



Vigilucci's
SEAFOOD and
STEAKHOUSE

THE FRESHEST SEAFOOD. THE FINEST BEEF.

Lunch

Food Cost Menu A

\$35.00 per person
plus 20% service charge and tax

Food Cost Menu B

\$30.00 per person
plus 20% service charge and tax



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Menu A

Primi Piatti

Choice of:

Insalata di Cesari

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

Soup of the Day

Secondi Piatti

Choice of:

Fettuccine Primavera

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

Prime Rib Panino

Oven-roasted prime rib sliced and served with hot au jus and horseradish cream on ciabatta bread.

Linguine con Calamaretti

Linguine with baby calamari sautéed with white wine and garlic in a spicy tomato sauce.

Pollo al Marsala

Chicken breast sautéed with wild mushrooms and Marsala wine. Served with spaghetti aglio e olio and vegetables.

Salmone al Melograno

Grilled Atlantic salmon fillet, than finished with vodka pomegranate sauce and served over seasonal vegetables.

Dolce

Tiramisu

Ladyfingers dipped in espresso, mascarpone cheese and cocoa powder.



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Menu B

Primi Piatti

Choice of:

Insalata alla Vigilucci

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

Bowl of Soup of the Day

Secondi Piatti

Choice of:

Fettuccine Primavera

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

Hamburger di Carne e Formaggio

*Grilled ground prime beef, served with American cheese,
onion, tomato, lettuce and thousand islands on ciabatta bread.*

Pollo al Marsala

*Chicken breast sautéed with wild mushrooms and Marsala wine.
Served with spaghetti aglio & olio and vegetables.*

Salmone al Melograno

*Grilled Atlantic salmon fillet, finished with vodka pomegranate sauce
and served over seasonal vegetables.*

Dolce

Tiramisu

Ladyfingers dipped in espresso, mascarpone cheese and cocoa powder.