

VILLAGIO RESTAURANT
Merrick Park, Coral Gables

Luncheon Menu#2
\$39.95
Per person

Name _____ Date _____ Time _____

Location _____ Phone _____ #of Guest _____

Credit Card Type _____ Credit Card Number _____ Expires _____

Deposit _____ Signature _____

Comments/Remarks _____

Confirmation by telephone (PH 305-447-8144) and email confirmations accepted at villagiogables@att.net Deposit required \$200.00. Bottled Wine option: from \$60.00 per Bottles for our House wine 1 ½ liter bottles, or choose from our extensive cellar at per bottle prices. Full Bar Service available, including House Wines, or Beer....Premium Brands slightly highee. A special Children's menu including dessert and soft drinks is available as well, for \$26.95 Pricing does not include 8% Florida State Sales Tax, and 20% gratuity.

For Starters:

Insalata Mista

Chopped Radicchio, Arugula and Endive with a Balsamic vinegar, lemon juice, extra virgin olive oil and diced tomato dressing.

Mozzarella Caprese

Slices of fresh mozzarella with red-ripe tomato slices, fresh basil and a drizzle of extra virgin olive oil.

Insalata Cesare

Classically prepared with Romaine lettuce, crunchy croutons, our tangy Caesar dressing and a sprinkle of Parmigiano.

Followed by a choice of:

Penne Primavera

Tube shaped pasta tossed with tender fresh spring vegetables and a touch of marinara sauce.

Pollo Marsala

Chicken breast butterflied sautéed with a touch of Marsala wine sliced mushrooms and served with fresh vegetables in garlic oil.

Pesce Spada Pizzaiola

Fresh grilled swordfish filet served atop eggplant and topped with a delicious sauce of fresh tomatoes, onion and herbs.

Scallopini Limone

Tender medallions of veal pounded thin, sautéed with a light lemon white wine sauce, roasted peppers and capers, served with fresh vegetables in garlic oil.

And for dessert a choice of:

Tartufo Gelato

Delicious Italian Ice Cream.

Select a glass of our red or white house wine to compliment your meal.

(Soft drinks included)

For more information telephone Villagio at 305-447-8144 Fabrizio Roberto or Cesar.

We thank you for your interest: and we are looking forward to working with you on your special event.