

VICOLO
MENU
SAMPLE
ANTIPASTA

Focaccia, homemade sourdough focaccia, extra virgin olive oil, herbs,
Maldon salt. Served with sundried tomato oil

Arancini with dry aged Bolognese, grated parmesan, basil

Squash Blossoms stuffed with house made ricotta,

Arugula Salad, parmesan, walnuts, extra virgin olive oil,
lemon juice, cracked black pepper

Grilled Chicory Salad, crispy fried shallots, burrata,
nduja vinaigrette



WOOD FIRED PIZZA

Lobster Pizza, roasted garlic puree, cipollini onions, fine herbs,
Manchego cheese

Funghi, chanterelle, miatake, taleggio, mustard greens

PASTA

(ALL PASTAS ARE HANDMADE IN-HOUSE)

Orecchiette, fennel sausage, charred broccolini

Prosciutto and ricotta stuffed Tortellini served in brodo, mirepoix

Rigatoni, guanciale, black pepper, black truffle butter

Agnolotti agli Spinaci, spinach and ricotta filling, served with a
tomato & basil sauce

SAMPLE

SECONDI

(LARGER PLATES MEANT FOR SHARING)

Ribeye of beef, pan seared with rosemary garlic and butter, served sliced
with simple arugula salad

Cioppino, spicy tomato broth, shrimp, clams, mussels, scallops served
with focaccia toast smothered in lobster butter

Braised Pork Cheeks, farro risotto, fava beans, green garlic, mint,
hedgehog mushrooms

Seared scallops, pine nuts, spigarello, white bean ragout, lemon browned
butter