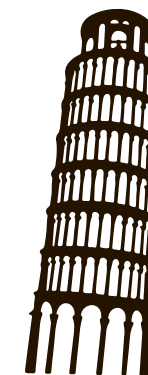


# VILLAGGIO

## DINNER MENU



### Antipasti - Appetizers

<b>MELANZANA ALLA PARMIGIANA</b>	<b>15.00</b>
Eggplant topped with mozzarella and baked with a touch of tomato sauce.	
<b>CALAMARI FRITTI CON ZUCCHINI</b>	<b>19.00</b>
Deep fried rings of calamari and French fried zucchini in a delicate marinara sauce.	
<b>COZZE TARANTINO</b>	<b>18.00</b>
Fresh steamed Mediterranean Mussels cooked in a delicate tomato and basil sauce with a touch of wine and garlic.	
<b>MOZZARELLA BURRATA</b>	<b>19.00</b>
Cream filled mozzarella served with prosciutto and sliced tomatoes.	
<b>MOZZARELLA CAPRESE</b>	<b>15.00</b>
Slices of fresh mozzarella fresh sliced tomatoes basil and touch of pesto.	
<b>SALMONE AFFUMICATO</b>	<b>20.00</b>
(HOUSE MADE) Smoked salmon, mascarpone, chopped onions and capers.	
<b>TARTARA DI TONNO</b>	<b>21.00</b>
A tower of sushi grade tuna topped with chopped ripe avocado, crème fraiche and a touch of sesame oil and ponzo served on a bed of cucumber slices and seaweed.	
<b>ANTIPASTO ITALIANO</b>	<b>25.00</b>
Assorted Italian cold cuts, variety of cheeses, olives and roasted peppers	
<b>POLIPO A LA GRIGLIA</b>	<b>22.00</b>
Portuguese octopus grilled with lemon and olive oil.	

### Zuppe - Soups

<b>LENTICCHIE</b>	<b>10.00</b>
Fresh lentils soup.	
<b>ZUPPA DI FAGIOLI</b>	<b>10.00</b>
Tuscan white bean soup with pasta spinach and a touch of tomatoes.	
<b>ZUPPA MARE E MONTI</b>	<b>15.00</b>
Mixed fish, rice, calamari, shrimp, clam broth and a touch of tomato with clams and mussels.	
<b>MINISTRONE DI VERDURA</b>	<b>10.00</b>
Fresh chopped vegetable in a delicate (vegetarian ) broth.	

### Insalate - Salads

ADD CHICKEN \$5. ADD SHRIMP \$6. ADD SALMON \$9.

<b>MISTA (Vegetarian)</b>	<b>10.00</b>
Chopped radicchio, arugula, endive mushrooms in a balsamic vinegar, lemon juice Dice tomato and extra virgin olive oil dressing.	
<b>CESARE</b>	<b>11.00</b>
Traditional Caesar salad, topped with croutons and Parmigiano cheese.	
<b>PORTOFINO</b>	<b>14.00</b>
Portobello mushrooms marinated in a citrus olive oil. Served with arugula salad and shaved parmesanale, flax seeds, roasted chick peas, English cucumber and croutons, tossed in a Caesar dressing.	
<b>AMALFI</b>	<b>18.00</b>
Plump shrimp, Mediterranean mussels, Palm Bay Clams and tender squid rings, marinated in citrus olive oil dressing, over fresh baby arugula, endive and radicchio.	
<b>GRECA</b>	<b>15.00</b>
Romaine lettuce, diced tomatoes, peppers, olive, feta cheese and olive oil dressing.	
<b>QUINOA SALAD</b>	<b>17.00</b>
Quinoa, baby arugula, sun dried tomato, pine nuts, goat cheese and roasted beets in a light lemon dressing.	

### \*Il Carpaccio

Thin slices of raw cured Filet Mignon.

<b>ARUGULA CON PARMIGIANO</b>	<b>18.00</b>
Thin slices of raw cured beef or salmon topped with fresh arugula and shaved Parmigiano cheese.	

\* Consuming raw or undercooked meats, poultry, fish, shellfish, or eggs may increase your risks of food borne illness, especially if you have certain medical conditions.  
18% Gratuity will be added to all parties of 6 or more

## La Pasta

(Whole wheat linguine is available for additional \$2.50)

(Linguine Quinoa is available for additional \$3.00)

(Gluten Free pasta is available for additional \$3.00)

ADD CHICKEN \$5 ADD SHRIMP \$6

### CAPELLINI AL POMODORO **17.00**

Thin spaghetti with fresh tomatoes in our classic tomato sauce and fresh basil.

### FETTUCINI ALFREDO **20.00**

Fettuccini in a Classic Alfredo cream sauce.

### GONDOLETTA **21.00**

Homemade four cheeses and spinach filled pasta in a light truffle cream sauce.

### SPAGHETTI MEATBALLS **21.00**

Spaghetti in our homemade tomato sauce with our traditional homemade meatballs.

### SPAGHETTI BOLOGNESE **21.00**

Spaghetti in our homemade meat sauce.

### SPAGHETTI PUTTANESCA **21.00**

Spaghetti with Kalamata olives onion capers anchovy in a fresh tomato sauce.

### TORTELLINI ALLA PANNA **21.00**

Rounded pasta filled with meat, served in a pink pean cream sauce and Italian cooked ham

### PAPPARDELLE 3 GUSTI **24.00**

Homemade pappardelle pasta in tomato and meat sauce with mozzarella cream and topped with pecorino.

### AGNOLOTTI DEL MAGNIFICO **20.00**

(Vegetarian)

Homemade rounded pasta filled with ricotta cheese and spinach, served in a pink cream sauce

### LASAGNA **21.00**

Homemade pasta with béchamel ricotta and Bolognese sauce.

### LINGUNE DEL SELVAGGIO **23.00**

Flat thin pasta in garlic and oil, topped with three types of mushrooms, mozzarella, sundried tomatoes and spinach.

### PENNETTE HARRY'S BAR (Vegetarian) **20.00**

Penne pasta, garlic oil and fresh spinach. Sprinkle Parmigiano cheese, Sundried tomatoes and pine nuts with a touch of tomato.

### LINGUINE VONGOLE **24.00**

Flat thin pasta, Fresh clams in tomato sauce or white Clam sauce.

### LINGUINE NETTUNO **26.00**

Flat thin pasta served in an array of fresh seafood and tomato sauce.

## Risotto

### RISOTTO AL PORCINI **26.00**

Arborio rice with porcini mushroom and truffle oil

### RISOTTO FRUTTI DI MARE **28.00**

Arborio rice in saffron sauce with an array of fresh seafood.

### RISOTTO DOLCE VITA **28.00**

Arborio rice, dice shrimp, spinach and goat cheese.

## Carni - Meats

Combo pasta \$7.00

### LAMB SHANK **31.00**

Slow cook in red wine, served with sautéed vegetables of the day

### SCALOPINI PORTOBELLO **26.00**

Veal scaloppini sautéed with a touch of marsala wine topped with sliced Portobello mushrooms.

### SCALOPINI PICCATA **26.00**

Veal scaloppini a light lemon butter sauce with roasted peppers and capers.

### LOMBATA MILANESE **34.00**

Flattened veal chop lightly breaded. Topped with fresh house salad.

### LOMBATA PARMIGIANA **35.00**

Flattened veal chop lightly breaded. Topped with marinara sauce and melted mozzarella.

### BISTECA ALLA GRIGLIA **12 OZ. 35.00**

New York strip sirloin steak. Served with vegetables and potatoes.

### FILET MIGNON **8 OZ. 36.00**

Filet with mushrooms and shallots in Dijon-mustard Brandy sauce with a touch of cream.

## Pesce - Fish

*All dishes are served with fresh vegetables of the day.*

*Combo pasta \$7.00*

### TILAPIA FRANCESE **24.00**

Fresh Tilapia pan fried, served in a lemon sauce with a touch of white wine.

### BACCALA ALLA LIVORNESE **30.00**

Fresh COD fish wrapped in paper thin potato and baked with Kalamata olives red onion, capers in a light tomato sauce.

### SALMONE A LETTO **29.00**

Fresh Atlantic salmon baked to perfection.

### BRANZINO ALLA GRIGLIA **41.00**

Fresh whole deboned grilled Mediterranean white fish.

### PESCESPADA ACAPULCO **32.00**

Swordfish with lemon butter, shrimp artichokes

## La Pizza

### MARGHERITA **16.00**

Tomato sauce and mozzarella.

### PEPPERONI **17.00**

Mozzarella, tomato sauce and pepperoni.

### QUATRO FORMAGGI **18.00**

Tomato sauce, mozzarella, caprino fontina and swizzero.

### PIZZA PAZZA **19.00**

Tomato sauce arugula and prosciutto.

## Sides

### ASPARAGUS GRILLED **8.00**

### SAUTEED MUSHROOMS **7.00**

### SAUTEED SPINACH **8.00**

### STEAM QUINOA **6.00**

### FRIES **7.00**

### GRILLED VEGETABLE PLATTER **15.00**

## Pollo - Chicken

*Combo pasta \$7.00*

### POLLO AL CARBONI **23.00**

Breast of chicken simply done on the grill. Served with the vegetables of the day.

### POLLO MILANESE **24.00**

Chicken breast lightly breaded, Topped with a house salad in fresh dice tomatoes, olive oil, lemon juice and balsamic vinegar dressing.

### POLLO PARMIGIANA **26.00**

Chicken breast lightly breaded topped with marinara sauce and melted mozzarella. Served with vegetables of the day and potatoes.

### POLLO PICCATA **24.00**

Breast of chicken sautéed in a lemon butter sauce roasted peppers, and capers and a touch of white wine. Vegetables of the day and potatoes.

### POLLO MARSALA **24.00**

Breast chicken sautéed in Marsala Wine topped with sliced Portobello mushrooms. Served with vegetables of the day and potato.