

# VILLAGGIO MERRICK PARK

## LUNCH MENU

### Antipasti - Appetizers

<b>MOZZARELLA MILANESE</b>	<b>13.95</b>
Mozzarella breaded, deep fried with a light tomato sauce on top.	
<b>POLENTA BOLOGNESE</b>	<b>16.95</b>
Ground yellow cornmeal topped with Ragù sauce and smoked mozzarella.	
<b>POLPETTA DI MANZO</b>	<b>16.95</b>
Homemade meatball topped with ricotta cheese in a tomato sauce.	
<b>MELANZANA ALLA PARMIGIANA</b>	<b>19.95</b>
Eggplant topped with mozzarella and baked with a touch of tomato sauce.	
<b>COZZE TARANTINO</b>	<b>19.95</b>
Fresh Mussels and scallops sautéed in a touch of fresh tomato, garlic and white wine sauce.	
<b>MOZZARELLA CAPRESE</b>	<b>18.95</b>
Slices of fresh homemade mozzarella, fresh sliced tomato and basil.	
<b>CARCIOFI RIPIENI</b>	<b>22.95</b>
(When in Season - Please allow time) Whole artichoke stuffed with seasoned bread crumbs, garlic and oil.	
<b>CALAMARI FRITTI CON ZUCCHINI</b>	<b>19.95</b>
Deep fried rings of calamari and French fried zucchini in a delicate marinara sauce.	
<b>MOZZARELLA BURRATA</b>	<b>22.50</b>
Buffalo Mozzarella sliced tomatoes in balsamic vinaigrette, with Parma prosciutto.	
<b>TUNA TARTAR</b>	<b>24.95</b>
Sushi grade Tuna tartare topped with chopped ripe avocado and sour cream served on a bed of fresh seaweed.	

### Zuppe - Soups

<b>PASTA FAGIOLI</b>	<b>11.95</b>
Tuscan white bean soup with pasta and a touch of tomato.	
<b>BROCCOLI AND ZUCCHINI</b>	<b>11.95</b>
Fresh broccoli, zucchini angel hair and a touch of fresh tomato.	
<b>LENTICCHIE</b>	<b>11.95</b>
Fresh lentils soup with bucatini pasta.	
<b>CREMA DI CARFIOFI</b>	<b>11.95</b>
Soup of fresh artichokes topped with homemade croutons.	
<b>ZUPPA MARE E MONTI</b>	<b>19.50</b>
Mixed fish, rice, calamari, shrimp, clam broth and a touch of tomato with zucchini.	
<b>ZUPPA Di GRANCHIO</b>	<b>16.95</b>
Bisque with chopped shrimp in a delicate reduction of celery, onions, garlic with a touch of cream.	

### Insalate - Salads

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

<b>MISTA</b>	<b>13.95</b>
Chopped radicchio, arugula, mushrooms in a balsamic vinegar, lemon juice Dice tomato and extra virgin olive oil.	

<b>DI CESARE</b>	<b>14.95</b>
Traditional Caesar salad, topped with croutons and Parmigiano cheese.	
<b>PORTOFINO</b>	<b>15.50</b>
Portobello mushrooms marinated in a citrus olive oil. Served with arugula salad and shaved parmesan.	
<b>GRECA</b>	<b>19.95</b>
Romaine lettuce, diced tomatoes, peppers, olive, feta cheese and olive oil dressing.	
<b>MISTICANZA</b>	<b>19.95</b>
Medley of fresh baby greens, cherry tomatoes and walnuts with an orange blossom honey and Dijon mustard dressing. Garnished with creamy French goat cheese.	
<b>RIVIERA</b>	<b>21.95</b>
Chopped radicchio, arugula, lettuce, broccoli, shrimp, lemon juice, olive oil and balsamic vinaigrette.	
<b>AMALFI</b>	<b>24.95</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.	
<b>ST TROPEZ</b>	<b>24.95</b>
Romaine lettuce, boiled potatoes, string beans, olives, fresh tuna, boiled eggs and artichokes.	

### 1L Carpaccio Di Pesce

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

<b>ARUGULA AND PARMIGIANO</b>	<b>22.95</b>
<b>FRESH ARTICHOKE AND PARMIGIANO</b>	<b>22.95</b>
<b>PORTOBELLO AND PARMIGIANO</b>	<b>22.95</b>
<b>SLICES OF ORANGE PINK PEPPERCORN, LEMON AND OLIVE OIL</b>	<b>22.95</b>

### 1L Carpaccio Di Carne

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

<b>ARUGULA AND PARMIGIANO</b>	<b>22.95</b>
With Arugula and shaved parmesan.	
<b>CARCIOFO AND PARMIGIANO</b>	<b>22.95</b>
Fresh artichokes and shaved parmesan.	
<b>PORTOBELLO AND PARMIGIANO</b>	<b>22.95</b>
Portobello mushrooms and shaved parmesan.	
<b>PALMITO AND PARMIGIANO</b>	<b>22.95</b>
Hearts of palm and shaved parmesan.	
<b>FETA AND ARUGULA</b>	<b>22.95</b>
Feta Cheese and arugula.	

\* 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

<b>CAPELLINI POMODORO</b>	<b>19.95</b>
Angel hair pasta with fresh tomatoes.	
<b>FETTUCINI ALFREDO</b>	<b>23.95</b>
Fettuccini in a Classic Alfredo cream sauce.	
<b>CAPELLINI PRIMAVERA</b>	<b>21.50</b>
Angel hair pasta with fresh vegetables and marinara sauce.	
<b>FUSILLI AL TELEFONO</b>	<b>21.50</b>
Spring shaped pasta, tomato, basil, pieces of mozzarella.	
<b>PENNETTE VILLAGIO</b>	<b>23.95</b>
Penne pasta, garlic oil and fresh spinach and a sprinkle Parmigiano cheese and a touch of tomato, with Sundried tomatoes and pinenuts.	
<b>LASAGNA</b>	<b>24.95</b>
Homemade pasta layered with Béchamel in our delicate Bolognese sauce.	
<b>MANICOTTI</b>	<b>23.95</b>
Homemade pasta stuffed with ricotta cheese and spinach in a parmesan cream sauce. Baked to perfection.	
<b>GNOCCHI QUATTRO FORMAGGI</b>	<b>21.95</b>
Homemade potatoes dumplings in blended cheese cream sauce.	
<b>AGNOLOTTI DEL MAGNIFICO</b>	<b>22.95</b>
Homemade rounded pasta filled with ricotta cheese and spinach, served in a pink cream sauce.	
<b>TORTELLINI AURORA</b>	<b>22.95</b>
Rounded pasta filled with veal, served in pink cream sauce.	
<b>LINGUINE DEL SELVAGGIO</b>	<b>24.95</b>
Flat thin pasta in garlic and oil, topped with three types of mushrooms, spinach, sundried tomatoes and mozzarella.	
<b>FETTUCINE DOLCE VITA</b>	<b>24.95</b>
Homemade fettucine in a cream sauce with mushrooms and peas.	

<b>FARFALLA ALLA CHEF</b>	<b>24.95</b>
Bowtie pasta with Norwegian Smoked Salmon and green spring peas in a cream sauce with a touch of tomato.	
<b>SPAGHETTI MEATBALLS</b>	<b>24.50</b>
Spaghetti in our homemade tomato sauce with our traditional meatballs.	
<b>LINGUINE VONGOLE</b>	<b>26.50</b>
Flat thin pasta, Fresh clams tomato sauce or white Clam sauce.	
<b>RAVIOLI DI PORCINI</b>	<b>23.95</b>
Ravioli stuffed with fresh porcini mushrooms and chicken in saffron sauce.	
<b>LINGUINE NETTUNO</b>	<b>28.50</b>
Flat thin pasta served in an array of fresh seafood Fish and tomato.	
<b>SPAGHETTI BOLOGNESE</b>	<b>23.95</b>
Spaghetti pasta with our signature sauce.	

## Focaccia € Panini

ADD FRENCH FRIES \$3.95

<b>ROASTED SAUSAGE PANINI</b>	<b>18.50</b>
Homemade roasted Italian sausage smothered with roasted peppers, fontina cheese and caramelized onions, served with mix greens.	
<b>GRILLED CHICKEN PANINI</b>	<b>18.50</b>
Breast of chicken smothered with Portobello mushrooms sliced fresh tomatoes and mozzarella, served with mix greens.	
<b>PROSCIUTTO E MOZZARELLA</b>	<b>19.50</b>
Homemade mozzarella with sliced fresh tomato and Parma Prosciutto, served with mix greens.	
<b>FOCACCIA NAPOLITANA</b>	<b>23.95</b>
Prosciutto and Mozzarella.	
<b>FOCACCIA VILLAGIO</b>	<b>23.95</b>
Smoked Salmon with goat cheese.	
<b>FOCACCIA SICILIANA</b>	<b>23.95</b>
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 \$8.95

<b>TAGLIATA DI MANZO</b>	<b>26.95</b>
Grilled butterflied sirloin steak, served over house salad with diced fresh tomatoes, olive oil, lemon juice and balsamic vinegar.	
<b>SCALOPPINI LIMONE</b>	<b>29.50</b>
Veal scaloppini served in a light lemon butter sauce and roasted peppers.	
<b>SCALOPPINI PORTOBELLO</b>	<b>29.50</b>
Veal scaloppini, sautéed in Marsala wine, topped with sliced Portobello mushrooms.	
<b>TENDERLOIN DIANA</b>	<b>31.95</b>
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 \$8.95

<b>TILAPIA FRANCESE</b>	<b>24.95</b>
Fresh Tilapia pan fried served in a lemon sauce with a touch of white wine.	
<b>SALMON</b>	<b>31.50</b>
Fresh Atlantic Salmon, baked to perfection.	
<b>SNAPPER MARECHIARO</b>	<b>31.50</b>
Fresh red snapper with a touch of tomato, clam juice and white wine.	

## La Pizza

<b>MARGHERITA</b>	<b>21.00</b>
Tomato, Mozzarella and basil.	
<b>ORTOLANA</b>	<b>23.00</b>
Tomato sauce, mozzarella, spinach, zucchini, mushrooms, garlic and olive oil.	
<b>PEPPERONI</b>	<b>22.50</b>
Mozzarella tomato sauce and pepperoni.	
<b>CAPRICCIOSA</b>	<b>22.00</b>
Tomato, fresh artichoke and mozzarella.	
<b>QUATTRO FORMAGGI</b>	<b>22.50</b>
Tomato sauce, mozzarella, caprine, fontina and swizzere.	
<b>PICCANTE</b>	<b>22.95</b>
Tomato sauce Italian sausage and mozzarella.	
<b>INGLESE</b>	<b>24.95</b>
Smoke salmon and goat cheese.	
<b>PIZZA PAZZA</b>	<b>24.95</b>
Tomato sauce arugula and prosciutto.	

## Pollo - Chicken

COMBO PASTA \$8.95

<b>POLLO AL CARBONI</b>	<b>24.95</b>
Sliced butterflied breast of chicken on the grill. Served over a house salad with diced fresh tomatoes, olive oil, lemon juice and balsamic vinegar.	
<b>POLLO MILANESE</b>	<b>24.95</b>
Chicken breast lightly breaded, Served over a house salad with diced fresh tomatoes, olive oil, lemon juice and balsamic vinegar.	
<b>POLLO PARMIGIANA</b>	<b>29.50</b>
Chicken breast lightly breaded topped with marinara sauce and melted mozzarella. Served with vegetables of the day and potatoes.	
<b>POLLO MARSALA</b>	<b>29.50</b>
Chicken Breast sautéed with a touch of Marsala Wine, topped with sliced Portobello mushrooms. Served with vegetables of the day and potatoes.	