

## Villaggio Ristorante Lunch Menu

<i>Antipasti</i>	
<i>Bruschetta</i>	\$4.95
<i>Roasted italian bread with fresh marinated diced tomato, garlic, basil and extra virgin olive oil.</i>	
<i>Calamari Fritti</i>	\$7.95
<i>Lightly breaded rings of squid fried to a crispy perfection, served with marinara sauce</i>	
<i>Antipasti Italiano</i>	\$8.95
<i>A combination of imported Proscuitto Di Parma, salami, provolone and fresh mozzarella cheese, served with mild giardinaro</i>	
<i>Polpo Griglia</i>	\$7.95
<i>Grilled octopus served with our special balsamic vinaigrette dressing and a combinaton of baby green salad and radicchia</i>	
<i>Portabello Griglia</i>	\$6.95
<i>Grilled portobello mushrooms served in a garlic, balsamic vinaigrette, parmesan cheese and herb sauce</i>	
<i>Vongole al Forno</i>	\$7.95
<i>Half dozen baked clams stuffed with bread crumbs, parmesan cheese, fresh garlic, salt and pepper in white wine and lemon juice</i>	
<i>Misto Alla Griglia</i>	\$10.95
<i>A combination of shrimp, octopus and calamari grilled and served with baby green salad in our special balsamic vinaigrette dressing (serves two)</i>	
<i>Pepata Di Cozze Red or White Sauce</i>	\$9.95
<i>Sauteed in garlic and oil</i>	

<i>Insalata</i>	
<i>Caesar</i> add chicken \$3.00    add shrimp \$3.00	\$4.95
<i>Romain heart lettuce tossed in our special Caesar dressing with croutons</i>	
<i>Campagnola</i>	\$8.95
<i>Fresh mozzarella cheese served with plum tomato, baby green salad, fresh basil, extra virgin olive oil and balsamic vinaigrette aged 20 years</i>	
<i>Beef Carpaccio (Carpracci de Marzo)</i>	\$8.95
<i>Beef thinly sliced and served with shaved parmesan cheese in lemon dressing with salt and pepper</i>	
<i>Shrimp Garden</i>	\$10.95

*Served with mixed green salad, tomato, broccoli and house dressing*

*Carpaccio Di Salmon*

\$9.95

*Marinated Alaskan salmon thinly sliced and served over mixed baby green salad in a Mediterranean dressing (virgin olive oil, fresh lemon juice, oregano and parsley)*

*Pasta Ripiena*

*Lasagna*

\$10.95

*Baked in a porcelain platter with bechamel, meat sauce and mozzarella cheese*

*Rotolo Rossini*

\$10.95

*Tri color fettuccine, stuffed with ricotta cheese, proscuitto, mozzarella and spinach in a combination of tomato and cream sauce*

*Eggplant Parmigiana*

\$9.95

*Breaded slices of eggplant baked with mozzarella and parmesan cheese, served with our tomato and basil sauce and a penne pasta with marinara sauce.*

*Tortellini Veneziana*

\$10.95

*Tri color tortellini served in a light cream sauce with pancetta, mushrooms and sweet peas*

*Select Pastas and Styles (penne, rigatoni, spaghetti, linguini, capellini)*

*Baked*

\$10.95

*Light meat sauce, ricotta cheese topped with mozzarella*

*Aglío & Olio*

\$9.95

*Sliced garlic sauteed with extra virgin olive oil, fresh parsley and a touch of white wine*

*Vodka*

\$9.95

*Combination of tomato cream sauce and a touch of Vodka*

*Pomodoro*

\$9.95

*Fresh tomatoes and basil with a touch of garlic*

*Bolognese*

\$10.95

*Tomato meat sauce with sweet peas*

*Alfredo*

\$9.95

*Light cream sauce*

*Vitello - Pollo - Maiale*  
*Veal \$15.99 \* Chicken \$12.99 \* Pork 13.99*

*Villaggio*

*Sauteed with garlic, white wine and fresh chopped tomato, baked with sauteed spinach, portabello mushroom and mozzarella cheese, served with garlic mashed potatoes.*

*Alla Griglia*

*Grilled, seasoned with herbs and served with mixed vegetables and roasted potatoes*

*Balsamico*

*Sauteed with garlic and portabello mushrooms, served with garlic mashed potatoes*

*Picante*

*Sauteed with garlic in capers in a lemon sauce, served with mixed vegetables and roasted potatoes*

*Vesuvio*

*Pan roasted with garlic, sage, rosemary, and sweet peas, served with mixed vegetables and potatoes*

*Marsala*

*Sauteed with Marsala wine, garlic and white mushrooms, served with garlic mashed potatoes*

*Saltimbocca*

*Sauteed with sage and imported prosciutto di parma in a white wine sauce, served with spinach*

*Madonie*

*Sauteed with parsley, garlic and white mushrooms in a cream sauce, served with garlic, mashed potatoes and spinach*

*Peppino*

*Sauteed with garlic, chopped tomato, asparagus, fresh basil and white wine, served with penne pasta in a tomato and basil sauce*

*Francese*

*Egg batter in butter lemon sauce*

*Pesce*

*Salmon Alla Griglia*

*Marinated Atlantic Salmon filet grilled and served over a bed of sauteed spinach and roasted potatoes*

\$14.95

*Tilapia Piccata*

*Fresh Tilapia filet sauteed with garlic, white wine, capers, lemon juice and parsley, served with mashed potatoes and sauteed spinach*

\$13.99

*Gamberoni Alla Griglia*

\$14.95

*Marinated jumbo shrimp grilled and served with sauteed spinach and roasted potatoes*

*Sandwiches*

*Bruschetta Prosciutto a Mozzarella*

\$7.95

*Imported dry aged italian ham served over fresh tomato, mozzarella and mixed greens*

*Sausage and Meat Balls*

\$8.95

*with melted mozzarella cheese, served with penne pasta marinara*

*Portobello n' Grilled Chicken*

\$9.95

*Baked with provolone cheese and roasted peppers, served with a mixed green salad*

*Smoked Salmon*

\$8.95

*Over fresh marinated chop tomato bruschetta, served with a mixed green salad*

*Sides*

*House Salad or Soup*

\$3.95

*Meat Ball or Sausage*

\$3.95

*Mixed Vegetables*

\$3.95

*Roasted Potatoes*

\$3.95

*Mashed Potatoes*

\$3.95

*Penne Pasta Marinara*

\$3.95