

VILLAGGIO

MENU

Antipasti - Appetizers

MELANZANA ALLA PARMIGIANA	19.95
Eggplant topped with mozzarella and baked with a touch of tomato sauce	
CALAMARI FRITTI CON ZUCCHINI	21.95
Deep fried rings of calamari and French fried zucchini in a delicate marinara sauce	
COZZE TARANTINO	19.95
Fresh steamed Mediterranean Mussels cooked in a delicate tomato and basil sauce with a touch of wine and garlic	
MOZZARELLA BURRATA	25.95
Cream filled mozzarella served with prosciutto DI Parma roasted bell peppers and sliced tomatoes	
MOZZARELLA CAPRESE	19.95
Slices of fresh mozzarella fresh sliced tomatoes basil and touch of pesto	
SALMONE AFFUMICATO	22.95
Smoked salmon, mascarpone, chopped onions and capers	
TARTARA DI TONNO	22.95
A tower of sushi grade tuna topped with chopped ripe avocado, crème fraiche and a touch of sesame oil and ponzu served on a bed of cucumber slices and seaweed	
TARTARA DI SALMONE	21.95
Sushi grade salmon with avocado, capers, onion, crème fraiche	
ANTIPASTO ITALIANO	25.95
Assorted Italian cold cuts, variety of cheeses, olives and roasted peppers	

POLIPO A LA GRIGLIA	26.95
Portuguese octopus grilled with lemon and olive oil	
POLPETTA	16.95
3 Meat Balls Served With Marinara Sauce Fresh Ricotta and Pecorino Cheese	
MOZZARELLA MILANESE	16.95
Mozzarella Breaded, Deep Fried with a Light Tomato Sauce On Top	

Zuppe - Soups

LENTICCHIE	12.95
Fresh lentils soup	
ZUPPA DI FAGIOLI	12.95
Tuscan white bean soup with pasta spinach and a touch of tomatoes	
ZUPPA MARE E MONTI	18.95
Mixed fish, rice, calamari, shrimp, clam broth and a touch of tomato with clams and mussels	
MINISTRONE DI VERDURA	12.95
Fresh chopped vegetable in a delicate (vegetarian) broth	

Insalate - Salads

ADD CHICKEN \$8. ADD SHRIMP \$10. ADD SALMON \$14.	
MISTA (Vegetarian)	12.95
Chopped radicchio, arugula, endive mushrooms in a balsamic vinegar, lemon juice Dice tomato and extra virgin olive oil dressing	
CESARE	15.95
Traditional Caesar salad, topped with croutons and Parmigiano cheese	
PORTOFINO	16.95
Portobello mushrooms marinated in a citrus olive oil. Served with arugula salad and shaved Parmigiano cheese	
AMALFI	22.95
Plump shrimp, Mediterranean mussels, Palm Bay Clams and tender squid rings, marinated in citrus olive oil dressing, over fresh baby arugula, endive and radicchio	
KALE CAESAR	15.95
Organic baby Kale, Flax Seeds, Roasted Chick Peas, English Cucumber and Croutons, Tossed In a Caesar Dressing	
GRECA	19.95
Romaine lettuce, diced tomatoes, peppers, olive, feta cheese and olive oil dressing	

QUINOA SALAD	18.95
Quinoa, baby arugula, sun dried tomato, pine nuts, goat cheese and roasted beets in a light lemon dressing	
ST. TROPEZ	21.95
Romaine Lettuce, Boiled Potatoes, Olives Italian Canned Tuna, Boiled Eggs, String Beans, Artichoke Hearts, Pesto Mayo Dressing	
INSALATA DI PERA	16.95
Belgian endive, sliced pear, strawberries, candied walnuts, raisins, crumbled gorgonzola in honey vinaigrette dressing	

*1/1 Carpaccio

ARUGULA CON PARMIGIANO	24.95
Thin slices of raw cured beef or salmon topped with fresh arugula and shaved Parmigiano cheese	

Sides

ASPARAGUS GRILLED	12.00
SAUTEED MUSHROOMS	10.00
SAUTEED SPINACH	11.00
STEAM QUINOA	8.00
FRIES	8.00
GRILLED VEGETABLE PLATTER	18.00

* 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.
20% Gratuity will be added to all parties of 6 or more

La Pasta

(Whole wheat linguine is available for additional \$3.50)

(Linguine Quinoa is available for additional \$5.00)

(Gluten Free pasta is available for additional \$5.00)

ADD CHICKEN \$8 ADD SHRIMP \$10

CAPELLINI AL POMODORO **20.95**

Thin spaghetti with fresh tomatoes in our classic tomato sauce and fresh basil

FETTUCINI ALFREDO **23.95**

Fettuccini in a Classic Alfredo cream sauce

GONDOLETTA **25.95**

Homemade four cheeses and spinach filled pasta in a light truffle cream sauce

SPAGHETTI MEATBALLS **22.95**

Spaghetti in our homemade tomato sauce with our traditional homemade meatballs

SPAGHETTI BOLOGNESE **22.95**

Spaghetti in our homemade meat sauce

SPAGHETTI PUTTANESCA **22.95**

Spaghetti with Kalamata olives onion capers anchovy in a fresh tomato sauce

TORTELLINI ALLA PANNA **23.95**

Rounded pasta filled with meat, served in a cream sauce and Italian cooked ham

PAPPARDELLE 3 GUSTI **28.95**

Homemade pappardelle pasta in tomato and meat sauce with mozzarella cream and topped with pecorino

AGNOLOTTI DEL MAGNIFICO **23.95**

(Vegetarian)

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

LASAGNA **24.95**

Homemade pasta with béchamel ricotta and Bolognese sauce

LINGUNE DEL SELVAGGIO **27.95**

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

PENNETTE HARRY'S BAR (Vegetarian) **22.95**

Penne pasta, garlic oil and fresh spinach. Sprinkle Parmigiano cheese, Sundried tomatoes and pine nuts with a touch of tomato

LINGUINE VONGOLE **29.95**

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

LINGUINE NETTUNO **31.95**

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

RAVIOLI DI ARAGOSTA **38.95**

Homemade Ravioli Stuffed with Lobster Meat Tossed In a Vodka Sauce and Shrimp

GNOCCHI AL TELEFONO **22.95**

Tomato Sauce, Fresh Mozzarella

LINGUINE SALMON **29.95**

Linguine with Garlic and Oil, Asparagus, Tomato, Fresh Salmon

FARFALLE ALLA CHEF **25.95**

Bowtie Pasta with Smoked Salmon, Peas in a Cream Sauce with a Touch of Tomato

FETTUCINE DOLCE VITA **26.95**

Homemade Fettucine in a Cream Sauce with Mushrooms and Peas

Risotto

RISOTTO AL PORCINI **31.95**

Arborio rice with porcini mushroom and truffle oil

RISOTTO FRUTTI DI MARE **35.95**

Arborio rice in saffron sauce with an array of fresh seafood

RISOTTO DOLCE VITA **32.95**

Arborio rice, dice shrimp, spinach and goat cheese

Carni - Meats

We proudly serve black angus

*All dishes are served with fresh vegetables of the day and oven roasted potatoes.
Add side of pasta \$13 and up.*

LAMB SHANK **36.95**

Slow cook in red wine

SCALOPINI PORTOBELLO **29.95**

Veal scaloppini sautéed with a touch of marsala wine topped with sliced Portobello mushrooms

SCALOPINI PICCATA **29.95**

Veal scaloppini a light lemon butter sauce with roasted peppers and capers

LOMBATA MILANESE **39.95**

Flattened veal chop lightly breaded, arugula salad, cherry tomato in lemon dressing

LOMBATA PARMIGIANA **41.95**

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

BISTECCA ALLA GRIGLIA 12 OZ. **43.95**

New York strip

FILET MIGNON 8 OZ. **51.95**

Filet with mushrooms and shallots in Dijon-mustard Brandy sauce with a touch of cream

RACK OF LAMB **44.95**

New Zealand Rack of Lamb Grilled

NODINO AI PORCINI **56.95**

16oz Veal Chop, Truffle Cream and Wild Mushrooms

Pesce - Fish

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TILAPIA FRANCESE **27.95**

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

BACCALA ALLA LIVORNESE **32.95**

Fresh COD fish wrapped in paper thin potato and baked with Kalamata olives red onion, cappers in a light tomato sauce

SALMONE A LETTO **36.95**

Fresh salmon baked to perfection

BRANZINO ALLA GRIGLIA **44.95**

Fresh whole deboned grilled Mediterranean white fish

PESCESPADA ACAPULCO **35.95**

Swordfish with lemon butter, shrimp artichokes

DENTICE VILLAGIO **37.95**

Fresh snapper, shrimp, asparagus, cherry tomatoes in a lemon sauce

TONNO AMMIRAGLIO **34.95**

Fresh Tuna, Asparagus Shiitake Mushrooms in a White Wine Lemon-Sauce

La Pizza

MARGHERITA **18.95**

Tomato sauce, mozzarella and fresh basil

PEPPERONI **19.95**

Mozzarella, tomato sauce and pepperoni

QUATRO FORMAGGI **21.95**

Tomato sauce, mozzarella, caprino pecorino and gorgonzola

PIZZA PAZZA **23.95**

Tomato sauce arugula, prosciutto Di Parma and mozzarella

PICCANTE **22.95**

Tomato Sauce Italian Sausage and Mozzarella

PIZZA VILLAGIO **19.95**

Tomato Sauce, Mozzarella, Cooked Ham and Mushrooms

Pollo - Chicken

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POLLO AL CARBONI **25.95**

Breast of chicken simply done on the grill

POLLO MILANESE **26.95**

Chicken breast lightly breaded, Topped with a arugula salad cherry tomato in lemon dressingg

POLLO PARMIGIANA **28.95**

Chicken breast lightly breaded topped with marinara sauce and melted mozzarella

POLLO PICCATA **25.95**

Breast of chicken sautéed in a lemon butter sauce roasted peppers, and capers and a touch of white wine

POLLO MARSALA **26.95**

Breast chicken sautéed in Marsala Wine topped with sliced Portobello mushrooms