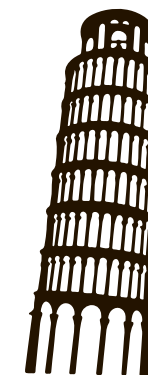


VILLAGGIO

LUNCH MENU



Antipasti - Appetizers

MOZZARELLA MILANESE	12.00
Mozzarella breaded, deep fried with a light tomato sauce.	
SALMON TARTARE	18.00
Chopped Salmon, dill capers sesame oil, red onion, avocado, crème fraiche, seaweed salad.	
CALAMARI FRITTI CON ZUCCHINI	17.00
Deep fried rings of calamari and French fried zucchini in a delicate marinara sauce.	
COZZE TARANTINO	17.00
Fresh steamed Mediterranean Mussels cooked in a delicate tomato and basil sauce with a touch of wine and garlic.	
MELANZANA ALLA PARMIGIANA	15.00
Eggplant topped with mozzarella and baked with a touch of tomato sauce.	
MOZZARELLA BURRATA	20.00
Cream filled mozzarella served with prosciutto and sliced tomatoes.	
MOZZARELLA CAPRESE	14.00
Slices of fresh mozzarella fresh sliced tomatoes basil and touch of pesto.	
POLPO 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.	
MINISTRONE DI VERDURA	10.00
Fresh chopped vegetable in a delicate (vegetarian) broth.	
ZUPPA MARE E MONTI	15.00
Mixed fish, rice, calamari, shrimp, clam broth and a touch of tomato with clams and mussels.	

Insalate - Salads

ADD CHICKEN \$6. ADD SHRIMP \$8. ADD SALMON \$10.

MISTA (Vegetarian)	10.00
Chopped radicchio, arugula, endive mushrooms in a balsamic vinegar, lemon juice Dice tomato and extra virgin olive oil dressing. ADD CHICKEN \$6. ADD SHRIMP \$8. ADD SALMON \$10.	
CESARE	13.00
Traditional Caesar salad, topped with croutons and Parmigiano cheese. ADD CHICKEN \$6. ADD SHRIMP \$8.	
AMALFI	19.00
Plump shrimp, Mediterranean mussels, Palm Bay Clams and tender squid rings, marinated in citrus olive oil dressing, over fresh baby arugula, endive and radicchio.	
KALE CAESAR	16.00
Organic kale, flax seeds, roasted chick peas, English cucumber and croutons, tossed in a Caesar dressing. ADD CHICKEN \$6. ADD SHRIMP \$8.	
GRECA (Vegetarian)	17.00
Romaine lettuce, diced tomatoes, peppers, olive, feta cheese and olive oil dressing. ADD CHICKEN \$6. ADD SHRIMP \$8.	

QUINOA SALAD **17.00**

Quinoa, baby arugula, sun dried tomato, pine nuts, goat cheese and roasted beets in a light lemon dressing.
ADD CHICKEN \$6. ADD SHRIMP \$8.

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 \$6. ADD SHRIMP \$8.

ST. TROPEZ **18.00**

Romaine lettuce, boiled potatoes, olives, italian canned tuna, boiled eggs, string beans, artichoke hearts, pesto mayo dressing.

*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 \$3.50
GLUTEN FREE PASTA / LINGUINE QUINOA \$5.00
ADD CHICKEN \$6 ADD SHRIMP \$8

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 **20.00**

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

FETTUCCHINI ALFREDO **18.00**

Fettuccini in a Classic Alfredo cream sauce.

TORTELLINI ALLA PANNA **19.00**

Rounded pasta filled with meat, served in a 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 **22.00**

Homemade 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 **21.00**

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

LINGUINE SALMON **23.00**

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

LINGUINE NETTUNO **25.00**

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

Carni - Meats

TAGLIATA DI MANZO **28.00**

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 **24.00**

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

POLLO AL CARBONI **20.00**

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 **23.00**

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

POLLO MARSALA **24.00**

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

Pesce - Fish

TILAPIA FRANCESE **21.00**

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

SALMONE A LETTO **24.00**

Fresh Atlantic salmon baked to perfection.

PESCESPADA SAVORITO **27.00**

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

SNAPPER MARECHIARO **29.00**

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

TONNO **27.00**

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 **18.00**

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 **20.00**

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