

Villaggio Dinner Menu

Antipasti	Salads/Insalate
<p><i>Bruschetta Classica</i> \$5.99 Toasted Italian bread topped with fresh marinated diced tomato, garlic, basil and extra virgin olive oil</p> <p><i>Calamari Fritti</i> \$9.99 Lightly breaded rings of squid fried to crispy perfection, served with marinara sauce</p> <p><i>Calamari alla Brace</i> \$9.99 Marinated squids grilled and served on a bed of mixed green salad, with extra virgin olive oil and balsamic vinaigrette dressing</p> <p><i>Antipasto Italiano</i> \$11.99 A combination of imported Prosciutto di Parma, salami, provolone and fresh mozzarella cheese, served with mild gardeniera</p> <p><i>Pollpo alla Griglia</i> \$10.99 Grilled octopus served with our special balsamic vinaigrette dressing and a combination of baby green salad and radicchio</p> <p><i>Polenta Rustica</i> \$9.99 Homemade polenta served with crumbled italian sausage portobello mushrooms and smoked mozzarella cheese in tomato sauce</p> <p><i>Vongole al Forno</i> \$12.99 One dozen baked clams stuffed with bread crumbs, parmesan cheese, fresh garlic, salt and pepper in a white wine and lemon sauce</p> <p><i>Portobello alla Griglia</i> \$7.99 Grilled portobello mushrooms served in a garlic, balsamic vinaigrette, parmesan cheese and herb sauce</p> <p><i>Carpaccio di Manzo</i> \$10.99 Beef inside round thinly sliced and served with shaved parmesan cheese, in a lemon dressing with salt and pepper</p> <p><i>Carpaccio di Salmone</i> \$10.99 Marinated Alaskan salmon thinly sliced and served over mixed baby green salad in a Mediterranean dressing (extra olive oil, fresh lemon juice, oregano and parsley)</p> <p><i>Misto alla Griglia</i> \$15.99 A combination of shrimp, octopus, and calamari grilled and served with baby green salad in our special balsamic vinaigrette dressing (serves 2)</p> <p><i>Prosciutto e Mozzarella</i> \$9.99 Sliced fresh mozzarella cheese and imported prosciutto di parma with baby green salad</p> <p><i>Sauteed Escargot</i> \$7.99 in garlic and brandy sauce</p>	<p><i>Insalata del Cesari</i> \$6.99 Romaine heart lettuce tossed with our special Caesar dressing with croutons</p> <p>Add grilled chicken breast \$3.50</p> <p>Add grilled shrimp \$2.00 each</p> <p><i>Insalata Caprese</i> \$8.99 Fresh mozzarella cheese served with plum tomato, baby green salad, fresh basil, extra virgin olive oil and balsamic vinaigrette aged 20 years old</p> <p><i>Tomato, Onion and Blue Cheese Salad</i> \$7.99 with balsamic house dressing</p> <p><i>Garbage Salad</i> \$9.99 Mixed greens with mixed vegetable, cheese, bacon, tomatoes, pasta and chicken breast in balsamic house dressing</p>
	<h3 style="text-align: center;">Kids Menu</h3> <p>Penne Pasta with Marinara or butter sauce \$5.99</p> <p>Mozzarella Sticks \$5.99</p> <p>Chicken Fingers \$5.99</p>
	<h3 style="text-align: center;">Specialty Pasta</h3> <p style="text-align: center;">Served with Soup or Salad</p> <p><i>Lasagnetta alla Bolognese</i> \$13.99 Homemade pasta sheet layered and baked with ricotta and mozzarella cheese, meat sauce and marinara sauce</p> <p><i>Ravioli Madonie</i> \$15.99 Homemade ravioli pasta stuffed with fresh ricotta cheese, served with our creamy mushroom sauce</p> <p><i>Melanzane alla Parmigiana</i> \$14.99 Breaded slices of eggplant baked with mozzarella and parmesan cheese, served with our tomato and basil sauce and a side of penne pasta with marinara sauce</p> <p><i>Tortellini Veneziana</i> \$14.99 Tri-Color cheese filled tortellini pasta tossed with Prosciutto, peas and mushrooms in light cream sauce</p> <p><i>Lobster Ravioli</i> \$21.99 Homemade lobster ravioli tossed in Vodka sauce with crab legs and shrimp</p> <p><i>Pappardelle alla Toscana</i> \$18.99 Homemade pappardelle (large fettuccine) pasta sauteed with braised veal and porcini mushrooms in a light tomato cream sauce</p>
<p><i>Appetizer Platter</i> \$6.00 For four people or more: Fried calamari, fried portobello mushrooms, bruschetta, baked clam and polenta rustica</p>	
<h3 style="text-align: center;">Pasta Entrees</h3> <p style="text-align: center;">Served with Soup or Salad</p>	<h3 style="text-align: center;">Villaggio's Clay Pot Specialties</h3> <p><i>Vongole Villaggio</i> \$18.99 Linguine pasta sauteed with fresh clams, garlic, olive oil and parsley in a white</p>

<p><i>Imported Pasta of Your Choice</i> Penne * Rigatoni * Spaghetti * Linguini * Capellini or Fettuccini</p>	<p>wine sauce. (Available with a touch of tomato sauce) <i>Cozze Villaggio</i> \$17.99 Linguine pasta sauteed with fresh black mussels, garlic, olive oil and parsley in a white wine sauce (Available with a touch of tomato sauce)</p>
<p><i>Your Favorite Sauce</i></p>	<p><i>Frutti di Mare</i> \$23.99 Spaghetti pasta sauteed with fresh clams, mussels, sea scallops, calamari and shrimp, available in a white or red tomato sauce</p>
<p><i>Bolognese, Tomatoes Vodka or Alfredo</i> \$13.99</p>	<p><i>Baccala</i> \$21.99 Fresh codfish sauteed with garlic, white wine, capers, black olives and plumb tomato, served over linguine or spaghetti</p>
<p><i>Tomato Basil, Aglio Olio or Arrabbiata</i> \$12.99</p>	<p><i>Zuppa di Pesce</i> \$25.99 Assorted fish and shellfish slow cooked in a tomato stew, served over linguine or spaghetti</p>
<p><i>Mamma Mia</i> A combination of homemade braciolo, meatballs and sausage in our marinara sauce</p>	
<p><i>Cavatelli alla Barese</i> Homemade cavatelli tossed with spinach, crumbled italian sausage in garlic and oil sauce</p>	
<p><i>Farfalle Al Salmone</i> Bow tie pasta tossed with fresh salmon in our special vodka sauce</p>	<p style="text-align: center;"><i>Risotti</i></p> <p><i>Risotto al Frutti di Mare</i> \$21.99 Carnaroli rice sauteed with clams, mussels, sea scallops, calamari and shrimp available in white wine or red tomato sauce</p>
<p><i>Rigatoni Rustica</i> Ridged rigatoni pasta sauteed with crumbled homemade sausage, portobello mushrooms, smoked mozzarella cheese, chopped tomato, garlic, basil and a touch of tomato sauce</p>	
<p><i>Gnocchi al Pomodoro</i> Homemade potato dumplings with tomato and basil sauce</p>	<p><i>Risotto alla Milanese</i> \$19.99 Carnaroli rice sauteed with shrimp, asparagus tips and saffron</p>
<p><i>Fettuccine Villaggio</i> Homemade fettuccine pasta sauteed with chicken breast, broccoli and fresh chopped tomato in creamy garlic sauce</p>	<p><i>Risotta al Porcini</i> \$19.99 Carnaroli rice sauteed with imported wild porcini mushrooms</p>
<p><i>Penne Renata</i> Ridged penne pasta sauteed with chicken breast, spinach and fresh chopped tomato in a creamy sauce</p>	<p><i>Risotta Ortolano</i> \$18.99 Carnaroli rice tossed with fresh mixed vegetables in parmesan sauce</p>
<p><i>Linguine Campagnola</i> Linguine pasta tossed with shrimp, broccoli, garlic, chopped tomatoes, and basil in a white wine sauce.</p>	<p style="text-align: center;"><i>Pesce</i></p> <p><i>Salmone all Griglia</i> \$18.99 Marinated Atlantic salmon filet grilled and served over a bed of sauteed spinach and roasted potatoes</p>
<p><i>Capellini Fra' Diavola</i> Angel hair pasta sauteed with jumbo shrimp, chopped tomato, garlic and basil in a spicy tomato sauce</p>	
<p><i>Vitello</i> Pounded Veal Medallions \$21.99</p>	<p><i>Tilapia piccata</i> \$19.99 Fresh tilapia filet sauteed with garlic, white wine, capers, lemon juice and parsley, served with mashed potatoes and sauteed spinach</p>
<p><i>Pollo</i> Boneless Skinless Chicken Breast \$16.99</p>	<p><i>Gamberoni all Griglia</i> \$21.99 Marinated jumbo shrimp grilled and served with sauteed spinach and roasted potatoes</p>
<p>Your Choice of...</p>	<p style="text-align: center;"><i>Sides</i></p> <p><i>House Salad or Soup</i> \$3.99 <i>Shaved Parmesan Cheese</i> \$0.99 <i>Meatball or Sausage</i> \$3.99 <i>Mixed Vegetables</i> \$3.99 <i>Roasted Potatoes</i> \$3.99 <i>Crumbled Gorgonzola</i> \$0.99 <i>Mashed Potatoes</i> \$3.99 <i>Penne Pasta Marinara</i> \$3.99</p>
<p><i>Parmigiana</i> Breaded and baked with marinara sauce, mozzarella and parmesan cheese served with penne pasta</p>	
<p><i>Piccante</i> Sauteed with garlic and capers in a lemon sauce, served with mixed vegetables and potatoes</p>	<p style="text-align: center;"><i>Steaks and Chops</i> Grilled or Prepared Your Favorite Style</p> <p><i>New York Style Steak (12 oz. Cut)</i> \$22.99</p>
<p><i>Marsala</i> Sauteed with marsala wine, garlic and white mushrooms, served with garlic mashed potatoes</p>	

<i>Saltimbocca</i>	<i>Petite Filet Mignon (6 oz Cut)</i>	Market Price
<i>Sauteed with sage and imported prosciutto di parma in a white wine sauce, served with mashed potatoes</i>	<i>Rib Eye Steak</i>	Market Price
<i>Vesuvio</i>	<i>Filet Mignon (8 oz Cut)</i>	Market Price
<i>Sauteed in garlic, fresh herbs and wine, served with Vesuvio potatoes</i>	<i>Pork Chop (12 oz Cut)</i>	\$18.99
<i>Francese</i>	<i>Rack of Lamb</i>	\$26.99
<i>Sauteed in egg batter, roasted red peppers, garlic and peas in a lemon wine sauce, served with mashed potatoes</i>	<i>2 (5 oz) Quails</i>	\$21.99
<i>Milanese</i>	<i>Grilled under hot bricks or served hunter (Cacciatora) style</i>	
<i>Breaded and baked served over mixed greens and roasted potatoes</i>	<i>Brick Chicken</i>	\$18.99
<i>Provolone</i>	<i>(Pollo al Mattone) Bone in chicken marinated in olive oil, lemon garlic, fresh herbs and broiled under hot bricks, served with roasted potatoes and spinach</i>	
<i>Sauteed with chopped tomatoes and provolone cheese and served with mashed potatoes</i>	Available on Special Request: Bone in Chicken Vesuvio and bone in Chicken Cacciatora	\$17.99
<i>Limone</i>		
<i>Sauteed with garlic in lemon wine sauce, served with vegetables and roasted potatoes</i>	Add 3 jumbo shrimp to any steak	\$6.99
	Adult Split Charge	\$3.00