

VILLAGGIO MERRICK PARK

DINNER MENU

Antipasti - Appetizers

POLENTA BOLOGNESE Ground yellow cornmeal topped with Ragu sauce and melted cheese.	18.50
POLPETTA DI MANZO Homemade meatball 8oz. topped with ricotta cheese in a tomato sauce.	19.50
MELANZANA ALLA PARMIGIANA Eggplant topped with mozzarella and baked with a touch of tomato sauce.	23.95
CARCIOFI RIPIENI (When in Season - Please allow time) Whole artichoke stuffed with seasoned bread crumbs, garlic and oil.	24.95
COZZE TARANTINO AND SCALLOPS Fresh steamed Mussels and scallops cooked in a delicate tomato and basil sauce with a touch of wine and garlic.	23.95
CALAMARI FRITTI CON ZUCCHINI Deep fried rings of calamari and French fried zucchini in a delicate marinara sauce.	22.50
MOZZARELLA BURRATA Buffalo mozzarella Mozzarella sliced tomato in balsamic vinaigrette, with parma prosciutto.	25.95
TUNA TARTAR Sushi grade Tuna tartare topped with chopped ripe avocado and creamy sour cream served on a bed of fresh seaweed.	26.95

Zuppe - Soups

LENTICCHIE Fresh lentils soup with bucatini pasta.	13.50
BROCCOLI AND ZUCCHINI 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.	13.50
PASTA FAGIOLI Tuscan white bean soup with pasta and a touch of tomatoes.	13.50
CREMA DI CARCIOFI Soup of fresh artichokes topped with homemade croutons.	13.50
ZUPPA MARE E MONTI Mixed fish, rice, calamari, shrimp, clam broth and a touch of tomato with clams and mussels.	22.95
ZUPPA Di GRANCHIO Bisque with chopped shrimp in a delicate reduction of celery, onions, garlic with a touch of cream.	18.95

Insalate - Salads

ADD CHICKEN \$7.95. ADD SHRIMP \$9.50.

MISTA Chopped radicchio, arugula lettuce, mushrooms in a balsamic vinegar, lemon juice Dice tomato and extra virgin olive oil dressing.	15.95
DI CESARE CAESAR Traditional Caesar salad, topped with croutons and Parmigiano cheese.	16.95
PORTOFINO Portobello mushrooms marinated in a citrus olive oil. Served with arugula salad and shaved parmesan.	17.50
MOZZARELLA CAPRESE Slices of fresh homemade mozzarella fresh sliced tomatoes and basil.	21.95
AMALFI 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.	27.95

IL Carpaccio Di Pesce *

SALMON OR TUNA
THIN SLICES OF RAW CURED FRESH FISH.
ADD SHRIMP \$9.50

ARUGOLA AND PARMIGIANO	24.95
FRESH ARTICHOKE AND PARMIGIANO	24.95
PORTOBELLO AND PARMIGIANO	24.95
SLICES OF ORANGE PINK PEPPERCORN, LEMON AND OLIVE OIL	24.95

IL Carpaccio Di Carne *

THIN SLICES OF RAW CURED FILET MIGNON.
SERVED WITH THE FOLLOWING
ADD SHRIMP \$9.50

ARUGOLA AND PARMIGIANO	24.95
PORTOBELLO AND PARMIGIANO	24.95
CARCIOFI AND PARMIGIANO	24.95

* 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 \$7.95 ADD SHRIMP \$9.50

CAPELLINI POMODORO Angel hair pasta with fresh tomatoes.	23.95
FETTUCCINI ALFREDO Fettuccini in a Classic Alfredo cream sauce.	25.95
GNOCCHI QUATTRO FORMAGGI Homemade potatoes dumplings in blended cheese cream sauce.	23.95
FUSILLI AL TELEFONO Spring shaped pasta, tomato basil pieces of mozzarella and sprinkled parmigiana.	23.95
MANICOTTI Homemade pasta stuffed with ricotta cheese and spinach in a parmesan cream sauce. Baked to perfection.	25.50
FARFALLA ALLA CHEF Bowtie pasta with smoke salmon and green peas in a tomato sauce with a touch of cream.	26.95
CAPELLINI PRIMAVERA Angel hair pasta with fresh vegetables and marinara sauce.	24.95
SPAGHETTI MEATBALLS Spaghetti in our homemade tomato sauce with our traditional homemade meatballs.	25.95
TORTELLINI AURORA Rounded pasta filled with veal, served in a pink cream sauce.	24.95
LASAGNA Homemade pasta layers with béchamel in our delicate Bolognese sauce.	26.95
AGNOLOTTI DEL MAGNIFICO Homemade rounded pasta filled with ricotta cheese and spinach, served in a pink cream sauce.	25.95
LINGUINE DEL SELVAGGIO Flat thin pasta in garlic and oil, topped with three types of mushrooms, mozzarella, sundried tomatoes and spinach.	26.95
PENNETTE VILLAGIO Penne pasta, garlic oil and fresh spinach and a sprinkle Parmigiano cheese and a touch of tomato, Sundried tomatoes and pinenuts.	25.95

FETTUCCINE DOLCE VITA Homemade fettucine in a cream sauce with mushrooms and peas.	26.95
RAVIOLI DI PORCINI Ravioli stuffed with fresh porcini mushrooms and chicken in saffron sauce.	25.95
LINGUINE VONGOLE Flat thin pasta, Fresh clams in tomato sauce or white Clam sauce.	28.50
LINGUINE NETTUNO Flat thin pasta served in an array of fresh seafood Fish and tomato.	32.00
SPAGHETTI BOLOGNESE Spaghetti pasta with our signature meat sauce.	24.95

Risotto

RISOTTO AL PORCINI Carnaroll rice with porcini mushroom and truffle oil.	33.95
RISOTTO PRIMAVERA Carnaroll rice with fresh vegetables of the day.	32.95
RISOTTO DOLCE VITA Carnaroll rice, dice shrimp, spinach and goat cheese.	35.95
RISOTTO FRUTTI DI MARE Carnaroll rice in saffron sauce with an array of fresh seafood.	36.95

Carni - Meats

ALL DISHES ARE SERVED WITH FRESH VEGETABLES OF THE DAY
AND SLICED POTATOES GRATINEE.
COMBO PASTA \$8.95

LAMB SHANK Slow cooked in red wine, served with sautéed vegetables of the day.	39.95
SCALOPPINI PORTOBELLO Veal scaloppini sautéed with a touch of Marsala wine, topped with sliced Portobello mushrooms.	34.95
SCALOPPINI PICCATA Veal scaloppini a light lemon butter sauce with roasted peppers and capers.	34.95
LOMBATA MILANESE Flattened veal chop lightly breaded and sautéed topped with fresh house salad.	41.50

LOMBATA PORTOBELLO Flattened veal chop sautéed in Marsala wine topped with sliced Portobello mushroom.	42.50
LOMBATA PARMIGIANA Flattened Veal chop lightly breaded topped with marinara sauce and melted mozzarella.	42.50
BISTECCA TRICOLORE 14oz Sirloin Steak grilled topped with tricolore salad.	44.00
BISTECCA VILLAGIO 14oz Sirloin steak sautéed with green peppercorn brandy and a touch of cream.	46.00
FILET MIGNON 10 OZ Filet with mushrooms and onion in Dijon-mustard Brandy sauce with a touch of cream.	58.00
VEAL CHOP PORTOBELLO Veal chop sautéed in Marsala wine topped with sliced Portobello mushrooms.	58.00

Pesce - Fish

ALL DISHES ARE SERVED WITH FRESH VEGETABLES OF THE DAY
AND SLICED POTATOES GRATINEE.
COMBO PASTA \$8.95

PESCESPADA PUTTANESCA Filet of swordfish in a garlic cherry tomato sauce, black and green olives, capers.	39.95
SALMONE A LETTO Fresh Salmon paillard baked to perfection.	36.00
DENTICE PESCATORE Fillet of fresh red snapper with mussels, clams, shrimp and a touch of tomato.	44.00
SCAMPI Grilled sautéed Jumbo Shrimp served on a bed of pasta or vegetables of the day vegetables.	43.95
SALMON MARIA ROSSA Fresh salmon cooked in a brandy lobster pink creamy sauce topped with baby shrimp.	38.95
GROUPER OREGANATA Fresh Grouper topped with garlic, dry oregano breadcrumbs cooked in a white wine and lemon sauce.	39.95
GROUPER GRATINNE Fresh Grouper rolled in a grined macadamian in a lemon sauce with a touch of wine and baked to perfection.	39.95

La Pizza

MARGHERITA Tomato sauce, Mozzarella and basil.	22.95
PICCANTE Tomato sauce Italian sausage and mozzarella.	24.50
CAPRICCIOSA Tomato, fresh artichoke and mozzarella.	24.50
PEPPERONI Mozzarella tomato sauce and pepperoni.	24.50
ORTOLANA Tomato sauce mozzarella spinach zucchini, mushrooms, garlic and olive oil.	24.50
QUATTRO FORMAGGI Mozzarella, caprine, fontina and swizzere.	24.50
PIZZA PAZZA Tomato sauce arugula and prosciutto.	26.95
INGLESE Smoke salmon and goat cheese.	26.95

Pollo - Chicken

COMBO PASTA \$8.95

POLLO AL CARBONI Breast of chicken simply done on the grill. Served with the vegetables of the day.	27.95
POLLO MILANESE Chicken breast lightly breaded, served in a bed of house salad with fresh dice tomatoes, olive oil, lemon juice and balsamic vinegar.	28.95
POLLO PARMIGIANA Breast of chicken lightly breaded marinara and melted mozzarella. Served with vegetables of the day and potatoes.	31.95
POLLO PICCATA Breast of chicken sautéed in a lemon butter sauce topped with roasted peppers, capers and a touch of white wine.	30.50
POLLO MARSALA Breast chicken sautéed in Marsala Wine topped with sliced Portobello mushrooms. Served with vegetables of the day.	30.50