

# Villagio, Restaurant

*Sawgrass Mills, Sunrise*

\$ 65.00  
per person

Name \_\_\_\_\_ Date \_\_\_\_\_ Time \_\_\_\_\_

Event / Function \_\_\_\_\_ # of Guests \_\_\_\_\_

Telephone \_\_\_\_\_ Cell \_\_\_\_\_  
Number \_\_\_\_\_ Phone \_\_\_\_\_ Email \_\_\_\_\_

Credit \_\_\_\_\_ Card \_\_\_\_\_  
Card Type \_\_\_\_\_ Number \_\_\_\_\_ Expires \_\_\_\_\_

Deposit Amount \_\_\_\_\_ Signature \_\_\_\_\_

Comments/Remarks \_\_\_\_\_

**Confirmations accepted by telephone... (954) 846-2176 email confirmations are accepted, Deposit required**

*Full Bar Service Available, including House Wines, or Beer.....Premium Brands also available*

*Corkage Fee: \$ 30.00 per bottle, Cake Cutting Fee: \$3 per guest  
Pricing does not include 8% Florida State Sales Tax, and 20 % gratuity*

## ***for starters:***

### **Insalata Mista**

*chopped Radicchio, Arugula and Endive with a Balsamic vinegar, lemon juice, extra virgin olive oil and diced tomato dressing*  
or

### **Mozzarella Caprese**

*slices of fresh mozzarella with red-ripe tomato slices, fresh basil and a drizzle of extra virgin olive oil and balsamic reduction*  
or

### **Polpetta di carne**

*our classic Italian meatball topped with ricotta cheese and served in rich tomato sauce*  
or

### **Insalata Cesare**

*classically prepared with Romaine lettuce, crunchy croutons, our tangy Caesar dressing and a sprinkle of Parmigiano*

## ***followed by a choice of:***

### **Penne Primavera**

*tube shaped pasta tossed with tender fresh spring vegetables and a touch of marinara sauce*  
or

### **Pollo alla griglia**

*breast of chicken butterflied then simply grilled and served with our fresh vegetables of the day in garlic oil*  
or

### **Dentice alla Francese**

*fresh filet of Red Snapper served with a light white wine and lemon sauce and our fresh vegetables of the day in garlic oil*  
or

### **Scaloppini Portobello**

*veal scaloppini sautéed with a touch of Marsala wine and topped with sliced Portobello mushrooms and our fresh vegetables of the day in garlic oil*  
or

### **Salmon Pizzaiola**

*fresh grilled salmon filet served atop eggplant and topped with a delicious sauce of fresh tomato, onions and herbs and our fresh vegetables in garlic oil*

## ***and for dessert:***

### **Tiramisu**

*made with liqueur laced ladyfingers, sweetened mascarpone cheese and dusted with aromatic cocoa*

*For more information, telephone VILLAGIO at SAWGRASS MILLS, Sunrise*

*We thank you for your interest; and we are looking forward to working with you on your special event*

***Angelo***

*phone: (954) 846-2176*

*email: villagiosawgrass@villagiorrestaurant.com*

# Villagio, Restaurant

\$ 75.00  
per person

*Sawgrass Mills, Sunrise*

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## ***for starters:***

### ***Insalata Mista***

*chopped Radicchio, Arugula and Endive with a Balsamic vinegar, lemon juice, extra virgin olive oil and diced tomato dressing z*  
*or*

### ***Mozzarella Caprese***

*slices of fresh mozzarella with red-ripe tomato slices, fresh basil and a drizzle of extra virgin olive oil and balsamic reduction*  
*or*

### ***Insalata Cesare***

*classically prepared with Romaine lettuce, crunchy croutons, our tangy Caesar dressing and a sprinkle of Parmigiano*

## ***followed by a pasta choice of:***

### ***Tortellini quattro formaggi***

*ring shaped pasta filled with spinach, mozzarella and ricotta cheese and tossed with a cream sauce of Gorgonzola, Fontina, Parmigiano and goat cheese*  
*or*

### ***Penne Primavera***

*tube shaped pasta tossed with tender fresh spring vegetables and a touch of marinara sauce*

## ***followed by an entrée choice of:***

### ***Pollo alla griglia***

*breast of chicken butterflied then simply grilled and served with our fresh vegetables of the day in garlic oil*  
*or*

### ***Dentice Pescatore***

*fresh fillet of Red Snapper with shrimp, and a touch of marinara, served with our fresh vegetables in garlic oil*  
*or*

### ***Scaloppini Monte Carlo***

*tender veal medallions and a medley of mushrooms sautéed in a light brandy cream sauce with a champagne finish, served with our fresh vegetables in garlic oil*

## ***and for dessert:***

### ***Tiramisu***

*made with liqueur laced ladyfingers, sweetened mascarpone cheese and dusted with aromatic cocoa*

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# Villagio, Restaurant

\$ 120.00  
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## Sawgrass Mills, Sunrise

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### ***for starters:***

#### **Mozzarella Burrata**

*fresh buffalo mozzarella on a slice of red-ripe tomato with prosciutto, spritzed with a balsamic vinaigrette reduction*

*or*

#### **Insalata Misticanza**

*a medley of fresh baby greens, cherry tomatoes and walnuts, with an orange blossom honey and strong Dijon mustard dressing, garnished with creamy French goat cheese*

*or*

#### **Insalata Cesare**

*classically prepared with Romaine lettuce, crunchy croutons, our tangy Caesar dressing and a sprinkle of Parmigiano*

### ***followed by a pasta choice of:***

#### **Ravioli ai Porcini**

*plump ravioli filled with a wild porcini mushrooms, tossed in a saffron cream sauce*

*or*

#### **Pennette Harrys Bar**

*our signature dish of pennette pasta tossed with garlic and oil, spinach, sun-dried tomatoes, pine nuts and a sprinkle of Parmigiano*

### ***followed by an entrée choice of:***

#### **Lombata Marsala**

*pounded veal chop sautéed and topped with pâté de foie gras and a sauce of sliced mushrooms with Marsala wine reduction, served with fresh vegetables in garlic oil*

*or*

#### **Filetto di Manzo Diana**

*filet mignon sautéed with sliced crimini mushrooms and onions in a Dijon-mustard cream sauce with a touch of brandy*

*or*

#### **Branzino al Forno**

*filet of branzino, baked and topped with bay scallops and a lemon white wine sauce, served with fresh vegetables in garlic oil*

*or*

#### **Lobster al Champagne**

*Maine lobster with baby shrimp, scallops in a creamy champagne sauce, with Risotto*

*or*

#### **Gamberoni Zia Teresa**

*jumbo shrimp sautéed in garlic and oil, white wine, black olives and fresh tomatoes, served with fresh vegetables in garlic oil*

### ***and for dessert:***

#### **Fontana di Cioccolato**

*a decadent molten soufflé of dark chocolate*

#### **Torta di Mele**

*delicate French pastry with delicious cinnamon sweetened apples and topped with vanilla ice cream*

### ***ending with a choice of cordial and coffees:***

*Sambuca Molinari, Limoncello or Amaretto Di Saronno  
coffee, espresso or cappuccino*

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**Angelo**

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# Villagio, Restaurant

## Children's Menu

\$ 30.00 per person

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*a choice of;*

#### Pizza Margherita

*celebrating Italian national heritage and the colors of the Italian flag, with tomato sauce, mozzarella cheese and fresh basil*

*or*

#### Fettuccini Alfredo col Pollo

*fresh homemade pasta tossed in a delightful parmesan cheese cream sauce with chunks of grilled chicken breast*

*or*

#### Penne Bolognese

*tube shaped pasta topped with our classic Italian meat sauce*

*or*

#### Pollo alla Milanese

*breast of chicken butterflied, lightly breaded and fried to a delicious golden brown, served with french fries*

*and for dessert;*

#### Gelato Vaniglia

*delicious Italian vanilla ice cream*

*soft drinks included*

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