodoro

Angel hair pasta with fresh diced tomatoes, garlic, basil and marinara sauce.

Pollo alla Piccata

Chicken breast sautéed in lemon sauce and capers, served with spaghetti aglio, olio with chili flakes and vegetables.

Dolce

Crème Brulee

Homemade orange flavored custard with a caramelized sugar crust.

Buon Appetito!



Menu #3

Primi Piatti

Insalata Mista

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

Secondi Piatti

Choice of:

Rigatoni alla Siciliana

Pasta tubes with Italian sausage and eggplant in a tasty tomato sauce.

Manicotti

Pasta filled with ricotta cheese and spinach, served with marinara sauce and besciamella.

Capellini al Pomodoro

Angel hair pasta with fresh diced tomatoes, garlic, basil and marinara sauce.

Fettuccine Primavera

Fettuccine pasta and fresh garden vegetables sautéed in white wine and garlic sauce.

Dolce

Crème Brulee

Homemade orange flavored custard with a caramelized sugar crust.

Buon Appetito!