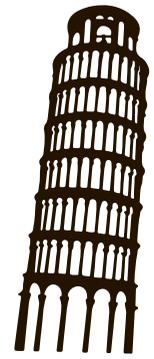


VILLAGGIO LUNCH MENU



Antipasti - Appetizers

MOZZARELLA MILANESE Mozzarella breaded, deep fried with a light tomato sauce on top.	11.95
POLENTA BOLOGNESE Ground yellow cornmeal topped with Ragù sauce and smoked mozzarella.	11.95
POLPETTA DI MANZO Homemade meatball topped with ricotta cheese in a tomato sauce.	13.95
MELANZANA ALLA PARMIGIANA Eggplant topped with mozzarella and baked with a touch of tomato sauce.	15.95
COZZE TARANTINO Fresh Mussels and scallops sautéed in a touch of fresh tomato, garlic and white wine sauce.	16.95
MOZZARELLA CAPRESE Slices of fresh homemade mozzarella, fresh sliced tomato and basil.	16.95
CARCIOFI RIPIENI (When in Season - Please allow time) Whole artichoke stuffed with seasoned bread crumbs, garlic and oil.	16.95
CALAMARI FRITTI CON ZUCCHINI Deep fried rings of calamari and French fried zucchini in a delicate marinara sauce.	17.50
MOZZARELLA BURRATA Buffalo Mozzarella sliced tomatoes in balsamic vinaigrette, with Parma prosciutto.	19.50
TUNA TARTAR Sushi grade Tuna tartare topped with chopped ripe avocado and sour cream served on a bed of fresh seaweed.	20.95

Zuppe - Soups

PASTA FAGIOLI Tuscan white bean soup with pasta and a touch of tomato.	9.95
BROCCOLI AND ZUCCHINI Fresh broccoli, zucchini angel hair and a touch of fresh tomato.	9.95
LENTICCHIE Fresh lentils soup with bucatini pasta.	9.95
CREMA DI CARFIOFI Soup of fresh artichokes topped with homemade croutons.	9.95
ZUPPA MARE E MONTI Mixed fish, rice, calamari, shrimp, clam broth and a touch of tomato with zucchini.	16.50
ZUPPA Di GRANCHIO Fresh crabmeat in a delicate reduction of celery, onions, garlic with a touch of cream.	12.50

Insalate - Salads

ADD CHICKEN \$4.95. ADD SHRIMP \$6.95.

MISTA Chopped radicchio, arugula, mushrooms in a balsamic vinegar, lemon juice Dice tomato and extra virgin olive oil.	9.50
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DI CESARE Traditional Caesar salad, topped with croutons and Parmigiano cheese.	10.50
PORTOFINO Portobello mushrooms marinated in a citrus olive oil. Served with arugula salad and shaved parmesan.	12.50
GRECA Romaine lettuce, diced tomatoes, peppers, olive, feta cheese and olive oil dressing.	14.95
MISTICANZA Medley of fresh baby greens, cherry tomatoes and walnuts with an orange blossom honey and Dijon mustard dressing. Garnished with creamy French goat cheese.	14.95
RIVIERA Chopped radicchio, arugula, lettuce, broccoli, shrimp, lemon juice, olive oil and balsamic vinaigrette.	16.95
AMALFI Plump shrimp, Mediterranean mussels, Palm Bay Clams and tender squid rings, marinated in citrus olive oil dressing, tossed with basil, fresh baby arugula and radicchio.	19.50
ST TROPEZ Romaine lettuce, boiled potatoes, string beans, olives, tuna, boiled eggs and artichokes.	16.95

1L Carpaccio Di Pesce

Thin slices of raw cured Fresh Fish.
SALMON OR TUNA
Served with the following
ADD SHRIMP \$6.95

ARUGULA AND PARMIGIANO	17.50
FRESH ARTICHOKE AND PARMIGIANO	18.50
PORTOBELLO AND PARMIGIANO	18.50
SLICES OF ORANGE PINK PEPPERCORN, LEMON AND OLIVE OIL	18.50

1L Carpaccio Di Carne

Thin slices of raw cured Filet Mignon.
Served with the following
ADD SHRIMP \$6.95

ARUGULA AND PARMIGIANO With Arugula and shaved parmesan.	17.50
CARCIOFO AND PARMIGIANO Fresh artichokes and shaved parmesan.	18.50
PORTOBELLO AND PARMIGIANO Portobello mushrooms and shaved parmesan.	18.50
PALMITO AND PARMIGIANO Hearts of palm and shaved parmesan.	18.50
FETA AND ARUGULA Feta Cheese and arugula.	18.50

* Consuming raw or undercooked meats, poultry, fish, shellfish, or eggs may increase your risks of food borne illness, especially if you have certain medical conditions.
18% Gratuity will be added to all parties of 6 or more

La Pasta

(WHOLE WHEAT / GLUTEN FREE PASTA \$3.95)
ADD CHICKEN \$4.95 ADD SHRIMP \$6.95

CAPELLINI POMODORO **15.95**

Angel hair pasta with fresh tomatoes.

FETTUCCINI ALFREDO **20.95**

Fettuccini in a Classic Alfredo cream sauce.

CAPELLINI PRIMAVERA **18.50**

Angel hair pasta with fresh vegetables and marinara sauce.

FUSILLI AL TELEFONO **18.50**

Spring shaped pasta, tomato, basil, pieces of mozzarella.

PENNETTE VILLAGIO **19.95**

Penne pasta, garlic oil and fresh spinach and a sprinkle Parmigiano cheese and a touch of tomato, with Sundried tomatoes and pinenuts.

LASAGNA **21.95**

Homemade pasta layered with Béchamel in our delicate Bolognese sauce.

MANICOTTI **21.95**

Homemade pasta stuffed with ricotta cheese and spinach in a parmesan cream sauce.
Baked to perfection.

GNOCCHI QUATTRO FORMAGGI **18.95**

Homemade potatoes dumplings in blended cheese cream sauce.

AGNOLOTTI DEL MAGNIFICO **18.95**

Homemade rounded pasta filled with ricotta cheese and spinach, served in a pink cream sauce.

TORTELLINI AURORA **18.95**

Rounded pasta filled with veal, served in pink cream sauce.

LINGUINE DEL SELVAGGIO **20.95**

Flat thin pasta in garlic and oil, topped with three types of mushrooms, spinach, sundried tomatoes and mozzarella.

FETTUCINE DOLCE VITA **20.95**

Homemade fettucine in a cream sauce with mushrooms and peas.

FARFALLA ALLA CHEF **19.95**

Bowtie pasta with Norwegian Smoked Salmon and green spring peas in a cream sauce with a touch of tomato.

SPAGHETTI MEATBALLS **22.95**

Spaghetti in our homemade tomato sauce with our traditional meatballs.

LINGUINE VONGOLE **23.95**

Flat thin pasta, Fresh clams tomato sauce or white Clam sauce.

RAVIOLI DI PORCINI **18.95**

Ravioli stuffed with fresh porcini mushrooms and chicken in saffron sauce.

LINGUINE NETTUNO **25.95**

Flat thin pasta served in an array of fresh seafood Fish and tomato.

SPAGHETTI BOLOGNESE **20.50**

Spaghetti pasta with our signature sauce.

Focaccia € Panini

Combo pasta \$6.95

ROASTED SAUSAGE PANINI **15.50**

Homemade roasted Italian sausage smothered with roasted peppers, fontina cheese and caramelized onions.

GRILLED CHICKEN PANINI **15.50**

Breast of chicken smothered with Portobello mushrooms sliced fresh tomatoes and mozzarella.

PROSCIUTTO E MOZZARELLA **15.50**

Homemade mozzarella with sliced fresh tomato and Parma Prosciutto

FOCACCIA NAPOLITANA **18.95**

Prosciutto and Mozzarella.

FOCACCIA VILLAGIO **19.50**

Smoked Salmon with goat cheese.

FOCACCIA SICILIANA **19.50**

Grilled chicken roasted peppers, onions and mozzarella.

Carni – Meats

All dishes are served with fresh vegetables of the day and sliced potatoes gratinee.
Combo pasta \$6.95

TAGLIATA DI MANZO **23.50**

Grilled butterflied sirloin steak, served over house salad with diced fresh tomatoes, olive oil, lemon juice and balsamic vinegar.

SCALOPPINI LIMONE **24.50**

Veal scaloppini served in a light lemon butter sauce and roasted peppers.

SCALOPPINI PORTOBELLO **24.50**

Veal scaloppini, sautéed in Marsala wine, topped with sliced Portobello mushrooms.

SCALOPPINI PAILLARD **22.50**

Veal scaloppini in virgin olive oil, garlic and rosemary.

TENDERLOIN DIANA **25.95**

Tenderloin medallions with mushrooms and onions in Dijon-mustard brandy sauce with a touch of cream.

Pesce - Fish

All dishes are served with fresh vegetables of the day and sliced potatoes gratinee.
Combo pasta \$6.95

TILAPIA FRANCESE **19.95**

Fresh Tilapia pan fried served in a lemon sauce with a touch of white wine.

TUNA **23.50**

Grilled Fresh Tuna, capers in a lemon sauce. Served with arugula salad, dice tomatoes, balsamic vinegar and olive oil.

SALMON **24.50**

Fresh Atlantic Salmon, baked to perfection.

SNAPPER MARECHIARO **26.50**

Fresh red snapper with a touch of tomato, clam juice and white wine.

SWORDFISH PIZZAIOLA **22.50**

Swordfish filet, black olives, onions, dry oregano in a marinara sauce.

La Pizza

MARGHERITA **17.50**

Tomato, Mozzarella and basil.

ORTOLANA **18.95**

Tomato sauce, mozzarella, spinach, zucchini, mushrooms, garlic and olive oil.

PEPPERONI **17.95**

Mozzarella tomato sauce and pepperoni.

CAPRICCIOSA **18.95**

Tomato, fresh artichoke and mozzarella.

QUATTRO FORMAGGI **18.95**

Tomato sauce, mozzarella, caprine, fontina and swizzere.

PICCANTE **18.95**

Tomato sauce Italian sausage and mozzarella.

INGLESE **21.95**

Smoke salmon and goat cheese.

PIZZA PAZZA **20.95**

Tomato sauce arugula and prosciutto.

Pollo - Chicken

Combo pasta \$6.95

POLLO AL CARBONI **19.95**

Sliced butterflied breast of chicken on the grill. Served over a house salad with diced fresh tomatoes, olive oil, lemon juice and balsamic vinegar.

POLLO MILANESE **21.95**

Chicken breast lightly breaded, Served over a house salad with diced fresh tomatoes, olive oil, lemon juice and balsamic vinegar.

POLLO PARMIGIANA **23.95**

Chicken breast lightly breaded topped with marinara sauce and melted mozzarella. Served with vegetables of the day and potatoes.

POLLO MARSALA **23.95**

Chicken Breast sautéed with a touch of Marsala Wine, topped with sliced Portobello mushrooms. Served with vegetables of the day and potatoes.