



**Private Cellar Room holds up to 33 dinner or 25 max for presentation
Ocean View Patio – Maximum 45-50 guests privately**

Dinner

Food Cost Menu A

\$100.00 per person
plus 20% service charge and tax

Food Cost Menu B

\$80.00 per person
plus 20% service charge and tax

Food Cost Menu C

\$65.00 per person
plus 20% service charge and tax

Food Cost Menu D

\$55.00 per person
plus 20% service charge and tax

Food Cost Menu E

\$50.00 per person
plus 20% service charge and tax

Alcohol not included



Vigilucci's
SEAFOOD and
STEAKHOUSE

THE FRESHEST SEAFOOD. THE FINEST BEEF.

Menu A

Antipasto

Jumbo prawn chilled and served with crevettes shrimp in cocktail sauce.

Primi Piatti

Choice of:

Insalata alla Caprese & Parma Prosciutto

Slices of fresh mozzarella cheese topped with Parma Prosciutto over vine ripe tomatoes with fresh basil and drizzled with extra virgin olive oil and balsamic vinegar.

Insalata di Cesari

Hearts of Romaine lettuce with croutons tossed with traditional Caesar dressing and topped with shaved Parmigiano-Reggiano.

Secondi Piatti

Choice of:

Ravioli d'Aragosta

Homemade lobster ravioli served with two large prawns in a creamy lobster sauce..

Pesce del Giorno

(Sea Bass or Halibut)

Filetto al Gorgonzola

10 oz grilled prime filet mignon topped with gorgonzola cheese, served with spaghetti aglio e olio and vegetables.

Aragosta alla Diavola

Half Maine lobster, clams and mussels served over spaghetti sautéed in a zesty tomato sauce with garlic and white wine.

Cotoletta di Vitello

10 oz veal chop topped with wild mushrooms in a creamy cognac sauce, served with spaghetti aglio e olio and vegetables.

Vigilucci's Plate

10 oz grilled prime filet, 6 oz seared Ahi Tuna and two grilled langostino served over fresh arugula & tomato salad.

Langostini alla Griglia

Grilled fresh water jumbo langostini, seasoned with fresh herbs, served over arugula and fresh chopped tomatoes.

Dolce

Trio di Dolce or Raspberry Cheesecake



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Menu B

Antipasto

Fritto di Calamari e Gamberetti

Primi Piatti

Insalata alla Caprese

Slices of fresh mozzarella cheese, vine ripe tomatoes with fresh basil, extra virgin olive oil and balsamic vinegar.

Secondi Piatti

Choice of:

Fettuccine Primavera

Fresh garden vegetables and fettuccine pasta sautéed in extra virgin olive oil and garlic.

Gamberoni al Limone

*Jumbo tiger prawns, lightly battered and sautéed in a lemon garlic sauce.
Served with fresh baby vegetables and spaghetti aglio e olio.*

Salmone al Finocchio

Grilled Atlantic salmon fillet finished with thinly sliced fennel, sun-dried tomatoes and white wine beurre blanc, served with spaghetti aglio e olio and vegetables.

Langostini alla Griglia

Grilled fresh water jumbo langostini, seasoned with fresh herbs, served over arugula and fresh chopped tomatoes.

Agnello alla Griglia

Grilled rack of lamb marinated in rosemary and garlic sauce, served with spaghetti aglio e olio and vegetables.

Filetto al Gorgonzola

10 oz grilled prime filet mignon topped with gorgonzola cheese, served with spaghetti aglio e olio and vegetables.

Dolce

Trio di Dolce or Raspberry Cheesecake



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Menu C

Antipasto

Fritto di Calamari e Gamberetti

Primi Piatti

Insalata alla Caprese

Slices of fresh mozzarella cheese, vine ripe tomatoes with fresh basil, extra virgin olive oil and balsamic vinegar.

Secondi Piatti

Choice of:

Penne Vodka con Spinaci e Gamberetti

Spinach, chopped tomatoes, basil and garlic sautéed in a tomato vodka cream sauce with rock shrimp.

Pollo ai Funghi e Porcini

Pan sautéed chicken breast with porcini mushrooms in a light cream sauce, served with spaghetti aglio e olio and vegetables.

Ravioli d'Aragosta

Homemade lobster ravioli serve with two large prawns in a creamy lobster sauce.

Salmone al Finocchio

Grilled Atlantic salmon fillet finished with thinly sliced fennel, sun-dried tomatoes and white wine beurre blanc, served with spaghetti aglio e olio and vegetables.

Capellini alla Checca

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

Filetto al Gorgonzola

Grilled prime filet mignon topped with gorgonzola cheese, served with spaghetti aglio e olio and vegetables.

Dolce

Tiramisu'



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Menu D

Antipasto Misto

Belgian endive with smoked salmon, caprese and bruschetta.

Primi Piatti

Insalata alla Vigilucci

Organic mixed greens, tomatoes, radishes, carrots, cucumbers and gorgonzola cheese tossed in a balsamic vinaigrette dressing.

Secondi Piatti

Choice of:

Fettuccine Primavera

Fresh garden vegetables and fettuccine pasta sautéed in extra virgin olive oil and garlic.

Ravioli d'Aragosta

Homemade lobster ravioli serve with two large prawns in a creamy lobster sauce.

Salmone al Finocchio

Grilled Atlantic salmon fillet finished with thinly sliced fennel, sun-dried tomatoes and white wine beurre blanc, served with spaghetti aglio e olio and vegetables.

Pollo al Marsala

Chicken breast sautéed with wild mushrooms & Marsala wine, served with spaghetti aglio e olio and vegetables.

Prime Rib

10 ounce prime beef rib-eye seasoned and baked, served with spaghetti aglio e olio and vegetables.

Dolce

Tiramisu'



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Menu E

Antipasti Misto

Belgian endive with smoked salmon, caprese and bruschetta.

Primi Piatti

Insalata alla Vigilucci

Organic mixed greens, tomatoes, radishes, carrots, cucumbers and gorgonzola cheese tossed in a balsamic vinaigrette dressing.

Secondi Piatti

Choice of:

Capellini alla Checca

Angel hair pasta served with fresh chopped tomatoes, garlic and basil.

Pollo al Marsala

Chicken breast sautéed with wild mushrooms & marsala wine, served with spaghetti aglio e olio and vegetables.

Ravioli d'Aragosta

Homemade lobster ravioli serve with two large prawns in a creamy lobster sauce.

Spiedini alla Griglia

Grilled Italian sausage, chicken, pork, filet mignon, N.Y. steak and vegetables on skewers, finished with rosemary and sage sauce.

Dolce

Tiramisu'