

# VILLAGGIO MERRICK PARK

## DINNER MENU

### Antipasti - Appetizers

<b>POLENTA BOLOGNESE</b> Ground yellow cornmeal topped with Ragu sauce and melted cheese.	17.95
<b>POLPETTA DI MANZO</b> Homemade meatball topped with ricotta cheese in a tomato sauce.	18.50
<b>MELANZANA ALLA PARMIGIANA</b> Eggplant topped with mozzarella and baked with a touch of tomato sauce.	22.95
<b>CARCIOFI RIPIENI</b> (When in Season - Please allow time) Whole artichoke stuffed with seasoned bread crumbs, garlic and oil.	24.95
<b>COZZE TARANTINO AND SCALLOPS</b> Fresh steamed Mussels and scallops cooked in a delicate tomato and basil sauce with a touch of wine and garlic.	22.95
<b>CALAMARI FRITTI CON ZUCCHINI</b> Deep fried rings of calamari and French fried zucchini in a delicate marinara sauce.	21.50
<b>MOZZARELLA BURRATA</b> Buffalo mozzarella Mozzarella sliced tomato in balsamic vinaigrette, with parma prosciutto.	23.95
<b>TUNA TARTAR</b> Sushi grade Tuna tartare topped with chopped ripe avocado and creamy sour cream served on a bed of fresh seaweed.	26.95

### Zuppe - Soups

<b>LENTICCHIE</b> Fresh lentils soup with bucatini pasta.	12.95
<b>BROCCOLI AND ZUCCHINI</b> Fresh chopped broccoli and zucchini in a delicate broth with a touch of garlic, a tastes of fresh tomato and angel hair topped with parmesan cheese.	12.95
<b>PASTA FAGIOLI</b> Tuscan white bean soup with pasta and a touch of tomatoes.	12.95
<b>CREMA DI CARCIOFI</b> Soup of fresh artichokes topped with homemade croutons.	12.95
<b>ZUPPA MARE E MONTI</b> Mixed fish, rice, calamari, shrimp, clam broth and a touch of tomato with clams and mussels.	19.50
<b>ZUPPA Di GRANCHIO</b> Bisque with chopped shrimp in a delicate reduction of celery, onions, garlic with a touch of cream.	16.95

### Insalate - Salads

ADD CHICKEN \$6.95. ADD SHRIMP \$8.95.

<b>MISTA</b> Chopped radicchio, arugula lettuce, mushrooms in a balsamic vinegar, lemon juice Dice tomato and extra virgin olive oil dressing.	14.95
<b>DI CESARE CAESAR</b> Traditional Caesar salad, topped with croutons and Parmigiano cheese.	14.95
<b>PORTOFINO</b> Portobello mushrooms marinated in a citrus olive oil. Served with arugula salad and shaved parmesan.	16.95
<b>MOZZARELLA CAPRESE</b> Slices of fresh homemade mozzarella fresh sliced tomatoes and basil.	21.95
<b>AMALFI</b> 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.	26.95

### 1L Carpaccio Di Pesce

**SALMON OR TUNA**  
Thin slices of raw cured Fresh Fish.  
ADD SHRIMP \$8.95

<b>ARUGOLA AND PARMIGIANO</b>	23.95
<b>FRESH ARTICHOKE AND PARMIGIANO</b>	23.95
<b>PORTOBELLO AND PARMIGIANO</b>	23.95
<b>SLICES OF ORANGE PINK PEPPERCORN, LEMON AND OLIVE OIL</b>	28.95

### 1L Carpaccio Di Carne

Thin slices of raw cured Filet Mignon.  
Served with the following  
ADD SHRIMP \$8.95

<b>ARUGOLA AND PARMIGIANO</b>	23.95
<b>PORTOBELLO AND PARMIGIANO</b>	23.95
<b>CARCIOFI AND PARMIGIANO</b>	23.95

\* 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 \$4.95)  
ADD CHICKEN \$6.95    ADD SHRIMP \$8.95

**CAPELLINI POMODORO** **23.95**  
Angel hair pasta with fresh tomatoes.

**FETTUCINI ALFREDO** **24.95**  
Fettuccini in a Classic Alfredo cream sauce.

**GNOCCHI QUATTRO FORMAGGI** **22.95**  
Homemade potatoes dumplings in blended cheese cream sauce.

**FUSILLI AL TELEFONO** **22.95**  
Spring shaped pasta, tomato basil pieces of mozzarella and sprinkled parmigiana.

**MANICOTTI** **24.50**  
Homemade pasta stuffed with ricotta cheese and spinach in a parmesan cream sauce. Baked to perfection.

**FARFALLA ALLA CHEF** **25.50**  
Bowtie pasta with smoke salmon and green peas in a tomato sauce with a touch of cream.

**CAPELLINI PRIMAVERA** **22.50**  
Angel hair pasta with fresh vegetables and marinara sauce.

**SPAGHETTI MEATBALLS** **25.95**  
Spaghetti in our homemade tomato sauce with our traditional homemade meatballs.

**TORTELLINI AURORA** **23.95**  
Rounded pasta filled with veal, served in a pink cream sauce.

**LASAGNA** **25.50**  
Homemade pasta layers with béchamel in our delicate Bolognese sauce.

**AGNOLOTTI DEL MAGNIFICO** **23.95**  
Homemade rounded pasta filled with ricotta cheese and spinach, served in a pink cream sauce.

**LINGUINE DEL SELVAGGIO** **25.95**  
Flat thin pasta in garlic and oil, topped with three types of mushrooms, mozzarella, sundried tomatoes and spinach.

**PENNETTE VILLAGIO** **24.50**  
Penne pasta, garlic oil and fresh spinach and a sprinkle Parmigiano cheese and a touch of tomato, Sundried tomatoes and pinenuts.

**FETTUCINE DOLCE VITA** **25.95**  
Homemade fettucine in a cream sauce with mushrooms and peas.

**RAVIOLI DI PORCINI** **23.95**  
Ravioli stuffed with fresh porcini mushrooms and chicken in saffron sauce.

**LINGUINE VONGOLE** **27.50**  
Flat thin pasta, Fresh clams in tomato sauce or white Clam sauce.

**LINGUINE NETTUNO** **32.00**  
Flat thin pasta served in an array of fresh seafood Fish and tomato.

**SPAGHETTI BOLOGNESE** **23.95**  
Spaghetti pasta with our signature meat sauce.

## Risotto

**RISOTTO AL PORCINI** **31.95**  
Carnaroll rice with porcini mushroom and truffle oil.

**RISOTTO PRIMAVERA** **30.95**  
Carnaroll rice with fresh vegetables of the day.

**RISOTTO DOLCE VITA** **34.95**  
Carnaroll rice, dice shrimp, spinach and goat cheese.

**RISOTTO FRUTTI DI MARE** **35.95**  
Carnaroll rice in saffron sauce with an array of fresh seafood.

## Carni - Meats

All dishes are served with fresh vegetables of the day and sliced potatoes gratinee.  
Combo pasta \$8.95

**LAMB SHANK** **38.50**  
Slow cooked in red wine, served with sautéed vegetables of the day.

**SCALOPPINI PORTOBELLO** **34.00**  
Veal scaloppini sautéed with a touch of Marsala wine, topped with sliced Portobello mushrooms.

**SCALOPPINI PICCATA** **34.00**  
Veal scaloppini a light lemon butter sauce with roasted peppers and capers.

**LOMBATA MILANESE** **38.95**  
Flattened veal chop lightly breaded and sautéed topped with fresh house salad.

**LOMBATA PORTOBELLO** **41.00**  
Flattened veal chop sautéed in Marsala wine topped with sliced Portobello mushroom.

**LOMBATA PARMIGIANA** **41.00**  
Flattened Veal chop lightly breaded topped with marinara sauce and melted mozzarella.

**BISTECCA TRICOLORE 14oz** **42.00**  
Sirloin Steak grilled topped with tricolore salad.

**BISTECCA VILLAGIO 14oz** **43.00**  
Sirloin steak sautéed with green peppercorn brandy and a touch of cream.

**FILET MIGNON 10 OZ** **58.00**  
Filet with mushrooms and onion in Dijon-mustard Brandy sauce with a touch of cream.

**VEAL CHOP PORTOBELLO** **58.00**  
Veal chop sautéed in Marsala wine topped with sliced Portobello mushrooms.

## Pesce - Fish

All dishes are served with fresh vegetables of the day and sliced potatoes gratinee.  
Combo pasta \$8.95

**DENTICE FRANCESE** **39.95**  
Filet of Fresh Red Snapper served in a egg batter lemon sauce, touch of wine, chopped shrimp and 1 sautéed Jumbo Shrimp top.

**SALMONE A LETTO** **34.00**  
Fresh Salmon paillard baked to perfection.

**DENTICE PESCATORE** **38.00**  
Fillet of fresh red snapper topped with onions, shrimp and a touch of tomato.

**SCAMPI** **43.95**  
Grilled sautéed Jumbo Shrimp served on a bed of pasta or vegetables of the day vegetables.

**SALMON MARIA ROSSA** **36.95**  
Fresh salmon cooked in a brandy lobster pink creamy sauce topped with baby shrimp.

**GROUPER OREGANATA** **39.95**  
Fresh Grouper topped with garlic, dry oregano breadcrumbs cooked in a white wine and lemon sauce.

## La Pizza

**MARGHERITA** **22.00**  
Tomato and Mozzarella, cheese sauce

**PICCANTE** **23.95**  
Tomato sauce Italian sausage and mozzarella.

**CAPRICCIOSA** **23.95**  
Tomato, fresh artichoke and mozzarella.

**PEPPERONI** **23.95**  
Mozzarella tomato sauce and pepperoni.

**ORTOLANA** **23.95**  
Tomato sauce mozzarella spinach zucchini, mushrooms, garlic and olive oil.

**QUATTRO FORMAGGI** **23.95**  
Tomato sauce mozzarella caprine fontina and swizere.

**PIZZA PAZZA** **25.95**  
Tomato sauce arugula and prosciutto.

**INGLESE** **25.95**  
Smoke salmon and goat cheese.

## Pollo - Chicken

Combo pasta \$8.95

**POLLO AL CARBONI** **25.95**  
Breast of chicken simply done on the grill. Served with the vegetables of the day.

**POLLO MILANESE** **26.95**  
Chicken breast lightly breaded, served in a bed of house salad with fresh dice tomatoes, olive oil, lemon juice and balsamic vinegar.

**POLLO PARMIGIANA** **28.95**  
Breast of chicken lightly breaded marinara and melted mozzarella. Served with vegetables of the day and potatoes.

**POLLO PICCATA** **28.50**  
Breast of chicken sautéed in a lemon butter sauce topped with roasted peppers, capers and a touch of white wine.

**POLLO MARSALA** **28.50**  
Breast chicken sautéed in Marsala Wine topped with sliced Portobello mushrooms. Served with vegetables of the day.