

Villaggio Menu

Antipasti - Appetizers

MELANZANA ALLA PARMIGIANA	22.95
Eggplant topped with mozzarella and baked with tomato sauce	
CALAMARI FRITTI CON ZUCCHINI	24.95
Deep fried rings of calamari and French fried zucchini in a delicate marinara sauce	
COZZE TARANTINO	23.95
Fresh steamed Mediterranean Mussels cooked in a delicate tomato and basil sauce with a touch of wine and garlic	
MOZZARELLA BURRATA	27.95
Cream filled mozzarella served with prosciutto DI Parma roasted bell peppers and sliced tomatoes	
MOZZARELLA CAPRESE	22.95
Slices of fresh mozzarella fresh sliced tomatoes basil and touch of pesto add prosciutto \$10	
SALMONE AFFUMICATO	24.95
Smoked salmon, mascarpone, chopped onions and capers	
TARTARA DI TONNO	26.95
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	24.95
Sushi grade salmon with avocado, capers, onion, crème fraiche and a hint of truffle oil	
GUAZZETTO DI MARE	27.95
Shrimp, Calamari, Mussels, Clams and Scallops in a Light Fish Tomato Broth.	

ANTIPASTO ITALIANO	32.95
Assorted Italian cold cuts, variety of cheeses, olives and roasted peppers (Charcuterie)	
POLIPO A LA GRIGLIA	28.95
Portuguese octopus grilled with lemon and olive oil, Aarugula, radish and red onion salad	
POLPETTA	18.95
3 Meat Balls Served With Marinara Sauce Fresh Ricotta and Pecorino Cheese	
MOZZARELLA MILANESE	18.95
Mozzarella Breaded, Deep Fried with a Light Tomato Sauce On Top and sprinkled parmigiano cheese	

Zuppe - Soups

LENTICCHIE	14.95
Fresh lentils soup	
ZUPPA DI FAGIOLI	14.95
Tuscan white bean soup with pasta spinach and a touch of tomatoes	
ZUPPA MARE E MONTI	20.95
Mixed fish, rice, calamari, shrimp, clam broth and a touch of tomato with clams and mussels	
MINISTRONE DI VERDURA	14.95
Fresh chopped vegetable in a delicate (vegetarian) broth	

Insalate - Salads

ADD CHICKEN \$8. ADD SHRIMP \$10. ADD SALMON \$14.

MISTA (Vegetarian)	15.95
Chopped radicchio, arugula, endive mushrooms in a balsamic vinegar, lemon juice Dice tomato and extra virgin olive oil dressing	
CESARE	17.95
Traditional Caesar, topped with croutons, and Parmigiano cheese	
PORTOFINO	18.95
Portobello mushrooms marinated in a citrus olive oil. Served with arugula salad and shaved Parmigiano cheese	
AMALFI	26.95
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	17.95
Organic baby Kale, Flax Seeds, Roasted Chick Peas, English Cucumber and Croutons, Tossed In a Caesar Dressing	
GRECA	22.95
Romaine lettuce, diced tomatoes, peppers, olive, feta cheese, wine vinegar and olive oil dressing	

QUINOA SALAD	20.95
Quinoa, baby arugula, sun dried tomato, pine nuts, goat cheese and roasted beets in a light lemon dressing	
ST. TROPEZ	23.95
Romaine Lettuce, Boiled Potatoes, Olives Italian Canned Tuna, Boiled Eggs, String Beans, Artichoke Hearts, Pesto Mayo Dressing	
INSALATA DI PERA	18.95
Belgian endive, sliced pear, strawberries, candied walnuts, raisins, crumbled gorgonzola in honey vinaigrette dressing	

*A Carpaccio

ARUGULA CON PARMIGIANO	26.95
Thin slices of raw cured beef or salmon topped with fresh arugula and shaved Parmigiano cheese	

Sides

ASPARAGUS GRILLED	14.95
SAUTEED MUSHROOMS	12.95
SAUTEED SPINACH	12.95
STEAM QUINOA	10.95
FRIES	10.95
TRUFFLE FRIES	13.95
GRILLED VEGETABLE PLATTER	20.95

* 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.
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 23.95

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

FETTUCCINI ALFREDO 26.95

Fettuccini in a Classic Alfredo cream sauce

GONDOLETTA 29.95

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

SPAGHETTI MEATBALLS 26.95

Spaghetti in our homemade tomato sauce with our traditional homemade meatballs

SPAGHETTI BOLOGNESE 26.95

Spaghetti in our homemade meat sauce

SPAGHETTI PUTTANESCA 25.95

Spaghetti with olives onion capers anchovy in a fresh tomato sauce

TORTELLINI ALLA PANNA 27.95

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

PAPPARDELLE 3 GUSTI 30.95

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

AGNOLOTTI DEL MAGNIFICO 25.95

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

LASAGNA 27.95

Homemade pasta with béchamel ricotta and Bolognese sauce

LINGUNE DEL SELVAGGIO 30.95

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

PENNETTE HARRY'S BAR (Vegetarian) 24.95

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

LINGUINE VONGOLE 33.95

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

RIGATONI DIVINO 26.95

Fresh Tomato Sauce, Ricotta Cheese

RIGATONI SALSICCIA 29.95

Italian Sausage, Broccoli Rabe Tossed in a Light Garlic and Oil Sauce

LINGUINE NETTUNO 37.95

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

RAVIOLI DI ARAGOSTA 40.95

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

LINGUINE SALMON 33.95

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

FARFALLE ALLA CHEF 28.95

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

FETTUCCINE DOLCE VITA 30.95

Homemade Fettucine in a Cream Sauce with Mushrooms and Peas

FUSILLI AL TELEFONO 25.95

Tomato Sauce, Basil, Fior Di Latte Mozzarella

SPAGHETTINI PRIMAVERA 25.95

Fresh Vegetables and Fresh Tomato Sauce

FETTUCCINE GENOVESE 33.95

creamy genovese pesto shrimp pinenuts

GNOCCHI 4 FORMAGGI 26.95

Sauteed with creamy Italian cheeses sauce

CANNELLONI DI CARNE 26.95

Rolled Homemade Pasta Stuffed with Meat Ricotta and Spinach Baked in a Light Besciamella and Touch of Tomato Sauce.

Risotto

RISOTTO AL PORCINI 36.95

Carnaroli rice with porcini mushroom and truffle oil

RISOTTO FRUTTI DI MARE 41.95

Carnaroli rice in saffron sauce with an array of fresh seafood

RISOTTO DOLCE VITA 37.95

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 40.95

Slow cook in red wine

SCALOPINI PORTOBELLO 33.95

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

SCALOPINI PICCATA 32.95

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

LOMBATA MILANESE 44.95

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

LOMBATA PARMIGIANA 47.95

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

BISTECCA ALLA GRIGLIA 14oz. 47.95

New York strip

FILET MIGNON 10oz. 59.95

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

RACK OF LAMB 47.95

New Zealand Rack of Lamb Grilled

NODINO AI PORCINI 16oz. 59.95

16oz Veal Chop, Truffle Cream and Wild Mushrooms

SCALOPPINE MONTECARLO 35.95

Sautéed in A Brandy Cream Sauce and Mushrooms

SCALOPPINE PAILLARD 31.95

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

RIBEYE 18oz. 60.95

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 30.95

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

BACCALA ALLA LIVORNESE 35.95

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

SALMONE A LETTO 39.95

Fresh salmon baked to perfection

BRANZINO ALLA GRIGLIA 47.95

Fresh butterfly deboned grilled Mediterranean white fish

PESCESPADA ACAPULCO 39.95

Swordfish with lemon butter, shrimp artichokes

DENTICE VILLAGIO 40.95

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

TONNO AMMIRAGLIO 39.95

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

La Pizza

MARGHERITA 22.95

Tomato sauce, mozzarella and fresh basil

PEPPERONI 23.95

Mozzarella, tomato sauce and pepperoni

QUATRO FORMAGGI 25.95

Tomato sauce, mozzarella, caprino pecorino and gorgonzola

PIZZA PAZZA 27.95

Tomato sauce arugula, prosciutto Di Parma and mozzarella

SALSICCIA 25.95

Tomato Sauce Italian Sausage and Mozzarella

PIZZA VILLAGIO 24.95

Tomato Sauce, Mozzarella, Cooked Ham and Mushrooms

STRACCIATELLA 28.95

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

ORTOLANA 25.95

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

BOLOGNA 26.95

Mozzarella, Mortadella, Fresh Arugula and crushed Pistacchio

SALMONE 26.95

Goat Cheese, Mozzarella and Smoked Salmon

GENOVESE 26.95

Italian Pesto Sauce, Mozzarella and Grilled Chicken

CALABRIA 27.95

Tomato Sauce, Mozzarella, Spicy Spianata Calabrese, Italian Sausage and Finished with Hot Honey

Pollo - Chicken

All dishes are served with fresh vegetables of the day

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

POLLO AL CARBONI 27.95

Breast of chicken simply done on the grill

POLLO MILANESE 29.95

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

POLLO PARMIGIANA 31.95

Chicken breast lightly breaded topped with marinara sauce and melted mozzarella

POLLO PICCATA 28.95

Breast of chicken sautéed in a lemon butter sauce

roasted peppers, and capers and a touch of white wine

POLLO MARSALA 30.95

Breast chicken sautéed in Marsala Wine topped with sliced Portobello mushrooms

POLLO FARCITO 32.95

Mascarpone Cheese, Spinach, Gratinee with Mozzarella Brandy Cream Sauce