

SOUPS

PASTA E FAGGIOLI Spinach, white beans and ditalini pasta.	5.95
ZUPPA DI LENTICCHIE Lentils, celery, onions, carrots and ditalini pasta.	5.95
BROCCOLI SOUP 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.	5.95
ZUPPA MARE E MONTI Array of fish, zucchini, green peas and arborio rice in clam broth with a touch of tomato sauce.	6.95

APPETIZERS

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

SALADS

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

CARPACCIO

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

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.
- FETTUCCINI DOLCE VITA** 13.25
Fettuccini in cream sauce,
prosciutto, green peas and mushrooms.
- FETTUCCINI 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 stuffed 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 SCARPARELLO	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	SALMONE ALLA FRANCESE	19.50
Tilapia dipped in egg yolk and sautéed in lemon sauce.		Salmon dipped in egg yolk, sautéed in lemon sauce.	
TILAPIA MARECHIARO	19.50	SALMONE MARECHIARO	19.50
Tilapia sautéed in a white wine, clam juice, a touch of pomodoro sauce and topped off with shrimp.		Salmon sautéed in white wine, clam juice, a touch of pomodoro and topped off with fresh shrimp.	
TILAPIA ALLA LIVORNESE	19.50	SALMONE ALLA LIVORNESE	19.50
Tilapia sautéed in tomato sauce with capers, onions and black olives with a touch of white wine and clam juice.		Salmon sautéed in tomato sauce with capers, onions and black olives with a touch of white wine and clam juice.	
TILAPIA ALLA GRIGLIA	19.50	SALMONE ALLA GRIGLIA	19.50
Tilapia grilled to perfection.		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