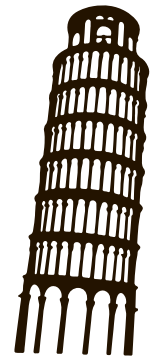


# VILLAGGIO LUNCH MENU



## Antipasti - Appetizers

<b>MOZZARELLA MILANESE</b> Mozzarella breaded, deep fried with a light tomato sauce on top.	<b>11.95</b>
<b>POLENTA BOLOGNESE</b> Ground yellow cornmeal topped with Ragù sauce and smoked mozzarella.	<b>11.95</b>
<b>POLPETTA DI MANZO</b> Homemade meatball topped with ricotta cheese in a tomato sauce.	<b>13.95</b>
<b>MELANZANA ALLA PARMIGIANA</b> Eggplant topped with mozzarella and baked with a touch of tomato sauce.	<b>15.95</b>
<b>COZZE TARANTINO</b> Fresh Mussels and scallops sautéed in a touch of fresh tomato, garlic and white wine sauce.	<b>16.95</b>
<b>MOZZARELLA CAPRESE</b> Slices of fresh homemade mozzarella, fresh sliced tomato and basil.	<b>16.95</b>
<b>CARCIOFI RIPIENI</b> (When in Season - Please allow time) Whole artichoke stuffed with seasoned bread crumbs, garlic and oil.	<b>16.95</b>
<b>CALAMARI FRITTI CON ZUCCHINI</b> Deep fried rings of calamari and French fried zucchini in a delicate marinara sauce.	<b>17.50</b>
<b>MOZZARELLA BURRATA</b> Buffalo Mozzarella sliced tomatoes in balsamic vinaigrette, with Parma prosciutto.	<b>19.50</b>
<b>TUNA TARTAR</b> Sushi grade Tuna tartare topped with chopped ripe avocado and sour cream served on a bed of fresh seaweed.	<b>20.95</b>

## Zuppe - Soups

<b>PASTA FAGIOLI</b> Tuscan white bean soup with pasta and a touch of tomato.	<b>9.95</b>
<b>BROCCOLI AND ZUCCHINI</b> Fresh broccoli, zucchini angel hair and a touch of fresh tomato.	<b>9.95</b>
<b>LENTICCHIE</b> Fresh lentils soup with bucatini pasta.	<b>9.95</b>
<b>CREMA DI CARFIOFI</b> Soup of fresh artichokes topped with homemade croutons.	<b>9.95</b>
<b>ZUPPA MARE E MONTI</b> Mixed fish, rice, calamari, shrimp, clam broth and a touch of tomato with zucchini.	<b>16.50</b>
<b>ZUPPA Di GRANCHIO</b> Fresh crabmeat in a delicate reduction of celery, onions, garlic with a touch of cream.	<b>12.50</b>

## Insalate - Salads

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

<b>MISTA</b> Chopped radicchio, arugula, mushrooms in a balsamic vinegar, lemon juice Dice tomato and extra virgin olive oil.	<b>9.50</b>
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<b>DI CESARE</b> Traditional Caesar salad, topped with croutons and Parmigiano cheese.	<b>10.50</b>
<b>PORTOFINO</b> Portobello mushrooms marinated in a citrus olive oil. Served with arugula salad and shaved parmesan.	<b>12.50</b>
<b>GRECA</b> Romaine lettuce, diced tomatoes, peppers, olive, feta cheese and olive oil dressing.	<b>14.95</b>
<b>MISTICANZA</b> Medley of fresh baby greens, cherry tomatoes and walnuts with an orange blossom honey and Dijon mustard dressing. Garnished with creamy French goat cheese.	<b>14.95</b>
<b>RIVIERA</b> Chopped radicchio, arugula, lettuce, broccoli, shrimp, lemon juice, olive oil and balsamic vinaigrette.	<b>16.95</b>
<b>AMALFI</b> Plump shrimp, Mediterranean mussels, Palm Bay Clams and tender squid rings, marinated in citrus olive oil dressing, tossed with basil, fresh baby arugula and radicchio.	<b>19.50</b>
<b>ST TROPEZ</b> Romaine lettuce, boiled potatoes, string beans, olives, tuna, boiled eggs and artichokes.	<b>16.95</b>

## 1L Carpaccio Di Pesce

Thin slices of raw cured Fresh Fish.  
SALMON OR TUNA  
Served with the following  
ADD SHRIMP \$6.95

<b>ARUGULA AND PARMIGIANO</b>	<b>17.50</b>
<b>FRESH ARTICHOKE AND PARMIGIANO</b>	<b>18.50</b>
<b>PORTOBELLO AND PARMIGIANO</b>	<b>18.50</b>
<b>SLICES OF ORANGE PINK PEPPERCORN, LEMON AND OLIVE OIL</b>	<b>18.50</b>

## 1L Carpaccio Di Carne

Thin slices of raw cured Filet Mignon.  
Served with the following  
ADD SHRIMP \$6.95

<b>ARUGULA AND PARMIGIANO</b> With Arugula and shaved parmesan.	<b>17.50</b>
<b>CARCIOFO AND PARMIGIANO</b> Fresh artichokes and shaved parmesan.	<b>18.50</b>
<b>PORTOBELLO AND PARMIGIANO</b> Portobello mushrooms and shaved parmesan.	<b>18.50</b>
<b>PALMITO AND PARMIGIANO</b> Hearts of palm and shaved parmesan.	<b>18.50</b>
<b>FETA AND ARUGULA</b> Feta Cheese and arugula.	<b>18.50</b>

\* 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 / GLUTEN FREE PASTA \$3.95)  
ADD CHICKEN \$4.95    ADD SHRIMP \$6.95

### CAPELLINI POMODORO **15.95**

Angel hair pasta with fresh tomatoes.

### FETTUCINI ALFREDO **20.95**

Fettuccini in a Classic Alfredo cream sauce.

### CAPELLINI PRIMAVERA **18.50**

Angel hair pasta with fresh vegetables and marinara sauce.

### FUSILLI AL TELEFONO **18.50**

Spring shaped pasta, tomato, basil, pieces of mozzarella.

### PENNETTE VILLAGIO **19.95**

Penne pasta, garlic oil and fresh spinach and a sprinkle Parmigiano cheese and a touch of tomato, with Sundried tomatoes and pinenuts.

### LASAGNA **21.95**

Homemade pasta layered with Béchamel in our delicate Bolognese sauce.

### MANICOTTI **21.95**

Homemade pasta stuffed with ricotta cheese and spinach in a parmesan cream sauce.  
Baked to perfection.

### GNOCCHI QUATTRO FORMAGGI **18.95**

Homemade potatoes dumplings in blended cheese cream sauce.

### AGNOLOTTI DEL MAGNIFICO **18.95**

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

### TORTELLINI AURORA **18.95**

Rounded pasta filled with veal, served in pink cream sauce.

### LINGUINE DEL SELVAGGIO **20.95**

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

### FETTUCINE DOLCE VITA **20.95**

Homemade fettucine in a cream sauce with mushrooms and peas.

### FARFALLA ALLA CHEF **19.95**

Bowtie pasta with Norwegian Smoked Salmon and green spring peas in a cream sauce with a touch of tomato.

### SPAGHETTI MEATBALLS **22.95**

Spaghetti in our homemade tomato sauce with our traditional meatballs.

### LINGUINE VONGOLE **23.95**

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

### RAVIOLI DI PORCINI **18.95**

Ravioli stuffed with fresh porcini mushrooms and chicken in saffron sauce.

### LINGUINE NETTUNO **25.95**

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

### SPAGHETTI BOLOGNESE **20.50**

Spaghetti pasta with our signature sauce.

## Focaccia € Panini

Combo pasta \$6.95

### ROASTED SAUSAGE PANINI **15.50**

Homemade roasted Italian sausage smothered with roasted peppers, fontina cheese and caramelized onions.

### GRILLED CHICKEN PANINI **15.50**

Breast of chicken smothered with Portobello mushrooms sliced fresh tomatoes and mozzarella.

### PROSCIUTTO E MOZZARELLA **15.50**

Homemade mozzarella with sliced fresh tomato and Parma Prosciutto

### FOCACCIA NAPOLITANA **18.95**

Prosciutto and Mozzarella.

### FOCACCIA VILLAGIO **19.50**

Smoked Salmon with goat cheese.

### FOCACCIA SICILIANA **19.50**

Grilled chicken roasted peppers, onions and mozzarella.

## Carni – Meats

All dishes are served with fresh vegetables of the day and sliced potatoes gratinee.  
Combo pasta \$6.95

### TAGLIATA DI MANZO **23.50**

Grilled butterflied sirloin steak, served over house salad with diced fresh tomatoes, olive oil, lemon juice and balsamic vinegar.

### SCALOPPINI LIMONE **24.50**

Veal scaloppini served in a light lemon butter sauce and roasted peppers.

### SCALOPPINI PORTOBELLO **24.50**

Veal scaloppini, sautéed in Marsala wine, topped with sliced Portobello mushrooms.

### SCALOPPINI PAILLARD **22.50**

Veal scaloppini in virgin olive oil, garlic and rosemary.

### TENDERLOIN DIANA **25.95**

Tenderloin medallions with mushrooms and onions in Dijon-mustard brandy sauce with a touch of cream.

## Pesce - Fish

*All dishes are served with fresh vegetables of the day and sliced potatoes gratinee.*  
Combo pasta \$6.95

### TILAPIA FRANCESE **19.95**

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

### TUNA **23.50**

Grilled Fresh Tuna, capers in a lemon sauce. Served with arugula salad, dice tomatoes, balsamic vinegar and olive oil.

### SALMON **24.50**

Fresh Atlantic Salmon, baked to perfection.

### SNAPPER MARECHIARO **26.50**

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

### SWORDFISH PIZZAIOLA **22.50**

Swordfish filet, black olives, onions, dry oregano in a marinara sauce.

## La Pizza

### MARGHERITA **17.50**

Tomato, Mozzarella and basil.

### ORTOLANA **18.95**

Tomato sauce, mozzarella, spinach, zucchini, mushrooms, garlic and olive oil.

### PEPPERONI **17.95**

Mozzarella tomato sauce and pepperoni.

### CAPRICCIOSA **18.95**

Tomato, fresh artichoke and mozzarella.

### QUATTRO FORMAGGI **18.95**

Tomato sauce, mozzarella, caprine, fontina and swizzere.

### PICCANTE **18.95**

Tomato sauce Italian sausage and mozzarella.

### INGLESE **21.95**

Smoke salmon and goat cheese.

### PIZZA PAZZA **20.95**

Tomato sauce arugula and prosciutto.

## Pollo - Chicken

Combo pasta \$6.95

### POLLO AL CARBONI **19.95**

Sliced butterflied breast of chicken on the grill. Served over a house salad with diced fresh tomatoes, olive oil, lemon juice and balsamic vinegar.

### POLLO MILANESE **21.95**

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

### POLLO PARMIGIANA **23.95**

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

### POLLO MARSALA **23.95**

Chicken Breast sautéed with a touch of Marsala Wine, topped with sliced Portobello mushrooms. Served with vegetables of the day and potatoes.