

*Cater your next
party or event
Italian-Style!*



2943 State St. | Carlsbad | 760.720.0188

Vigilucci's Restaurant Group can provide customized menus for any occasion or group size. Reserve one of our restaurants, have a classic Italian dinner delivered to your location or visit our Gourmet Italian Market and pick up dinner to take home.

Off-Site Catering
760.994.3780

In-Restaurant Events
760.670.7173 | 866.VGLUCCI



Happy Hour Menu

**Monday–Friday 3–6 pm
Saturday & Sunday 11 am–5 pm
(Bar Area Only)**

**Complimentary Appetizer Plate
during happy hour.**

Ostriche Fresche | 12.5

Fresh chilled oysters on the half shell served with cocktail sauce and horseradish.

Oyster Shooter | 5

Fresh oyster, cocktail sauce and chilled Absolut vodka.

Calamari Fritti | 9.5

Baby calamari deep-fried and served with marinara.

Calamari Luciana | 9.5

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

Bruschetta con Prosciutto e Bufala | 4.5 per piece

Minimum 2 pieces. Toasted ciabatta topped with cherry tomatoes, bufala mozzarella, prosciutto di Parma and fresh basil.

Bruschetta Pomodoro | 7.5

Fresh chopped tomatoes, basil and garlic over toasted bread.

Polpetta di Granchio | 8.5

Vigilucci's homemade crab cake on a bed of arugula and tomato with aurora sauce.

Polpette di Carne | 9

Homemade 100% prime beef meatballs, braised in Vigilucci's tomato sauce served over toasted crostini.

Insalata alla Vigilucci's | 7

Garden salad tossed with balsamic vinaigrette and garnished with gorgonzola cheese.

Patatine al Tartufo | 7

Truffle french fries.

Spiedini alla Griglia | 12

Choice of chicken or prime beef skewers marinated and grilled. Served with Thai chili sauce and truffle french fries.

Sliders | 12

3 mini hamburgers topped with gorgonzola, red onions with a blackberry compote on brioche buns.

Ahi Sliders | 12

3 mini sashimi-grade ahi tuna sandwiches with prosciutto di Parma and sweet and spicy pineapple/jalapeño slaw on brioche buns.

Sashimi Bruschetta | 13

King Salmon – Sashimi-Grade Ahi Tuna – Diver Scallop

Pastas

Fettuccine | 11

Our homemade fettuccine pasta tossed with your choice of sauce:
Marinara | Vodka | Pesto | Bolognese | Alfredo

Vigilucci's Specialty Martinis

⑤ **Robertini** | 14.75

Named for Signore Vigilucci. Chopin vodka shaken and served straight up. Garnished with two bleu cheese olives.

Italian Apple Martini | 13.75

Amaretto Di Saronno, Absolut Vanilla, Apple Pucker, fresh lime juice and a splash of cranberry juice. Shaken and served in a chilled martini glass.

⑤ **Pashatini** | 12.75

Absolut Citron vodka, Chambord raspberry liqueur, Cointreau and fresh lemon juice. Garnished with a sugar rim.

Espressotini | 12.75

Kahlua, Baileys, Frangelico, Absolut Vanilla vodka and a shot of Lavazza espresso. To die for.

⑤ **Italian Manhattan** | 12.25

A twist on the traditional Manhattan: Maker's Mark bourbon, Averna, Campari, Amarena cherries on a skewer.

Specialty Drinks

⑤ **Under the Sun Margarita** | 11

100% agave tequila infused with pineapple, strawberries and jalapeño, with triple sec, freshly squeezed lemon and lime juice, a splash of orange juice and homemade sweet and sour. Garnished with a cayenne sugar rim.

⑤ **Aperol Spritz** | 12.5

It has passed from local Italian aperitif to an international phenomenon. Aperol orange liqueur, prosecco and a splash of soda served with a slice of orange.

Mango Mojito | 12

A refreshing twist on a classic Cuban cocktail. Mango purée, Castillo rum, lime, mint and a splash of soda and Sprite.

Cucumber Basil Cooler | 12

Muddled cucumber and basil with Effen Cucumber vodka and fresh lime. Strained and served on the rocks with a splash of soda. Now that's refreshing!

Beers

Ask your server for our current selection

Grappa

Antinori, Tignanello | 23
Banfi Gran Cru, Montalcino | 12
Nonino | 16
Sassicaia | 33

Premium Scotch

SINGLE MALT

Talisker, 10 year | 16.5
Lagavulin, 16 year | 23.5
Laphroaig, 10 year | 14
Cragganmore, 12 year | 14.5
Dalwhinnie, 15 year | 17.5
Glenfiddich, 12 year | 16
Glenkinchie, 10 year | 15.5
Glenlivet, 12 year | 13
Glenrothes, 12 year | 12.5
Macallan, 12 year | 16
Oban, 14 year | 21
Glenmorangie, 10 year | 17.5
Balvenie, Doublewood, 12 year | 16

BLENDS

Dewar's | 10
Johnnie Walker Red | 11
Johnnie Walker Black | 13
Johnnie Walker Gold | 23
Johnnie Walker Blue | 36
Chivas, 12 year | 11

Premium Whiskey & Bourbon

Jack Daniel's Single Barrel | 16.5
Maker's Mark | 10.5
Knob Creek | 11.5
Crown Royal | 10.5
Canadian Club | 9.5
Seagram's VO | 9.5
Jameson | 9.5
Bushmills | 9.5
Basil Hayden | 13.5
Woodford Reserve | 13

Cognac

Hennessy VSOP		17
Hennessy VS		12.5
Courvoisier VSOP		15
Martell Cordon Bleu		29
Remy Martin XO		36

Port

Cockburn's, LBV		7.5
Sandeman, Ruby		8
Sandeman, Tawny, 10 years		10.5
Sandeman, Tawny, 20 years		14.5

Liqueur

Amaretto di Saronno		10
Amaro Averna		9.5
B&B		11.5
Benedictine		11.5
Campari		10
Fernet Branca		10
Frangelico		10.5
Limoncello		9
Nonino Quintessentia Amaro		11.5
Sambuca		10
Sambuca Black		10
Tuaca		9

Tequila

Don Julio Blanco		13.5
Don Julio Añejo		15.5
Patron Silver		13.25
Patron Reposado		14
Patron Añejo		14.5
Partida Silver		12.5
Tres Generaciones Añejo		12.5
Herradura Añejo		13
Sauza Conmemorativo Añejo		12
Sauza Hornitos Reposado		12

Dolce e Gelato

⑤ **Gelato ai Frutti di Bosco** | 13.5
Gourmet Italian vanilla gelato topped with mixed berries and whipped cream.

Crème Brûlée | 9.75
Homemade vanilla flavored custard with a burnt sugar crust.

Tiramisù | 10.25
Layers of lady fingers dipped in espresso, mascarpone cheese and cocoa powder.

Cannoli | 10.25
A Sicilian speciality. Hard shell filled with ricotta cheese, chocolate chips and lemon zest.

⑤ **Tortino al Cioccolato** | 13.25
Mini chocolate lava cake served warm with vanilla gelato and fresh raspberry sauce.

Torta della Nonna | 10.25
Fragrant short pastry filled with lemon cream and topped with pine nuts.

Spumoni | 11
Layered pistachio, vanilla, strawberry and chocolate gelato cake with a maraschino cherry and whipped cream.

⑤ **Tartufo al Caffé** | 13.5
Chocolate truffle drowned in espresso and Grand Marnier.

Gelato | 9
Your choice of gourmet Italian gelato.
Ask your server for selection.

Sorbetto | 9.5
Ask for today's selection.



VIGILUCCI'S RESTAURANT GROUP

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.

Upon visiting the U.S. in the mid-1980s, Roberto fell in love with San Diego and decided to call it home. Long sensing a need for classic Italian cuisine in San Diego, Roberto opened his first restaurant, Vigilucci's Trattoria, in 1994 in downtown Encinitas. The Trattoria was an instant success and quickly became one of San Diego's most popular dining spots. In early 2014, the Trattoria will reopen at a new, larger location in Leucadia

Since opening the doors to the Trattoria, Vigilucci has successfully launched additional restaurants up and down the San Diego County coast from Carlsbad to Coronado under the umbrella of Vigilucci's Restaurant Group. While each location is unique they share the same vision of exceptional ingredients, an authentic Italian experience, superb service and attention to detail.

Vigilucci's Cucina Italiana opened in 1999 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.

Vigilucci's Seafood & Steakhouse opened in 2002 on the corner of Tamarack and Pacific Coast Highway overlooking the Pacific Ocean – truly offers dining excellence in North County San Diego. The restaurant features only certified prime steaks and the freshest seafood with an Italian flair, topped by 180-degree ocean and sunset views. A delicious Brunch is featured on Sundays.

In the spring of 2009, Vigilucci's Ristorante Coronado debuted on in the resort town of Coronado. Featuring pastas, veal, seafood and prime steaks, the restaurant has quickly become a favorite of locals and vacationers alike. An outdoor patio overlooks Orange Avenue, while the interior includes a beautiful wall-to-wall waterfall and views of the ocean and Point Loma. A delicious Brunch is featured on Sundays.

In November 2014, Vigilucci's Gourmet Market & Catering opened adjacent to the Cucina. The market features a large selection of imported and domestic salumi and cheeses, panini, fresh pasta and gourmet take-and-heat meals. Additionally, full-service catering is available.

Vigilucci's also offers full scale catering services and can provide fully customized menus for every occasion and group size. Impressive semi-private and private dining spaces are certain to please planners and guests alike, as is evidenced by our list of clients who host events with us year after year. Or you can opt to have a classic Italian dinner delivered to your location.

Vigilucci's is passionate about giving back to the community and building relationships within the communities in which it operates. The restaurant group has been title sponsor of Vigilucci's Beach Bocce World Championship since 1994. The tournament benefits the Boys & Girls Club of Carlsbad.