

VIGILUCCI'S
TRATTORIA ITALIANA

DINNER

Food Cost Menu I

\$58 per person + Service Charge + Tax

Food Cost Menu II

\$53 per person + Service Charge + Tax

Food Cost Menu III

\$48 per person + Service Charge + Tax

Liquor not included

**VIGILUCCI'S
TRATTORIA ITALIANA**

Menu I

Antipasti

Fritto Misto e Bruschetta

Fried calamari and rock shrimp with homemade marinara; and toasted baguette topped with chopped fresh tomato, garlic and basil.

Insalate

Choice of:

Insalata Mista

Baby mixed greens tossed in a balsamic vinaigrette dressing, then garnished with radish, carrot and cucumber.

Insalata di Cesare

Hearts of romaine, croutons and shaved Parmigiano tossed in our homemade Caesar dressing

Primi Piatti

Choice of:

Filetto al Gorgonzola e Funghi

Grilled filet mignon in a gorgonzola cheese sauce and Portabella mushrooms, served with spaghetti Aglio e Olio, chili flakes and sautéed vegetables.

Pesce alla Checca

Fresh seasonal fish sautéed with chopped tomatoes, garlic and artichokes.

Cioppino

Italian fresh mixed seafood stew in a zesty tomato sauce atop linguine.

Mezzalune d'Aragosta

Half-moon ravioli filled with lobster and sautéed in a rock shrimp cognac cream sauce.

Penne alla Vodka con Portobello

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

Dolce

Tiramisu'

VIGILUCCI'S

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Menu II

Antipasti

Fritto Misto e Bruschetta

Fried calamari and rock shrimp with homemade marinara; and toasted baguette topped with chopped fresh tomato, garlic and basil.

Insalate

Choice of:

Insalata Mista

Baby mixed greens tossed in a balsamic vinaigrette dressing, then garnished with radish, carrot and cucumber.

Insalata di Cesare

Hearts of romaine, croutons and shaved Parmigiano tossed in our homemade Caesar dressing

Primi Piatti

Choice of:

Saltimbocca alla Romana

Veal scaloppine topped with fresh sage, prosciutto and mozzarella in a white wine sauce, served with spaghetti Aglio e Olio, chili flakes and vegetables.

Pesce alla Checca

Fresh seasonal fish sautéed with chopped tomatoes, garlic and artichokes.

Pollo al Marsala

Chicken breast sautéed with mushrooms in Marsala wine, served with spaghetti Aglio e Olio, chili flakes and vegetables.

Rigatoni alla Siciliana

Pasta tubes sautéed with Italian sausage and eggplant in our homemade marinara sauce with a touch of cream.

Ravioli di Ricotta

Ricotta filled ravioli with fresh basil and zesty marinara sauce.

Dolce

Tiramisu'

VIGILUCCI'S

TRATTORIA ITALIANA

Menu III

Antipasti

Fritto Misto e Bruschetta

Fried calamari and rock shrimp with homemade marinara; and toasted baguette topped with chopped fresh tomato, garlic and basil.

Insalate

Choice of:

Insalata Mista

Baby mixed greens tossed in a balsamic vinaigrette dressing, then garnished with radish, carrot and cucumber.

Insalata di Cesare

Hearts of romaine, croutons and shaved Parmigiano tossed in our homemade Caesar dressing

Primi Piatti

Choice of:

Vitello al Marsala

Veal scaloppine sautéed with field mushrooms and Marsala wine sauce, served with spaghetti Aglio e Olio, chili flakes and vegetables.

Pollo Parmigiana

Chicken breast lightly breaded and roasted with eggplant, topped with mozzarella and marinara sauce. Served with spaghetti Aglio e Olio, chili flakes and vegetables.

Mezzalune d'Aragosta

Half-moon ravioli filled with lobster and sautéed in a rock shrimp cognac cream sauce.

Lasagna al Forno

Homemade lasagna layered with Bolognese sauce ricotta cheese, besciamella sauce and topped with mozzarella.

Dolce

Tiramisu'