



VILLAGGIO

DINNER MENU



Antipasti - Appetizers

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

Zuppe - Soups

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

Insalate - Salads

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

MISTA (Vegetarian)	10.00
Chopped radicchio, arugula, endive mushrooms in a balsamic vinegar, lemon juice Dice tomato and extra virgin olive oil dressing.	
CESARE	11.00
Traditional Caesar salad, topped with croutons and Parmigiano cheese.	
PORTOFINO	14.00
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.	
AMALFI	18.00
Plump shrimp, Mediterranean mussels, Palm Bay Clams and tender squid rings, marinated in citrus olive oil dressing, over fresh baby arugula, endive and radicchio.	
GRECA	15.00
Romaine lettuce, diced tomatoes, peppers, olive, feta cheese and olive oil dressing.	
QUINOA SALAD	17.00
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.

ARUGULA CON PARMIGIANO	18.00
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.