

## SOUPS

<b>PASTA E FAGGIOLI</b> Spinach, white beans and ditalini pasta.	<b>5.95</b>
<b>ZUPPA DI LENTICCHIE</b> Lentils, celery, onions, carrots and ditalini pasta.	<b>5.95</b>
<b>BROCCOLI SOUP</b> Fresh chopped broccoli and zucchini, in a delicate chicken broth with a touch of garlic, a taste of fresh tomato and angel hair pasta topped with parmesan cheese.	<b>5.95</b>
<b>ZUPPA MARE E MONTI</b> Array of fish, zucchini, green peas peas and arborio rice in clam broth with a touch of tomato sauce.	<b>6.95</b>

## APPETIZERS

<b>MOZZARELLA ALLA CAPRESE</b> Homemade mozzarella and sliced Beef Steak tomatoes with basil and light pesto sauce.	<b>8.95</b>
<b>MOZZARELLA FRITTA</b> Hand-breaded mozzarella cheese fried to a golden brown and served with Villagio's pomodoro sauce.	<b>8.95</b>
<b>POLPETTA DI MANZO</b> Homemade oversize meatball in tomato sauce topped with ricotta cheese.	<b>8.95</b>
<b>BRUSCHETTA</b> Toasted Tuscan bread topped with mozzarella, prosciutto and Villagio's homemade chopped tomato dressing.	<b>9.25</b>
<b>MELANZANE ALLA PARMIGIANA</b> Baked eggplant topped with tomato sauce and melted mozzarella cheese.	<b>8.95</b>
<b>CALAMARI FRITTE E ZUCCHINE</b> Fried calamari and zucchini served with Villagio's pomodoro sauce.	<b>10.95</b>
<b>MELANZANE FRITTE E GAMBERI</b> Fresh eggplant sticks topped with fried shrimps, slightly breaded, deep fried and served with Villagio's pomodoro sauce.	<b>11.95</b>
<b>COZZE MARECHIARO</b> Mediterranean mussels sautéed in Villagio's Marechiaro sauce.	<b>10.95</b>

## SALADS

<b>INSALATA DELLA CASA</b> Mixed greens with shaved parmesan tossed in our house vinaigrette dressing.	<b>7.75</b>
<b>INSALATA CON PORTOBELLO ARROSTITI</b> Mixed greens with roasted peppers, Portobello mushrooms and mozzarella cheese tossed in a tomato vinaigrette dressing.	<b>11.25</b>
<b>INSALATA DI TONNO ROSSO</b> Fresh pan sared tuna steak encrusted with sesame seeds over mixed greens tossed in a light soy dressing.	<b>14.95</b>
<b>INSALATA CAESAR</b> Traditional Caesar Salad with croutons and parmesan cheese. with chicken 11.25 - with Shrimp 12.95.	<b>7.95</b>
<b>INSALATA AMALFI</b> Shrimp and calamari over romaine lettuce with red onions, celery, peppers and basil in a tomato and lemon dressing.	<b>14.95</b>
<b>INSALATA ALLA VILLAGGIO</b> Mixed greens with avocado, pine nuts and thin slices of steak tossed in our signature honey vinaigrette dressing.	<b>14.95</b>
<b>INSALATA MIZTICANZA</b> Mixed greens with walnuts, cherry tomatoes and goat cheese in a honey vinaigrette dressing.	<b>10.95</b>
<b>INSALATA DI TONNO ALLA ROMANA</b> Grilled tuna steak over mixed greens and tossed with blue cheese dressing.	<b>14.95</b>
<b>INSALATA RIVIERA</b> Broccoli and shrimps in lemon juice, olive oil and balsamic vinaigrette over a mixed greens salad.	<b>13.95</b>

## CARPACCIO

<b>CARPACCIO DI MANZO</b> Slices of cured beef, mixed greens, Portobello mushrooms and slices of parmesan.	<b>11.25</b>
<b>CARPACCIO DI SALMONE</b> Slices of raw salmon with capers, slices of parmesan and Portobello mushrooms.	<b>11.25</b>

## RISOTTO

**RISOTTO AL FRUTTI DI MARE** 18.25  
Traditional Italian rice in an array of fresh seafood.  
Your choice of Creamy Champagne  
or Red Clam sauce.

**RISOTTO AL TRE FUNGHI** 16.95  
Traditional Italian rice tossed with three  
types of mushrooms; Portobello,  
Porcini and traditional mushrooms.

**RISOTTO DOLCE VITA** 18.25  
Arborio rice with chopped shrimp, spinach, goat  
cheese and touch of cream.

## PASTAS

**SPAGHETTI AL POMODORO** 11.95  
Fresh tomato sauce, garlic and basil.

**SPAGHETTI CON POLPETTE** 13.95  
Villagio's Meatballs with fresh  
tomato sauce and basil.

**SPAGHETTI ALLA BOLOGNESE** 12.25  
Spaghetti pasta in fresh  
tomato and meat sauce.

**RIGATONI DIVINO CON SALSICCIA** 13.95  
Tube shaped pasta in tomato sauce,  
aged ricotta, Italian sausage and basil.

**FUSILLI AL TELEFONO** 12.25  
Spring shaped pasta in tomato sauce  
with diced mozzarella cheese and basil.

**TORTELLINI AURORA** 12.95  
Round pasta filled with veal in pink cream sauce.

**AGNOLOTTI DEL MAGNIFICO** 12.95  
Round pasta filled with ricotta  
cheese and spinach in a pink sauce.

**PENNETTE HARRY'S BAR** 13.25  
Penne pasta in garlic and oil with  
fresh spinach, pine nuts, sundried  
tomatoes and a touch of tomato sauce.

**FETTUCCHINI DOLCE VITA** 13.25  
Fettuccini in cream sauce,  
prosciutto, green peas and mushrooms.

**FETTUCCHINI ALFREDO** 12.95  
Fettuccini in classic Alfredo cream sauce.  
Add chicken \$3.50 Add shrimp \$4.50

**LINGUINE ALLA SCAMPI** 18.75  
Linguine pasta in garlic and oil with  
white or red clam sauce and fresh shrimp.

**LINGUINE BUCANIERA** 18.95  
Linguine with clams, mussels, calamari,  
chopped shrimp and pieces of  
fresh fish with a touch of red clam sauce.

## PANINI

All Served With Salad

**GENOVESE** 12.95  
Prosciutto, mozzarella, sliced tomatoes and  
basil drizzled with extra virgin olive oil.

**POLPETTE ALLA PARMIGIANA** 12.95  
Homemade meatballs topped with melted  
mozzarella cheese in a light tomato sauce.

**VILLAGIO** 12.95  
Grilled chicken breast, smothered with  
sautéed mushrooms and caramelized onions.

**PANINI ALLA PARMIGIANA** 12.95  
Chicken breast, lightly breaded, topped  
with tomato sauce and melted mozzarella cheese.

## FROM THE BRICK OVEN

**LASAGNA DI CARNI** 13.25  
Layers of mozzarella and ricotta cheeses  
topped with meat sauce.

**MANICOTTI** 12.95  
Homemade pasta staffed with ricotta cheese  
and spinach in a parmesan cream sauce  
and baked to perfection.  
Add meatballs \$5.00

## BRICK OVEN PIZZA

**MARGHERITA** 10.95  
Mozzarella cheese, tomato sauce and basil.

**BACIO** 14.25  
Sausage, pepperoni, ground beef,  
tomato sauce and mozzarella cheese.

**ROMANA** 11.95  
Grilled chicken with sundried tomatoes,  
mozzarella and parmesan cheeses.

**PORTOBELLO** 12.25  
Sliced Portobello mushrooms,  
mozzarella cheese and tomato sauce.

**ORTOLANA** 11.25  
Broccoli, mushrooms, tomatoes,  
zucchini, yellow squash, mozzarella  
cheese and tomato sauce.

**GAMBERETTI** 15.50  
Garlic shrimp with mozzarella cheese.

**PIZZA BIANCA AL QUATRO FORMAGGI** 11.25  
Mozzarella, feta, parmesan and goat cheese.

**PIZZA CAPRESE** 11.75  
Slices of fresh tomato, basil and fresh  
Mozzarella cheese drizzled with olive oil.

**PIZZA PEPPERONI** 11.25  
Pepperoni, mozzarella cheese and tomato sauce.

**FOCACCIA BELLA LUNA** 13.95  
Focaccia stuffed with Prosciutto,  
mushrooms, mozzarella and ricotta cheeses.

**PICCANTE** 11.25  
Tomato sauce, mozzarella and spicy sausage.

## SCALLOPINE

All Served with Pasta of the Day

**SCALLOPINE PICCATA** 18.95  
Medallions of tender veal sautéed in a light lemon  
sauce with capers and roasted peppers.

**SCALLOPINE AL MARSALA** 18.95  
Medallions of tender veal sautéed in a marsala  
wine sauce with mushrooms.

**SCALLOPINE ALLA PARMIGIANA** 18.95  
Tender veal lightly breaded,  
topped with tomato sauce and  
melted mozzarella cheese.

**SCALLOPINE ALLA SORRENTINA** 18.95  
Medallions of tender veal in a light tomato sauce  
topped with eggplant and mozzarella cheese  
in a white wine and demi-glace sauce.

**SCALLOPINE ALLA FRANCESE** 18.95  
Medallions of tender veal dipped in  
egg yolk and sautéed in a lemon sauce.

**BISTECCA ALLA FIORENTINA** 19.50  
Typical Italian style Tuscan steak, butterfly  
and grilled to perfection with no more than  
a light olive oil and rosemary.

**SCALLOPINE MONTECARLO** 18.95  
Veal scallopini sauteed in a brandy  
cream sauce and shitaki mushrooms.

## CHICKEN

All Served with Pasta of the Day

**POLLO PICCATA** 16.25  
Tender chicken breast sautéed in a  
light lemon sauce with capers and roasted peppers.

**POLLO ALLA MARSALA** 16.25  
Tender chicken breast sautéed in a Marsala  
wine sauce and mushrooms.

**POLLO ALLA PARMIGIANA** 16.25  
Tender chicken breast lightly breaded,  
topped with tomato sauce and  
melted mozzarella cheese.

**POLLO ALLA SORRENTINA** 16.25  
Tender chicken breast in a light tomato sauce  
topped with eggplant and mozzarella cheese  
in a white wine and demi-glace sauce.

**POLLO ALLA FRANCESE** 16.25  
Tender chicken breast dipped in egg yolk and  
sautéed in lemon sauce.

**POLLO ALLA SCARPARIELLO** 16.25  
An authentic Italian dish combining rich tastes  
of sausage, roasted potatoes, white wine, lemon,  
light garlic and chicken

**POLLO AL CARBONI** 16.95  
Tender chicken breast on the grill with  
sauteed sundry tomatoes, mushrooms  
and rosemary.

## FISH

All Served with Pasta of the Day

**TILAPIA ALLA FRANCESE** 19.50  
Tilapia dipped in egg yolk and  
sautéed in lemon sauce.

**TILAPIA MARECHIARO** 19.50  
Tilapia sautéed in a white wine,  
clam juice, a touch of pomodoro  
sauce and topped off with shrimp.

**TILAPIA ALLA LIVORNESE** 19.50  
Tilapia sautéed in tomato sauce with capers,  
onions and black olives with a touch  
of white wine and clam juice.

**TILAPIA ALLA GRIGLIA** 19.50  
Tilapia grilled to perfection.

**SALMONE ALLA FRANCESE** 19.50  
Salmon dipped in egg yolk,  
sautéed in lemon sauce.

**SALMONE MARECHIARO** 19.50  
Salmon sautéed in white wine, clam juice, a touch  
of pomodoro and topped off with fresh shrimp.

**SALMONE ALLA LIVORNESE** 19.50  
Salmon sautéed in tomato sauce with capers,  
onions and black olives with a touch  
of white wine and clam juice.

**SALMONE ALLA GRIGLIA** 19.50  
Salmon grilled to your satisfaction.

GRATUITY - NOT INCLUDED. 18% GRATUITY INCLUDED IN PARTIES OF SIX OR MORE

PLEASE NOTE THAT THERE ARE SIGNIFICANTLY INCREASED RISKS ASSOCIATED WITH THE CONSUMPTION OF RAW OR UNDERCOOKED FOOD ITEMS

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