

il Vigneto

An Italian Kitchen



Antipasti

Gamberoni Alla Veneziana

Jumbo gulf shrimp sautéed with garlic, white wine and lemon juice, a touch of Pernod and Barolo wine, garnished with crostini and fresh tomatoes..... 8

Prosciutto E Melone In Stagione

Melon in Season, served with Prosciutto di San Daniele.....7.50

Mozzarella Caprese

Slices of freshly made buffalo mozzarella served with vine ripe tomatoes and sliced Bermuda onions.....6

Carpaccio Di Manzo

Thinly sliced filet mignon, traditionally served with slices of Parmesan cheese, lemon juice, virgin olive oil and capers.....9

Zuppa

Pasta E Fagioli 4.50

Classic Italian bean soup 4.50

Insalate

Insalata Capricciosa

A gourmet selection of seasonal baby mixed greens with light, house raspberry vinaigrette.....7

Insalata Mista Alla Romana

The world famous Caesar salad with Christini's own dressing.....8

Insalata Con Funghi

Mixed baby greens with honey mustard vinaigrette topped with sautéed crimini and shiitake mushrooms.....8.50

Specialita' Della Casa

Bistecca Al Barolo

Filet Mignon or aged New York strip steak in a Barolo wine, caramelized pearl onions and mushroom sauce.....21

Costata Di Vitello

The famous veal chop, broiled and seasoned with fresh sage served with Calvados apple sauce.....17

Costata D'Agnello

Oven roasted rack of lamb seasoned with fine herbs and a Sardinia sauce.....18

Farinacei

Linguine Con Vongole Alla Napoletana

Fresh Little neck clams, served over linguine, with red or white clam sauce.....14

Spaghetti Al Pomodoro

This dish reflects the freshness of ripe San Marzano tomatoes, flavored with fine herbs and olive oil.....12

Fettuccine Alla Christini

A true interpretation of fettuccine Alfredo.....12

Ravioli Aurora

Homemade cheese ravioli, served in a light cream tomato sauce.....12

Rigatoni Alla Zozzona

Rigatoni served in a parmesan fennel cream sauce, with shredded sweet Italian sausages.....14

Frutti Di Mare

Gamberoni Fra Diavolo Delle Cinque Terre

Jumbo shrimp flambe' with brandy and vodka, simmered in a spicy pescatore sauce, served with linguine.....18

Cernia Alla Calabrese

Sautéed grouper in butter and fish broth with artichokes, olives, capers, mushrooms, sweet pimento and white wine.....17

Vitello

Piccata Di Vitello Al Limone

Veal scaloppine in butter, white wine and lemon juice.....18

Vitello Ai Quattro Formaggi

Veal scaloppine dipped in flour, egg and bread crumbs, pan fried, topped with fresh tomato sauce, fine herbs, and four types of imported cheese.....17

Vitello Con Funghi Morel

Veal scaloppine sautéed with morel mushrooms, julienne of Prosciutto, a touch of cream, Brandy and Marsala.....20

Pollame

Pollo Al Marsala

Boneless breast of chicken sautéed with fresh mushrooms, shallots and Marsala wine.....15

Pollo Ai Quattro Formaggi

Boneless breast of chicken dipped in flour, eggs and breadcrumbs, pan fried and topped with fresh tomato sauce, fine herbs and four types of imported cheese.....14

Pollo Alla Contadina

Boneless breast of chicken sautéed with peas, artichokes, shiitake mushrooms and white wine.....16

Pasticceria Assortita

Tiramisu.....	6
Cannoli.....	6
Ricotta Cheesecake.....	7
Crème Brulee.....	7
Tartufo.....	7
Sorbet.....	6
Chocolate Velvet Cake.....	7
Zabaglione.....	7
Frutta Fresca.....	6
Formaggi D' Italia.....	8

About the restaurant

il Vigneto opened its doors in September of 1968. Over the years, *il Vigneto* has established many friends and loyal customers who come for the good food and friendly atmosphere.

Josephine Bargiacchi, affectionately known as Mama Bargiacchi, the founder of the North Pole Club and the Villa de la Paix in Oakland, inspired her family by her own example of hard work, culinary ability, and business acumen. Prior to establishing *il Vigneto*, Dewey, Mama's son, opened the successful Chandelier in Jack London Square.

One of the few family-owned restaurants to survive in a highly competitive industry, *il Vigneto* is currently run by third generation Theresa Erwin and her husband, Chef Mike.

il Vigneto credits its success over the years to a high quality and dedicated staff, many who have been with the restaurant for over 20 years and a few with over 30 years of service. *il Vigneto* prides itself on providing consistently excellent food, quality service, and hands-on management.

We look forward to serving you!