## VILLAGIO MERRICK PARK LUNCH MENU

Antipasti - Appetizer	rs.	Zuppe - Soups		
MOZZARELLA MILANESE  Mozzarella breaded, deep fried with a light tomato sauce on top.	14.50	PASTA FAGIOLI  Tuscan white bean soup with pasta and a touch of tomato.	12.95	
<b>POLENTA BOLOGNESE</b> Ground yellow cornmeal topped with Ragu sauce and smoked mozzarella.	17.50	BROCCOLI AND ZUCCHINI  Fresh broccoli, zucchini angel hair and a touch of fresh tomato.	12.95	
POLPETTA DI MANZO  Homemade meatball topped with ricotta cheese in a tomato sauce.	18.50	<b>LENTICCHIE</b> Fresh lentils soup with bucatini pasta.	12.95	
MELANZANA ALLA PARMIGIANA Eggplant topped with mozzarella and baked with a touch of tomato sauce.	20.95	CREMA DI CARFIOFI Soup of fresh artichokes topped with homemade croutons.	12.95	
<b>COZZE TARANTINO AND SCALLOPS</b> Fresh Mussels and scallops sautéed in a touch of fresh tomato, garlic and white wine sauce.	20.95	ZUPPA MARE E MONTI  Mixed fish, rice, calamari, shrimp, clam broth and a touch of tomato with zucchini.	21.95	
MOZZARELLA CAPRESE Slices of fresh homemade mozzarella, fresh sliced tomato and basil.	18.95	<b>ZUPPA Di GRANCHIO</b> Bisque with chopped shrimp in a delicate reduction of celery, onions, garlic with a touch of cream.	18.95	
CARCIOFI RIPIENI (When in Season – Please allow time) Whole artichoke stuffed with seasoned bread crumbs, garlic and oil.	23.95	Insalate - Salads ADD CHICKEN \$7.95. ADD SHRIMP \$9.50.		
CALAMARI FRITTI CON ZUCCHINI  Deep fried rings of calamari and French fried zucchini in a delicate marinara sauce.	21.95	21.95 MISTA  Chopped radicchio, arugula, mushrooms in a balsamic vinegar, lemon juice Dice tomato and		
MOZZARELLA BURRATA  Buffalo Mozzarella sliced tomatoes in balsamic vinaigrette, with Parma prosciutto.	24.50	extra virgin olive oil.		

24.95

**TUNA TARTAR** 

of fresh seaweed.

Sushi grade Tuna tartare topped with chopped

ripe avocado and sour cream served on a bed

DI CESARE  Traditional Caesar salad, topped with croutons and Parmigiano cheese.	15.9
PORTOFINO  Portobello mushrooms marinated in a citrus olive oil. Served with arugula salad and shaved parmesan.	16.5
<b>GRECA</b> Romaine lettuce, diced tomatoes, peppers, olive, feta cheese and olive oil dressing.	19.9
MISTICANZA  Medley of fresh baby greens, cherry tomatoes and walnuts with an orange blossom honey and Dijon mustard dressing. Garnished with creamy French goat cheese.	19.9
RIVIERA  Chopped radicchio, arugula, lettuce, broccoli, shrimp, lemon juice, olive oil and balsamic vinaigrette.	22.9
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.	25.9
ST TROPEZ  Romaine lettuce, boiled potatoes, string beans, olives, fresh tuna, boiled eggs and artichokes.	25.9

## 1L Carpaccio Di Pesce \* SALMON OR TUNA

THIN SLICES OF RAW CURED FRESH FISH.

ADD SHRIMP \$9.50

ARUGULA AND PARMIGIANO	23.95
FRESH ARTICHOKES AND PARMIGIANO	23.95
PORTOBELLO AND PARMIGIANO	23.95
SLICES OF ORANGE PINK	23.95
PEPPERCORN, LEMON AND OLIVE	OIL

## IL Carpaccio Di Carne \*

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

ARUGULA AND PARMIGIANO With Arugula and shaved parmesan.	23.95
<b>CARCIOFO AND PARMIGIANO</b> Fresh artichokes and shaved parmesan.	23.95
PORTOBELLO AND PARMIGIANO Portobello mushrooms and shaved parmesan.	23.95
PALMITO AND PARMIGIANO Hearts of palm and shaved parmesan.	23.95

23.95

FETA AND ARUGULA

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		FARFALLA ALLA CHEF  Bowtie pasta with Norwegian Smoked Salmon	25.95	Carni - Meats		La Pizza	
(WHOLE WHEAT / GLUTEN FREE PASTA \$4.95) ADD CHICKEN \$7.95 ADD SHRIMP \$9.50		and green spring peas in a cream sauce with a touch of tomato.		ALL DISHES ARE SERVED WITH FRESH VEGETABLES OF 1 AND SLICED POTATOES GRATINEE. COMBO PASTA \$8.95	HE DAY	MARGHERITA  Tomato sauce, Mozzarella and basil.	21.95
CAPELLINI POMODORO  Angel hair pasta with fresh tomatoes.	20.95	SPAGHETTI MEATBALLS  Spaghetti in our homemade tomato sauce with our traditional meatballs.	25.50	TAGLIATA DI MANZO  Grilled butterflied sirloin steak, served over house	28.95	ORTOLANA  Tomato sauce, mozzarella, spinach, zucchini,	23.95
FETTUCCINI ALFREDO Fettuccini in a Classic Alfredo cream sauce.	24.95	<b>LINGUINE VONGOLE</b> Flat thin pasta, Fresh clams tomato sauce	27.50	salad with diced fresh tomatoes, olive oil, lemon juice and balsamic vinegar.		mushrooms, garlic and olive oil.  PEPPERONI	22.95
CAPELLINI PRIMAVERA  Angel hair pasta with fresh vegetables and marinara sauce.	22.50	or white Clam sauce.  RAVIOLI DI PORCINI	24.95	SCALOPPINI LIMONE  Veal scaloppini served in a light lemon butter sauce and roasted peppers.	<b>29.50</b> e	Mozzarella tomato sauce and pepperoni.  CAPRICCIOSA	22.95
FUSILLI AL TELEFONO  Spring shaped pasta, tomato, basil,	22.50	Ravioli stuffed with fresh porcini mushrooms and chicken in saffron sauce.  LINGUINE NETTUNO	29.95	SCALOPPINI PORTOBELLO  Veal scaloppini, sautéed in Marsala wine,	29.50	Tomato, fresh artichoke and mozzarella. <b>QUATTRO FORMAGGI</b>	22.95
pieces of mozzarella.  PENNETTE VILLAGIO	24.95	Flat thin pasta served in an array of fresh seafood Fish and tomato.	29.90	topped with sliced Portobello mushrooms.  TENDERLOIN DIANA	31.95	Mozzarella, caprine, fontina and swizzere.	
Penne pasta, garlic oil and fresh spinach and a sprinkle Parmigiano cheese and a touch of tomato, with Sundried tomatoes and pinenuts.		SPAGHETTI BOLOGNESE  Spaghetti pasta with our signature sauce.	24.95	Tenderloin medallions with mushrooms and onions in Dijon-mustard brandy sauce		PICCANTE  Tomato sauce Italian sausage and mozzarella.	22.95
LASAGNA  Homemade pasta layered with Béchamel in our	25.95			with a touch of cream.		INGLESE Smoke salmon and goat cheese.	25.50
delicate Bolognese sauce.  MANICOTTI	24.95	Focaccia & Panini ADD FRENCH FRIES \$3.95		Pesce - Fish ALL DISHES ARE SERVED WITH FRESH VEGETABLES OF THE	DΔV	PIZZA PAZZA  Tomato sauce arugula and prosciutto.	25.50
Homemade pasta stuffed with ricotta cheese and spinach in a parmesan cream sauce. Baked to perfection.		ROASTED SAUSAGE PANINI  Homemade roasted Italian sausage smothered with roasted peppers, fontina cheese and caramelia	<b>18.95</b>	AND SLICED POTATOES GRATINEE.  COMBO PASTA \$8.95		Pollo - Chicken	
GNOCCHI QUATTRO FORMAGGI  Homemade potatoes dumplings in blended cheese cream sauce.	22.95	onions, served with mix greens.  GRILLED CHICKEN PANINI	18.95	PESCESPADA ACAPULCO Swordfish with artichokes, lemon butter, white wine and diced shrimp.	32.95	POLLO AL CARBONI Sliced butterflied breast of chicken on the grill.	25.95
AGNOLOTTI DEL MAGNIFICO  Homemade rounded pasta filled with ricotta	24.95	Breast of chicken smothered with Portobello mushrooms sliced fresh tomatoes and mozzarella, served with mix greens.		TUNA SCOTTATO  Grilled Fresh Tuna, capers in a lemon sauce.	28.95	Served over a house salad with diced fresh tomato olive oil, lemon juice and balsamic vinegar.	oes,
cheese and spinach, served in a pink cream sauce  TORTELLINI AURORA  Rounded pasta filled with yeal, served in	23.95	PROSCIUTTO E MOZZARELLA  Homemade mozzarella with sliced fresh tomato and Parma Prosciutto, served with mix greens.	19.95	Served with arugula salad, dice tomatoes, balsamic vinegar and olive oil.  SALMON	32.50	POLLO MILANESE  Chicken breast lightly breaded, Served over a house salad with diced fresh tomatoes, olive oil,	25.95
pink cream sauce.  LINGUINE DEL SELVAGGIO	25.95	FOCACCIA NAPOLITANA Prosciutto and Mozzarella.	24.50	Fresh Atlantic Salmon, baked to perfection.  SNAPPER MARECHIARO	33.50	lemon juice and balsamic vinegar. <b>POLLO PARMIGIANA</b> Chicken breast lightly breaded topped with	29.50
Flat thin pasta in garlic and oil, topped with three types of mushrooms, spinach, sundried tomatoes and mozzarella.		FOCACCIA VILLAGIO Smoked Salmon with goat cheese.	24.50	Fresh red snapper with a touch of tomato, clam juice and white wine.		marinara sauce and melted mozzarella.  Served with vegetables of the day and potatoes.	
FETTUCCINE DOLCE VITA  Homemade fettucine in a cream sauce with mushrooms and peas.	25.95	FOCACCIA SICILIANA  Grilled chicken roasted peppers, onions and mozzarella.	24.50			POLLO MARSALA  Chicken Breast sautéed with a touch of Marsala Wine, topped with sliced Portobello mushrooms. Served with vegetables of the day and potatoes.	29.50