

Villagio, Restaurant

\$ 75.00
per person

Sawgrass Mills, Sunrise

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 22 % 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@villagiorestaurant.com

Villagio, Restaurant

\$ 85.00
per person

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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*

Dentici 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

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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 applesand 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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Villagio, Restaurant

Children's Menu

\$ 40.00 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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