

VILLAGGIO

MENU

Antipasti - Appetizers

MELANZANA ALLA PARMIGIANA	20.95
Eggplant topped with mozzarella and baked with tomato sauce	
CALAMARI FRITTI CON ZUCCHINI	22.95
Deep fried rings of calamari and French fried zucchini in a delicate marinara sauce	
COZZE TARANTINO	20.95
Fresh steamed Mediterranean Mussels cooked in a delicate tomato and basil sauce with a touch of wine and garlic	
MOZZARELLA BURRATA	26.95
Cream filled mozzarella served with prosciutto DI Parma roasted bell peppers and sliced tomatoes	
MOZZARELLA CAPRESE	20.95
Slices of fresh mozzarella fresh sliced tomatoes basil and touch of pesto add prosciutto \$10	
SALMONE AFFUMICATO	23.95
Smoked salmon, mascarpone, chopped onions and capers	
TARTARA DI TONNO	24.95
A tower of sushi grade tuna topped with chopped ripe avocado, crème fraiche, a hint of truffle oil and a touch of sesame oil and ponzu served on a bed of cucumber slices and seaweed	
TARTARA DI SALMONE	22.95
Sushi grade salmon with avocado, capers, onion, crème fraiche and a hint of truffle oil	

ANTIPASTO ITALIANO	28.95
Assorted Italian cold cuts, variety of cheeses, olives and roasted peppers (Charcuterie)	
POLIPO A LA GRIGLIA	27.95
Portuguese octopus grilled with lemon and olive oil, Aarugula, radish and red onion salad	
POLPETTA	17.95
3 Meat Balls Served With Marinara Sauce Fresh Ricotta and Pecorino Cheese	
MOZZARELLA MILANESE	17.95
Mozzarella Breaded, Deep Fried with a Light Tomato Sauce On Top and sprinkled parmigiano cheese	

Zuppe - Soups

LENTICCHIE	13.95
Fresh lentils soup	
ZUPPA DI FAGIOLI	13.95
Tuscan white bean soup with pasta spinach and a touch of tomatoes	
ZUPPA MARE E MONTI	19.95
Mixed fish, rice, calamari, shrimp, clam broth and a touch of tomato with clams and mussels	
MINISTRONE DI VERDURA	13.95
Fresh chopped vegetable in a delicate (vegetarian) broth	

Insalate - Salads

ADD CHICKEN \$8. ADD SHRIMP \$10. ADD SALMON \$14.	
MISTA (Vegetarian)	13.95
Chopped radicchio, arugula, endive mushrooms in a balsamic vinegar, lemon juice Dice tomato and extra virgin olive oil dressing	
CESARE	16.95
Traditional Caesar, topped with croutons, and Parmigiano cheese	
PORTOFINO	17.95
Portobello mushrooms marinated in a citrus olive oil. Served with arugula salad and shaved Parmigiano cheese	
AMALFI	23.95
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	16.95
Organic baby Kale, Flax Seeds, Roasted Chick Peas, English Cucumber and Croutons, Tossed In a Caesar Dressing	
GRECA	20.95
Romaine lettuce, diced tomatoes, peppers, olive, feta cheese, wine vinegar and olive oil dressing	

QUINOA SALAD	19.95
Quinoa, baby arugula, sun dried tomato, pine nuts, goat cheese and roasted beets in a light lemon dressing	
ST. TROPEZ	22.95
Romaine Lettuce, Boiled Potatoes, Olives Italian Canned Tuna, Boiled Eggs, String Beans, Artichoke Hearts, Pesto Mayo Dressing	
INSALATA DI PERA	17.95
Belgian endive, sliced pear, strawberries, candied walnuts, raisins, crumbled gorgonzola in honey vinaigrette dressing	

*Il Carpaccio

ARUGULA CON PARMIGIANO	25.95
Thin slices of raw cured beef or salmon topped with fresh arugula and shaved Parmigiano cheese	

Sides

ASPARAGUS GRILLED	13.00
SAUTEED MUSHROOMS	11.00
SAUTEED SPINACH	12.00
STEAM QUINOA	9.00
FRIES	9.00
TRUFFLE FRIES	12.00
GRILLED VEGETABLE PLATTER	19.00

* 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 \$\$ ADD SHRIMP \$10

CAPELLINI AL POMODORO **21.95**

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

FETTUCCINI ALFREDO **24.95**

Fettuccini in a Classic Alfredo cream sauce

GONDOLETTA **27.95**

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

SPAGHETTI MEATBALLS **23.95**

Spaghetti in our homemade tomato sauce with our traditional homemade meatballs

SPAGHETTI BOLOGNESE **24.95**

Spaghetti in our homemade meat sauce

SPAGHETTI PUTTANESCA **23.95**

Spaghetti with olives onion capers anchovy in a fresh tomato sauce

TORTELLINI ALLA PANNA **25.95**

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

PAPPARDELLE 3 GUSTI **29.95**

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

AGNOLOTTI DEL MAGNIFICO **24.95**

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

LASAGNA **25.95**

Homemade pasta with béchamel ricotta and Bolognese sauce

LINGUNE DEL SELVAGGIO **29.95**

Garlic and oil, topped with three types of mushrooms, mozzarella, sundried tomatoes and spinach

PENNETTE HARRY'S BAR (Vegetarian) **23.95**

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

LINGUINE VONGOLE **31.95**

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

RIGATONI DIVINO **24.95**

Fresh Tomato Sauce, Ricotta Cheese

LINGUINE NETTUNO **34.95**

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

RAVIOLI DI ARAGOSTA **39.95**

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

LINGUINE SALMON **30.95**

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

FARFALLE ALLA CHEF **27.95**

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

FETTUCCINE DOLCE VITA **29.95**

Homemade Fettucine in a Cream Sauce with Mushrooms and Peas

FUSILLI AL TELEFONO **24.95**

Tomato Sauce, Basil, Fior Di Latte Mozzarella

SPAGHETTINI PRIMAVERA **24.95**

Fresh Vegetables and Fresh Tomato Sauce

FETTUCCINE GENOVESE **32.95**

creamy genovese pesto shrimp pinenuts

GNOCCHI 4 FORMAGGI **24.95**

Sauteed with creamy Italian cheeses sauce

Risotto

RISOTTO AL PORCINI **33.95**

Carnaroli rice with porcini mushroom and truffle oil

RISOTTO FRUTTI DI MARE **38.95**

Carnaroli rice in saffron sauce with an array of fresh seafood

RISOTTO DOLCE VITA **34.95**

Carnaroli rice, dice shrimp, spinach and goat cheese

Carni – Meats

We proudly serve black angus

All dishes are served with fresh vegetables of the day

Add half order of pasta \$13 and up.

LAMB SHANK **39.95**

Slow cook in red wine

SCALOPINI PORTOBELLO **31.95**

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

SCALOPINI PICCATA **30.95**

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

LOMBATA MILANESE **41.95**

Flattened veal chop lightly breaded, Trecolore salad on top vegetable of the day upon request

LOMBATA PARMIGIANA **44.95**

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

BISTECCA ALLA GRIGLIA **12 OZ. 45.95**

New York strip

FILET MIGNON **8 OZ. 54.95**

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

RACK OF LAMB **45.95**

New Zealand Rack of Lamb Grilled

NODINO AI PORCINI **58.95**

16oz Veal Chop, Truffle Cream and Wild Mushrooms

SCALOPPINE MONTECARLO **32.95**

Sautéed in A Brandy Cream Sauce and Mushrooms

SCALOPPINE PAILLARD **30.95**

Grilled veal medallions topped with mushrooms sundry tomato rosemary garlic and oil

RIBEYE **58.95**

Bone In Grilled Black Angus Rib-Eye Steak

Pesce - Fish

All dishes are served with fresh vegetables of the day

Add half order of pasta \$13 and up.

TILAPIA FRANCESE **28.95**

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

BACCALA ALLA LIVORNESE **33.95**

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

SALMONE A LETTO **38.95**

Fresh salmon baked to perfection

BRANZINO ALLA GRIGLIA **45.95**

Fresh butterfly deboned grilled Mediterranean white fish

PESCESPADA ACAPULCO **37.95**

Swordfish with lemon butter, shrimp artichokes

DENTICE VILLAGIO **38.95**

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

TONNO AMMIRAGLIO **37.95**

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

La Pizza

MARGHERITA **20.95**

Tomato sauce, mozzarella and fresh basil

PEPPERONI **21.95**

Mozzarella, tomato sauce and pepperoni

QUATRO FORMAGGI **23.95**

Tomato sauce, mozzarella, caprino pecorino and gorgonzola

PIZZA PAZZA **25.95**

Tomato sauce arugula, prosciutto Di Parma and mozzarella

SALSICCIA **24.95**

Tomato Sauce Italian Sausage and Mozzarella

PIZZA VILLAGIO **22.95**

Tomato Sauce, Mozzarella, Cooked Ham and Mushrooms

STRACCIATELLA **25.95**

Mozzarella, Arugula, Creamy Burrata, Cherry Tomatoes and Shaved Parmigiano Cheese

ORTOLANA **23.95**

Tomato Sauce, Mozzarella, Zucchini, Roasted Peppers, Mushrooms and Spinach

BOLOGNA **24.95**

Mozzarella, Mortadella, Fresh Arugula and crushed Pistacchio

SALMONE **24.95**

Goat Cheese, Mozzarella and Smoked Salmon

GENOVESE **24.95**

Italian Pesto Sauce, Mozzarella and Grilled Chicken

Pollo - Chicken

All dishes are served with fresh vegetables of the day

Add half order of pasta \$13 and up..

POLLO AL CARBONI **26.95**

Breast of chicken simply done on the grill

POLLO MILANESE **28.95**

Chicken breast lightly breaded, Topped with a Trecolore vegetable of the day upon request

POLLO PARMIGIANA **30.95**

Chicken breast lightly breaded topped with marinara sauce and melted mozzarella

POLLO PICCATA **27.95**

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

POLLO MARSALA **29.95**

Breast chicken sautéed in Marsala Wine topped with sliced Portobello mushrooms

POLLO FARCITO **31.95**

Mascarpone Cheese, Spinach, Gratinee with Mozzarella Brandy Cream Sauce