



SINCE 1994

## THE VIGILUCCI'S STORY

Restaurateur Roberto Vigilucci is passionate about food. The Carlsbad resident hails from Milano, Italy, where families are raised in the kitchen and food is a centerpiece of the culture.

After coming to the United States in the mid-1980s and long sensing a need for classic Italian cuisine in San Diego, Roberto opened his first restaurant, *Vigilucci's Trattoria*, in 1994. Located in downtown Encinitas, a surfer's paradise steeped in rich history, the Trattoria was an instant success and has since become one of San Diego's most popular dining spots.

Since opening the doors to the Trattoria, Vigilucci has successfully launched six additional restaurants up and down the San Diego County coast from Oceanside to La Jolla.

In 1999, *Vigilucci's Cucina Italiana* opened on historic State Street in the Carlsbad Village. The Cucina's authentic Italian cuisine and award-winning wine list provide a unique and memorable escape to the flavors of the Tuscan countryside.

In 2001, *Robbie's* opened in the heart of Leucadia and continues to offer locals and visitors a bit of everything – unique California fusion cuisine, forty-five microbrews, an award-winning wine list, live jazz and blues by San Diego's best musicians and sporting events on a gallery of high definition widescreen televisions.

Three years later, *Vigilucci's Ristorante & Pizzeria* opened right next door and features a floor to ceiling wood-fired pizza oven, full menu, private courtyard and an attached bungalow ideal for dinner parties with friends and family.

*Vigilucci's Seafood & Steakhouse* – on the corner of Tamarack and Pacific Coast Highway overlooking the Pacific Ocean – truly offers dining excellence in San Diego North. The restaurant features only certified prime steaks and the freshest seafood topped by 180-degree ocean and sunset views.

In 2006, Vigilucci's added a sixth location to its family of fine restaurants – *Vigilucci's Osteria* just blocks from the historic Oceanside Pier on Mission Ave. With the Osteria, Roberto Vigilucci saw an opportunity to pioneer a community that he believes is up-and-coming and destined to explode into the next cultural hotspot in North County.

In late 2007, Vigilucci ventured south to open the *Seafood, Steak and Chop House* in the heart of the La Jolla Village. The restaurant has an elegant, yet casually upscale atmosphere where diners enjoy the finest steaks, fresh seafood and pasta – all with that signature Italian flair. A lively happy hour and 'see and be seen' bar environment with live music and DJs can be enjoyed Thursday through Saturday after dinner service.

Vigilucci's also offers full scale catering services and can provide fully customized menus for every occasion and group size. All of the seven restaurants are equipped to accommodate parties and special events, or you can opt to have a classic Italian dinner delivered to your location.

# antipasti

Bruschetta Mista 11-

Toasted country bread topped with three different toppings:  
chopped tomatoes, basil and garlic | prosciutto, mascarpone and gorgonzola cheese |  
smoked salmon and gorgonzola cheese.

Carciofini al Forno 9-

Oven-roasted artichoke hearts filled with Parmigiano, parsley, garlic and provolone.

⑤ Antipasto Misto 14-

A sampling of Vigilucci's finest appetizers: Bruschetta, Involtini di Melanzane,  
Prosciutto di Parma, Caprese, Fried Calamari and gourmet cheeses.

Carpaccio di Manzo 12-

Freshly sliced filet mignon served chilled with capers and arugula.  
Topped with extra virgin olive oil, shaved Parmigiano and a squeeze of lemon.

⑤ Gamberoni al Basilico e Prosciutto 15.25

Four large tiger prawns wrapped with fresh basil and thinly sliced prosciutto  
then finished with a touch of lemon garlic dressing.

Fritto di Calamari e Gamberetti 11-

Deep-fried baby calamari and rock shrimp served with marinara sauce.

Calamari Luciana 11-

Baby calamari sautéed with garlic and white wine in a spicy marinara sauce.

Gamberi alla Diavola 14.25

Two jumbo prawns and rock shrimp sautéed in a spicy marinara sauce with capers and  
kalamata olives. Served with crispy polenta.

⑤ Brodetto di Cozze e Vongole al Vino Bianco 12.75

Mussels and clams sautéed in a roasted garlic and chopped tomato white wine sauce.

Melanzane Ripiene al Forno 12.25

Grilled eggplant filled with fettuccine pasta, fresh basil, mozzarella and ricotta cheese,  
then oven-roasted and served on a bed of marinara and topped with besciamella.

# insalate

Mista Verde 6.75

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

Insalata di Cesare 7.75

Hearts of romaine, croutons and shaved Parmigiano tossed in our homemade Caesar dressing. Add chicken or fried calamari, \$4

Pomodori e Cipolle 10-

Chopped tomato, red onion and gorgonzola crumbles tossed with parsley, extra virgin olive oil and aged balsamic.

⑤ Caprese 10.50

Imported buffalo mozzarella and ripe tomatoes with basil, aged balsamic and extra virgin olive oil.

Insalata Gorgonzola 9.50

Baby mixed greens tossed in a balsamic vinaigrette then garnished with radish, carrot, tomato, cucumber, gorgonzola cheese and toasted country bread.

Pomodori e Arugula 9-

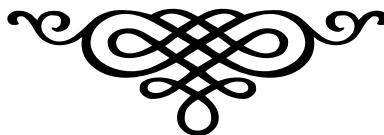
Chopped Roma tomatoes, arugula, hearts of palm and sliced Parmigiano with extra virgin olive oil.

Insalata al Formaggio Caldo 11.25

Herb-crusteD warm goat cheese served on a bed of mixed greens tossed in a tarragon vinaigrette then garnished with thinly sliced red onion and Roma tomatoes.

⑤ Insalata alla Pere 10.50

Baby mixed greens tossed in a homemade olive oil and lemon dressing and topped with sweet gorgonzola cheese, fresh raspberries and pecans, then served on a bed of freshly sliced pears.



# la pasta

- ⑤ Tagliatelle alla Bolognese 12.50  
Fettuccine-style noodles sautéed with Vigilucci's own meat sauce made with chicken, pork and beef.
- Rigatoni alla Siciliana 12.75  
Italian sausage and eggplant sautéed in our homemade zesty marinara sauce.
- Fettuccine della Mamma 12-  
Fettuccine-style noodles sautéed with fresh garden vegetables and chicken breast sautéed in a garlic white wine sauce.
- Penne Puttanesca 11.75  
Capers and olives sautéed in our zesty marinara sauce.
- Penne alla Paesana 14.25  
Italian sausage, asparagus, mushrooms and cherry tomatoes, in a creamy white wine sauce.
- ⑤ Penne alla Vodka con Porcini 13.25  
Porcini mushrooms, chopped tomatoes, basil and garlic sautéed in a tomato vodka cream sauce.
- Ravioli di Ricotta 12.50  
Ricotta filled ravioli with fresh basil and your choice of sauce:  
Marinara | Pesto | Bolognese | Vodka
- Mezzelune d'Aragosta 18-  
Half-moon ravioli filled with lobster and sautéed in a rock shrimp cognac cream sauce.
- Gnocchi al Gorgonzola e Noci 12.50  
Potato dumplings sautéed in a gorgonzola cream sauce and topped with walnuts.

# la pasta

Lasagna al Forno 12.75

Our homemade lasagna filled with bolognese sauce, ricotta cheese and besciamella sauce, then topped with mozzarella cheese.

Capellini alla Checca 10.75

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

Cannelloni 12.50

Sheet pasta filled with chicken, veal, spinach and ricotta cheese. Served with bolognese and besciamella sauce.

⑤ Spaghetti alla Carbonara 11.75

Pancetta, egg yolk, Pecorino-Romano and black pepper.

Linguine alla Luciana 13.75

Baby calamari sautéed in a spicy tomato sauce.

Spaghetti alle Vongole 14.50

Manila clams sautéed in olive oil, garlic and white wine sauce.

⑤ Linguine Fradiavolo 10.25

Tiger shrimp and rock shrimp sautéed in a spicy marinara sauce.

Linguine alla Rustica 13.25

Chicken breast and artichoke hearts sautéed in an aurora sauce.

Fettuccine Alfredo con Pollo 13.25

Flat wide noodles sautéed in a classic Alfredo sauce with chicken.

⑤ Pappardelle al Salmone e Asparagi 17-

Wide ribbon pasta with asparagus and fresh salmon in a creamy brandy sauce.

Pappardelle con Funghi Porcini e Gamberi 18-

Wide ribbon pasta with porcini, shiitake, portobello, field mushrooms and shrimp in a white truffle and brandy cream sauce.

# il pollo

*All chicken entrées are served with spaghetti aglio e olio with chili pepper flakes, and vegetables.*

- ⑤ Pollo Fiorentina 18-  
Chicken breast stuffed with spinach and ricotta cheese in a creamy white sauce.
- Pollo al Marsala 17-  
Chicken breast sautéed with mushrooms and marsala wine.
- Pollo Parmigiana 18-  
Chicken breast lightly breaded and roasted with eggplant, mozzarella and a touch of marinara.
- Pollo e Salsiccia 18-  
Chicken breast and Italian sausage grilled and topped with a rosemary and garlic sauce.
- Piccata di Pollo 17-  
Pan seared breast of chicken sautéed in a lemon caper white wine sauce.
- ⑤ Petto di Pollo al Peperoncino 18-  
Grilled skin-on double chicken breast marinated with sage, rosemary, thyme, crushed red pepper, white wine and dijon mustard.

# il vitello

*All veal entrées are served with spaghetti aglio e olio with chili pepper flakes, and vegetables.*

- Piccata di Vitello 18.50  
Veal scaloppine sautéed in a lemon caper white wine sauce.
- Saltimbocca alla Romana 19-  
Veal scaloppine topped with fresh sage, prosciutto and mozzarella in a white wine sauce.
- Vitello Marsala 18.50  
Veal scaloppine sautéed with field mushrooms and marsala wine.
- Vitello Parmigiana 19-  
Veal scaloppine lightly breaded and roasted with eggplant, mozzarella and a touch of marinara.
- ⑤ Vitello ai Funghi Porcini 19-  
Veal scaloppine sautéed with fresh porcini mushrooms in a brandy sauce.

# il pesce

⑦ Langostini al Forno 20-

Three jumbo ocean prawns oven baked with fresh chopped tomato, garlic and herbs.

Scampi alla Livornese 23-

Jumbo tiger prawns, kalamata olives, capers and garlic sautéed in a zesty marinara sauce. Served with spaghetti aglio e olio with chili pepper flakes and vegetables.

Grigliata Mista 21-

Grilled jumbo tiger prawns, calamari, scallops and catch of the day, topped off with a salmoriglio sauce. Served with spaghetti aglio e olio with chili pepper flakes and vegetables.

⑦ Salmone al Ferri 21-

Grilled Atlantic salmon fillet served with a lemon sauce of minced shallots, herbs, garlic, and olive oil. Served with spaghetti aglio e olio with chili pepper flakes and vegetables.

Pesce del Giorno AQ

Fresh catch of the day.

# le verdure

Vegetali alla Griglia 13-

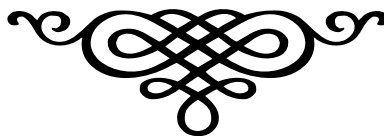
A fresh assortment of garden vegetables grilled on the open fire and finished with a balsamic vinaigrette. Served with crispy polenta.

Melanzane alla Parmigiana 14-

Eggplant roasted with mozzarella and marinara. Served with spaghetti aglio e olio with chili pepper flakes and vegetables.

Spinaci e Cannellini 6-

Fresh spinach sautéed with garlic, olive oil and cannellini beans.



# LUNCH

*Served Monday – Saturday 11 am to 3 pm (except holidays)*

Zuppa del Giorno e Insalata 8-

Chef's soup of the day and choice of Mista Verde or Insalata di Cesare.

Insalata di Cesare con Calamari 9-

Traditional Caesar salad topped with fried calamari.

Insalata di Cesare con Pollo 9-

Traditional Caesar salad topped with chicken.

## lunch pastas

*All pastas are served with your choice of Zuppa, Mista Verde or Cesare.*

Capellini al Checca 8.50

Fresh chopped tomatoes, garlic, basil and olive oil.

Spaghetti Aglio Olio Peperoncino e Gamberetti 10-

Roasted garlic, extra virgin olive oil, chili flakes and rock shrimp.

Penne al Pesto con Pollo 9-

Chicken breast, homemade pesto and a touch of cream.

⑤ Linguine ai Frutti di Mare 15-

Calamari, mussels, clams and rock shrimp sautéed with extra virgin olive oil, white wine and garlic.

Penne alla Vodka con Porcini 11-

Porcini mushrooms, chopped tomatoes, basil and garlic sautéed in a tomato vodka cream sauce.

Fusilli al Salmone 11-

Corkscrew pasta with smoked salmon, mushrooms and green peas, simmered in a light tomato cream sauce.

Manicotti 10-

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

⑤ Rigatoni alla Siciliana 10-

Italian sausage and eggplant sautéed in a zesty marinara sauce.

# lunch entrées

*All lunch entrées are served with your choice of Zuppa, Mista Verde or Cesare.*

Pollo Piccata 13-

Breast of chicken sautéed in a lemon caper white wine sauce.

Pollo Marsala 13-

Breast of chicken sautéed with marsala wine and field mushrooms.

Vitello Piccata 14-

Pan-seared veal scaloppine in a lemon caper white wine sauce.

Vitello Marsala 15-

Veal scaloppine sautéed with field mushrooms and marsala wine.

⑤ Pesce del Giorno 16-

Fresh catch of the day. Ask your server for details.

Vegetali alla Griglia 10-

A fresh assortment of garden vegetables grilled on the open fire and finished with a balsamic vinaigrette. Served with polenta.

## panini

*Served on a toasted ciabatta with a mixed green salad.*

Panino Caprese e Prosciutto 9.50

Imported buffalo mozzarella, ripe tomatoes, fresh basil and imported prosciutto with extra virgin olive oil and aged balsamic.

Panino con Salsiccia 9-

Oven-baked Italian sausage and roasted bell peppers.

Panino con Salmone 10-

Atlantic salmon with a Dijon herb crust with lettuce, tomato and an artichoke-caper dressing.

⑤ Panino con Prosciutto e Funghi Porcini 10-

Prosciutto di Parma, grilled portobello, fresh arugula and sautéed porcini mushrooms.

# dolce e gelato

- ⑤ Tiramisù 7.75  
Layers of lady fingers dipped in espresso, mascarpone cheese and cocoa powder.
- Crème Brûlée 7.75  
Homemade orange flavored custard with a burnt sugar crust.
- Spumoni 7.75  
Traditional Italian ice cream cake.
- Cannoli 7.75  
A traditional Sicilian hard shell pastry filled with ricotta cheese, chocolate chips and lemon zest.
- Torta Della Nonna 7.75  
Fragrant short pastry filled with lemon cream and topped with pine nuts.
- ⑤ Tortino al Cioccolato 9.25  
Mini chocolate cake served warm with vanilla gelato and fresh raspberry sauce.
- Tartufo al Caffè 10.25  
Chocolate truffle ice cream drowned in espresso coffee and Grand Marnier.
- Gelato 7.50  
Your choice of gourmet Italian gelato.
- ⑤ Sgroppino al Limone 10.25  
Lemon sorbet blended with Grey Goose vodka.

VIGILUCCI'S  
CATERING 

Having a party?  
Let us cater to your every need.