

\$28.95 VILLAGGIO

PRANZO LUNCH SPECIAL

MONDAY-FRIDAY 11:30am-3:00pm

FIRST COURSE

SALAD (Insalata Piccola)

SOUP (Zuppa Piccola)

MISTA- Arugula, chopped radicchio, endive,
Mushrooms in a balsamic vinegar, lemon juice, diced tomatoes,
with a touch of extra virgin olive oil dressing

LENTIL- Fresh lentils with pasta spinach and a
touch of tomatoes

CAESAR- Traditional Caesar topped with croutons, and
parmigiano cheese

ZUPPA FAGIOLI- Tuscan white bean soup with
pasta, spinach, and a touch of tomatoes

MAIN COURSE (Piatto Principale)

Linguine Calabrese- Italian sausage rich marinara sauce with garlic, basil, and a touch of
pepper flakes with heavy cream

Fettuccine Tre Gusti- Homemade fettuccine in tomatoes and meat sauce with
mozzarella, alfredo sauce topped with pecorino

Chicken Francese- Pounded chicken dredged in flour, dipped in egg pan fried and then
simmered in a rich butter and lemon white wine sauce served with vegetables

Pollo al Carboni- Breast of chicken simply done on the grill served with vegetables of the
day

Filet of Branzino- 7 Oz Filet of Branzino pan seared with capers and lemon butter sauce
with vegetables of the day

Skirt Steak- 6 Oz skirt steak simply done on the grill with chimichurri sauce, served with
linguine garlic and oil

NO SHARING PLEASE