



# VILLAGGIO LUNCH MENU



## Antipasti - Appetizers

<b>MOZZARELLA MILANESE</b>	<b>12.00</b>
Mozzarella breaded, deep fried with a light tomato sauce.	
<b>SALMON TARTARE</b>	<b>18.00</b>
Chopped Salmon, dill capers sesame oil, red onion, avocado, crème fraiche, seaweed salad.	
<b>CALAMARI FRITTI CON ZUCCHINI</b>	<b>17.00</b>
Deep fried rings of calamari and French fried zucchini in a delicate marinara sauce.	
<b>COZZE TARANTINO</b>	<b>17.00</b>
Fresh steamed Mediterranean Mussels cooked in a delicate tomato and basil sauce with a touch of wine and garlic.	
<b>MELANZANA ALLA PARMIGIANA</b>	<b>15.00</b>
Eggplant topped with mozzarella and baked with a touch of tomato sauce.	
<b>MOZZARELLA BURRATA</b>	<b>19.00</b>
Cream filled mozzarella served with prosciutto and sliced tomatoes.	
<b>MOZZARELLA CAPRESE</b>	<b>14.00</b>
Slices of fresh mozzarella fresh sliced tomatoes basil and touch of pesto.	
<b>POLPO 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>MINISTRONE DI VERDURA</b>	<b>10.00</b>
Fresh chopped vegetable in a delicate (vegetarian ) broth.	
<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.	

## Insalate - Salads

ADD CHICKEN \$4.95. ADD SHRIMP \$6.95.

<b>MISTA</b> (Vegetarian)	<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. ADD CHICKEN \$5 ADD SHRIMP \$6	
<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>KALE CAESAR</b>	<b>15.00</b>
Organic kale, flax seeds, roasted chick peas, English cucumber and croutons, tossed in a Caesar dressing. ADD CHICKEN \$5 ADD SHRIMP \$6	
<b>GRECA</b> (Vegetarian)	<b>15.00</b>
Romaine lettuce, diced tomatoes, peppers, olive, feta cheese and olive oil dressing. ADD CHICKEN \$5 ADD SHRIMP \$6	

## QUINOA SALAD **16.00**

Quinoa, baby arugula, sun dried tomato, pine nuts, goat cheese and roasted beets in a light lemon dressing.  
ADD CHICKEN \$5 ADD SHRIMP \$6

## MISTICANZA **15.00**

Medley of fresh baby greens, cherry tomatoes and walnuts with an orange blossom honey and Dijon mustard dressing. Granished with creamy French goat cheese.  
ADD CHICKEN \$5 ADD SHRIMP \$6

## \*11 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.

## La Pasta

WHOLE WHEAT \$2.50  
GLUTEN FREE PASTA / LINGUINE QUINOA \$3.00  
ADD CHICKEN \$5    ADD SHRIMP \$6

### CAPELLINI AL POMODORO **16.00**

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

### GNOCCHI SORRENTINO **19.00**

Tomato sauce, fresh mozzarella.

### LINGUNE DEL SELVAGGIO **19.00**

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

### FETTUCCINI ALFREDO **18.00**

Fettuccini in a Classic Alfredo cream sauce.

### TORTELLINI ALLA PANN **19.00**

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

### SPAGHETTI MEATBALLS **18.00**

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

### SPAGHETTI BOLOGNESE **18.00**

Spaghetti in our homemade meat sauce.

### AGNOLOTTI DEL MAGNIFICO **18.00**

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

### LASAGNA **19.00**

Homemadel pasta with béchamel ricotta and Bolognese sauce.

### PENNETTE HARRY'S BAR (Vegetarian) **18.00**

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

### LINGUINE VONGOLE **20.00**

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

### LINGUINE SALMON **22.00**

Linguine with garlic and oil, asparagus, tomato, fresh salmon

### LINGUINE NETTUNO **24.00**

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

## Carni - Meats

### TAGLIATA DI MANZO **23.00**

Grilled butter filed sirloin served in a house salad with diced fresh tomatoes olive oil, lemon juice and balsamic vinegar.

### SCALOPINI PICCATA **22.00**

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

### POLLO PARMIGIANA **22.00**

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

### POLLO AL CARBONI **19.00**

Sliced butterfilled breast of chick on the grill served in a house salad with dice fresh tomatoes, olive oil, lemon juice and balsamic vinegar.

### POLLO ALLA MILANESE **21.00**

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

### POLLO MARSALA **21.00**

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

## Pesce - Fish

### TILAPIA FRANCESE **19.00**

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

### SALMONE A LETTO **22.00**

Fresh Atlantic salmon baked to perfection.

### PESCESPADA SAPORITO **25.00**

Swordfish baked with Kalamata olives, mushrooms, red onion and cherry tomatoes in lemon sauce.

### SNAPPER MARECHIARO **26.00**

Fresh red snapper with a touch of tomato, clam juice and white wine.

### TONNO **25.00**

Grilled fresh yellow fin tuna, capers in a lemon sauce.  
Served in a bed of arugula in lemon dressing.

## Pizza e Panini

### PIZZA MARGHERITA **16.00**

Tomato sauce and mozzarella.

### PIZZA PEPPERONI **17.00**

Mozzarella tomato sauce and pepperoni.

### PIZZA QUATRO FORMAGGI **18.00**

Tomato sauce, mozzarella, caprino fontina and swizzero.

### PIZZA VILLAGIO **18.00**

Tomato sauce, mozzarella, parmacotto ham and mushrooms.

### PIZZA PAZZA **19.00**

Tomato sauce arugula mozzarella and prosciutto.

### PANINO VILLAGIO **15.00**

Homemade ciabatta bread, mayonnaise, parmacotto ham, swiss cheese slice tomato and tomato lettuce, served with french fries or house salad.

### PANINO DI POLLO **15.00**

Homemade ciabatta bread mayonnaise, grilled chicken, sautéed mushrooms and sundry tomato with garlic and rosemary, served with French fries or house salad.

\* 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