

VIGILUCCI'S TRATTORIA ITALIANA

LUNCH

Food Cost Menu I

\$23.95 per person + Service Charge + Tax

Food Cost Menu II

\$20.95 per person + Service Charge + Tax

Food Cost Menu III

\$17.95 per person + Service Charge + Tax

Liquor not included

VIGILUCCI'S

TRATTORIA ITALIANA

Menu I

Primi Piatti

Choice of:

Mista Verde

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

Insalata di Cesare

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

Zuppa del Giorno

Homemade soup of the day.

Secondi Piatti

Choice of:

Manicotti

Sheet pasta filled with spinach and ricotta cheese. Served with marinara and besciamella sauce.

Penne al Pesto Con Pollo

Pasta tubes and chicken breast sautéed in homemade pesto sauce with a touch cream.

Pollo Picatta

Chicken breast sautéed in lemon caper white wine sauce served with spaghetti aglio & olio with chili pepper flakes and vegetables.

Salmone al Ferri

Grilled Atlantic salmon fillet with lemon, minced shallots, herbs and garlic sauce, served with spaghetti aglio & olio with chili pepper flakes and vegetables.

Dolce

Crème Brulee

Homemade orange flavored custard with a burnt sugar crust.

Buon Appetito!

VIGILUCCI'S

TRATTORIA ITALIANA

Menu II

Primi Piatti

Choice of:

Mista Verde

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

Insalata di Cesare

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

Zuppa del Giorno

Homemade soup of the day.

Secondi Piatti

Choice of:

Penne alla Vodka con Portobello

Pasta tubes sautéed with Portobello mushrooms, chopped tomatoes, basil and garlic in a tomato vodka cream sauce.

Lasagna al Forno

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

Vitello Piccata

Pan-seared veal scaloppine in a lemon caper white wine sauce, served with spaghetti aglio & olio, chili pepper flakes and vegetables.

Pollo Marsala

Chicken breast sautéed with Marsala wine and field mushrooms, served with spaghetti aglio & olio with chili pepper flakes and vegetables.

Dolce

Crème Brulee

Homemade orange flavored custard with a burnt sugar crust.

Buon Appetito!

VIGILUCCI'S

TRATTORIA ITALIANA

Menu III

Primi Piatti

Choice of:

Mista Verde

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

Insalata di Cesare

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

Zuppa del Giorno

Homemade soup of the day.

Secondi Piatti

Choice of:

Capellini al Checca

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

Spaghetti Aglio Olio Peperoncino e Gamberetti

Spaghetti pasta sautéed in roasted garlic, extra virgin olive oil, chili flakes and rock shrimp.

Lasagna al Forno

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

Pollo Marsala

Chicken breast sautéed with Marsala wine and field mushrooms, served with spaghetti aglio & olio with chili pepper flakes and vegetables.

Dolce

Crème Brulee

Homemade orange flavored custard with a burnt sugar crust.

Buon Appetito!