



VILLAGGIO MENU



Antipasti - Appetizers

MELANZANE ALLA PARMIGIANA	18.95
Eggplant topped with mozzarella and baked with a touch of tomato.	
COZZE TARANTINO	19.95
Fresh steamed mussels cooked in a delicate tomato and basil sauce with garlic.	
CALAMARI FRITTI CON ZUCCHINI	19.95
Deep fried rings of calamari and French fried zucchini in a delicate Marinara sauce.	
MOZZARELLA BURRATA	24.95
Cream filled mozzarella, sliced tomatoes and Prosciutto Di Parma.	
MOZZARELLA CAPRESE	19.95
Slices of fresh homemade mozzarella, fresh sliced tomatoes and basil.	
TARTARA DI TONNO	20.95
A tart of sushi grade tuna topped with chopped ripe avocado, crème fraiche and a touch of truffle oil, serve on a bed of cucumber slices and seaweed salad.	
MOZZARELLA FRITTA	16.95
Homemade mozzarella, lightly breaded served with our marinara sauce.	
POLPO A LA GRIGLIA	25.95
Grilled octopus in lemon and olive oil.	
SPIEDINO CAROZZA	17.95
Tuscan breaded sautéed golden brown with melted mozzarella in porcini mushrooms caper sauce.	

Zuppe - Soups

LENTICCHIE	12.95
Fresh lentil soup with pasta, garlic, onions, celery and spinach.	
ZUPPA DI FAGIOLI	12.95
Tuscan white bean soup with pasta, spinach and a touch of tomato.	
ZUPPA MARE E MONTI	18.50
Mixed fish, rice calamari, shrimp clams and mussels in a broth with a touch of tomato and zucchini.	

Insalate - Salads

	ADD CHICKEN \$4.95. ADD SHRIMP \$6.95.	
MISTA (Vegetarian)	16.95	
Radicchio, arugula, endive and mushrooms in a balsamic vinegar, lemon juice and diced tomato dressing.		
*CAESAR	15.95	
Traditional Caesar salad, topped with croutons and parmigiana cheese.		
PORTOFINO	18.95	
Portobello mushrooms marinated in a citrus olive oil. Served with arugula salad and shaved parmesan.		
*MISTICANZA SALAD	16.95	
Baby greens, cherry tomato, goat cheese, caramelized walnuts, honey, Dijon mustard dressing.		
ALMALFI	20.50	
Plump shrimp, Mediterranean mussels, Palm Bay clams and tender squid rings, marinated in citrus olive oil dressing, topped with basil, fresh baby arugula, endive and roasted peppers.		
ST. TROPEZ	20.95	
Romaine lettuce, potatoes, string beans, olives, fresh tuna, eggs with tomato and artichokes in a lemon olive oil dressing.		

*Il Carpaccio

Thin slices of raw cured Filet Mignon or Salmon. Served with the following of your choice.*

AVOCADO CON GAMBERI	22.95
Fresh ripe avocado, shrimp with our chopped tomato and basil in our house vinaigrette dressing.	
PORTOBELLO AND PARMIGIANO	22.95
Marinated Portobello mushrooms, shave Parmesan, arugula.	
ARUGULA AND PARMIGIANO	22.95
Arugula and shaved Parmesan, lemon vinaigrette.	

* 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 \$5.95 ADD SHRIMP \$7.95

CAPELLINI AL POMODORO **20.95**

Angel hair pasta in tomatoes sauce with garlic and basil.

FETTUCINI ALFREDO **22.95**

Fettuccini in a classic Alfredo cream sauce.

RAVIOLI PORCINI **22.95**

Ravioli stuffed with fresh porcini mushrooms in a saffron truffle cream sauce.

SPAGHETTI MEATBALLS & SAUSAGE **22.95**

Spaghetti in our homemade tomato sauce with our traditional Meatballs or Sausage.

TORTELLINI ALLA PANNA **22.95**

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

AGNOLOTTI DEL MAGNIFICO **22.95**

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

LASAGNA **24.95**

Homemade pasta with béchamel and Bolognese sauce.

LINGUINE DEL SELVAGGIO **22.95**

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

PENNETTE HARRY'S BAR **22.95**

Penne pasta in garlic and olive oil sauce with fresh spinach, sprinkled parmigiana cheese, sundried tomatoes and pine nuts with a touch of tomato.

LINGUINE VONGOLE **26.95**

Flat thin pasta, fresh clams in tomato sauce or white clam sauce.

LINGUINE NETTUNO **29.95**

Flat thin pasta served in an array of fresh mixed seafood and fish with tomato.

SPAGHETTI BOLOGNESE **22.95**

Spaghetti in our homemade meat sauce.

RIGATONI MELANZANE **22.95**

Tube shaped pasta with garlic, roasted eggplant, fresh tomato sauce, basil and fresh mozzarella.

FUSILLI AL TELEFONO **22.95**

Spring shape pasta, tomato, basil, pieces of mozzarella and sprinkled parmigiano cheese.

CAPELLINI PRIMAVERA **22.95**

Angel hair pasta with fresh vegetables.

LINGUINI AMATRICIANA **22.95**

Linguini with pancetta, red onions in tomato sauce.

LINGUINI PUTANESCA **22.95**

Linguini in a savory sauce with Kalamata olives, red onions, capers, anchovy in a tomato sauce.

Whole Wheat or Gluten free pasta **3.95**

Risotto

RISOTTO TRE FUNGHI **31.95**

Carnaroli rice with mixed mushrooms and truffle oil.

RISOTTO FRUTTI DI MARE **31.95**

Carnaroli rice in saffron sauce with an array of fresh seafood and fish with a touch of tomato sauce.

RISOTTO DOLCE VITA **31.95**

Carnaroli rice, with spinach goat cheese and shrimp.

Carni - Meats

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

SCALOPPINI PORTOBELLO **29.95**

Veal scaloppini sautéed with a touch of Marsala wine, topped with sliced mixed mushrooms.

SCALOPINI PICCATA **29.95**

Veal scaloppini, served in a light lemon white wine sauce with roasted peppers and capers.

LOMBATA MILANESE **38.95**

Flattened veal chop lightly breaded and pan fried, topped with insalata tricolore with house made tomato dressing.

LOMBATA PARMIGIANA **39.95**

Flattened veal chop lightly breaded topped with marinara sauce and melted mozzarella.

BISTECCA ALLA GRIGLIA **43.95**

New York sirloin steak on the grill with sea salt.

SAUSAGE RUSTICHE **25.95**

Roasted sausage served with roasted peppers and onions and a side of penne Pomodoro.

Pesce - Fish

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

FILLET FRANCESE **32.95**

Fillet of white fish, egg wash, served in a lemon sauce with a touch of white wine and chopped shrimp.

SALMONE A LETTO **33.95**

Fresh Atlantic salmon sautéed, served with potato and spinach with roasted garlic on top.

SALMONE MONTAROSA **34.95**

Fresh salmon fillet smothered in a brandy lobster cream sauce with shrimp.

CORVINA PESCATORE **30.95**

Fillet of white fish, fresh tomatoes, white wine in clam juice, topped with chopped shrimp.

DENTISE PESCATORE CARUSO **36.95**

Fresh fillet of snapper sautéed with clams baby shrimps mussels in a maricara sauce.

La Pizza

MARGHERITA **20.95**

Tomato sauce and mozzarella.

PEPPERONI **21.95**

Mozzarella tomato sauce and pepperoni.

ORTOLANA **21.95**

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

QUATRO FORMAGGI **21.95**

A white pizza of mozzarella, ricotta fontina and feta cheese.

PIZZA PAZZA **21.95**

Mozzarella, tomato sauce, arugula and prosciutto.

Pollo - Chicken

Combo pasta \$6.95

POLLO AL CARBONI **25.95**

Breast of chicken simply done on the grill. Served with vegetables of the day and potato.

POLLO MILANESE **25.95**

Chicken breast lightly breaded, served on a bed of tricolore insalata with fresh dice tomatoes, onions, olive oil, lemon juice and balsamic vinegar.

POLLO PARMIGIANA **28.95**

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

POLLO PICCATA **25.95**

Breast of chicken sautéed in a lemon white wine sauce with roasted peppers, and capers.

POLLO MARSALA **25.95**

Breast of chicken sautéed in Marsala wine with fresh mixed mushrooms served with vegetables of the day and potato.

POLLO CAPRESE **25.95**

Sautéed chicken breast with shallots, white wine and lemon sauce topped with fresh sliced tomato, homemade mozzarella and a touch of oregano.

POLLO SCARPARELLO **25.95**

Roasted pieces of chicken Italian sausage mushrooms olive green pepperoncini in demi glaze and touch of lemon sauce.