

Villaggio

RISTORANTE & BAR

Antipasti

BRUSCHETTA CLASSICA 14

Baked Rustic Bread, Garlic, Fresh Tomatoes, Basil, and Estate Olive Oil.

CALAMARI ALLA GRIGLIA 17

Marinated and Grilled Calamari, Fennel Salad, and Grilled Lemon **GF**

CARPACCIO DI MANZO 19

Thinly Sliced Beef Tenderloin, Lemon Aioli, Pickled Caper Berries, Baby Arugula, and Shaved Parmesan Cheese

ROSETTE AL FORNO 14

Rose-shaped Pasta stuffed and baked with Fontina, Prosciutto, Mascarpone, and Besciamella Sauce

POLPETTE 15

Beef and House-Made Sausage Meatballs, Marinara, Whipped Ricotta, Basil Pesto, and Fett'unta

SALUMI E FORMAGGI 22

24-Months Prosciutto di Parma, Salame Napoli, Capocollo, Provolone, Parmigiano, Gorgonzola Dolce, Cerignola Olives, Fig Compote, and Toasted Bread

Insalata

TUSCAN CAESAR* 15

Romaine Hearts, Tuscan Greens, Oven Roasted Tomatoes, Classic Dressing, and Parmesan Tuile **GF**
Add anchovies \$2

LOLA SALAD 14

Fresh Baby Arugula, Shaved Fennel, Parmesan Cheese, and Lemon Vinaigrette **GF V**

BURRATA CAPRESE 18

Siano Fresh Burrata Cheese, Heirloom Tomato, Estate Olive Oil, Sea Salt, Cracked Black Pepper, and Fresh Basil with a touch of 8-year Old Catani Balsamico **GF V**

*Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We will do our best to accommodate special dietary needs and restrictions. Please ask your server. A \$5 charge will be added for split-entree items. 20% Gratuity will be added for reservations of 6 or more.
GF = Gluten Free **V** = Vegetarian

Pasta & Risotto

ALL PASTAS ARE MADE
FRESH IN HOUSE DAILY
GF OPTION AVAILABLE



CARBONARA* 26

Spaghetti tossed with Guanciale, Egg Yolk, Pecorino Romano, and Cracked Black Pepper

RISOTTO SELVAGGIO 29

Imported Carnaroli Rice, Wild Mushrooms, Spinach, Oven Roasted Tomatoes, and Parmesan Cheese **GF V**

RISOTTO DOLCE VITA 29

Parmigiana Risotto, Jumbo Shrimp, Mascarpone and Goat Cheese, and Wilted Spinach **GF**

BOLOGNESE 29

Tagliatelle tossed with a Rich Sauce of Slowly Braised Ground Veal, Beef, and Pork

LINGUINE MARECHIARO 32

Fresh Linguine, Shrimp, Clams, Mussels, Scallops and Calamari, tossed with a San Marzano Tomato Sauce, and Fresh Herbs

LASAGNA AL FORNO 29

Pasta Sheets layered and baked with Chef's Bolognese Meat Sauce, Italian Cheeses, and Besciamella Sauce

RAVIOLI DEL GIORNO Market Price

House-made Stuffed Jumbo Ravioli of the Day

RIGATONI ALLA NORMA 24

Roasted Eggplant, Tomato Sauce, Burrata Mozzarella, and Fresh Basil

CACIO E PEPE 26

Spaghetti, Tellicherry Peppercorns, and Pecorino Romano

GAMBERI ALLA VODKA 30

Capellini, Vodka Sauce, Jumbo Shrimp, and Parmesan

RIGATONI BOSCAIOLA 28

Housemade Fennel Sausage, Wild Mushrooms, Baby Spinach, and San Marzano Tomato Sauce

PENNE VILLAGGIO 28

Penne Pasta, Baby Spinach, Oven Roasted Tomato, Pine Nuts, Garlic, and Oil Sauce and Pecorino Romano **GF V**

GNOCCHI ALLA VALDOSTANA 29

Prosciutto Cotto, Piselli, Wild Mushrooms, and Creamy Cheese Sauce

Pollame, Carne & Il Mare

SERVED WITH
SEASONAL
VEGETABLES



PICCATA DI POLLO 28

Chicken Breast sautéed with White Wine, Lemon, and Cured Capers

VITELLO AL MARSALA 32

Veal Scaloppine, Wild Mushrooms, and Fine Marsala Wine

SALMONE IN CROSTA 29

8oz Verlasso Salmon Crusted in Roasted Pistachio, Crispy Fingerling Potatoes, Roasted Rainbow Carrots, Rosemary Arancia E Zenzero Glaze

TAGLIATA DI MANZO 42

12oz Prime Strip Loin, Crispy Fingerling Potatoes, Garlic Broccoli Rabe, and Rosemary- Demi-Glaze

POLLO ALLA PARMIGIANA 32

Crispy 6oz Chicken Breast, Marinara, Fresh Mozzarella, Aged Parmesan, and Spaghetti

Pasta Sides

Choice of Pasta with:

BOLOGNESE 14

POMODORO, CACIO E PEPE, WHITE WINE GARLIC, VODKA SAUCE 8

SPARKLING

BORGIO MARGLIANO, MOSCATO <i>Piedmont</i>	13 50
CASTELLO DI GABBIANO, PROSECCO <i>Veneto</i>	14 52
LE MORETTE, "CEPAGE" CHIARETTO, BRUT ROSÉ <i>Veneto</i>	15 58
COL DI LUNA "FLORA" PROSECCO <i>Veneto</i>	54

ITALIAN WHITES

CASTELLO DI GABBIANO, PINOT GRIGIO <i>Veneto</i>	11 42
PERI, CHARDONNAY <i>Lombardy</i>	12 46
LAVIS, SAUVIGNON BLANC <i>Trentino</i>	13 50
VILLA MATIDE, FALANGHINA <i>Campania</i>	13 50
PALA, I FIORI, VERMENTINO <i>Sardegna</i>	13 50
CERETTO, "BLANGÉ" ARNEIS <i>Piedmont</i>	14 54
PIEROPAN, SOAVE CLASSICO <i>Veneto</i>	15 58
MICHELE CHIARLO, ROVERTO, GAVI <i>Piedmont</i>	15 60
TORNATORE, ETNA BIANCO <i>Sicilia</i>	21 82
SAN SALVATORE, "TRENTENARE", PAESTUM FIANO <i>Campania</i>	68

ITALIAN ROSÉ

COLLESTEFANO, "ROSA DI ELENA", ROSÉ <i>Marche</i>	12 46
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Corkage fee: \$35 per bottle, 2 bottle maximum.
Wine must not be available on our wine list.

ITALIAN REDS

MICHELE CHIARLO, "LE ORME", BARBERA D'ASTI <i>Piedmont</i>	13 52
MARRAMIERO DAMA, MONTEPULCIANO <i>Abruzzo</i>	13 50
ALASIA, BRACHETTO D'ACQUI <i>Piedmont</i>	14 54
CASTELLO DI GABBIANO, CHIANTI CLASSICO RISERVA <i>Toscana</i>	14 54
TENUTA REGALEALI, NERO D'AVOLA <i>Sicilia</i>	15 58
VIGNETI DI ETTORE, VALPOLICELLA CLASSICO <i>Veneto</i>	15 58
LE RAGNAIE, "TRONCONE" SANGIOVESE <i>Toscana</i>	15 58
ALLEGRINI "BABY AMARONE" <i>Veneto</i>	15 58
RENATO RATTI, "OCHETTI" LANGHE NEBBIOLO <i>Piedmont</i>	16 62
TENUTA DI ARCENO, CHIANTI CLASSICO <i>Toscana</i>	18 68
SAN SALVATORE, CERASO AGLIANICO <i>Campania</i>	19 78
PIAN DELLE QUERCI, ROSSO DI MONTALCINO <i>Toscana</i>	82
FONTANABIANCA, BARBARESCO <i>Piedmont</i>	110
PIAN DELLE QUERCI, BRUNELLO DI MONTALCINO <i>Toscana</i>	129
SCHIAVENZA, BAROLO BROGLIO <i>Piedmont</i>	130
ALLEGRINI, AMARONE <i>Veneto</i>	195
ARGIANO, BRUNELLO DI MONTALCINO <i>Toscana</i>	203

SUPER TUSCAN

PRINCIPINO MAESTRO	14 54
IL FAUNO DI ARCENO	84
INSOGLIO DEL CINGHIALE	100

NEW WORLD REDS

STAGS' LEAP, PETITE SIRAH <i>Napa Valley, CA</i>	97
BEAULIEU VINEYARD TAPESTRY, RED BLEND <i>Napa Valley, CA</i>	111
WESTHOFF PIONEERS ITA, ITALIAN BLEND <i>Santa Barbara, CA</i>	132
ORIN SWIFT "ABSTRACT," RED BLEND <i>Paso Robles, CA</i>	134

PINOT NOIR

LINGUA FRANCA "AVNI" <i>Willamette Valley, OR</i>	22 86
BELLE GLOS "CLARK & TELEPHONE" <i>Santa Maria Valley, CA</i>	110

CABERNET SAUVIGNON

BRANCATELLI, VALLE DELLE STELLE <i>Toscana</i>	16 61
DAOU <i>Paso Robles, CA</i>	16 66
QUILT <i>Napa Valley, CA</i>	21 82
LEGIT <i>Toscana</i>	92

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Beer

NOW FEATURING CANNED OFFERINGS OF PINEHURST BREWING

DOMESTIC

MICHELOB ULTRA	6.5
YUENGLING	6.5
SAM ADAMS (NON-ALCOHOLIC)	6.5
WHITE CLAW 0.0 (NON-ALCOHOLIC)	6.5
TRULY WILD BERRY	7.5
SIERRA NEVADA HAZY LITTLE THING	7.5

IMPORTED

CORONA PREMIER	7.5
PERONI	7.5
MODELO	7.5
LOCAL	
1895 LAGER	6.5
PIVOTED IPA	6.5
WICKED WEED SEASONAL	7.5

HAND-CRAFTED

Cocktails

GIARDINO SPRITZ

Hendrick's Scottish Gin, St. Germain, Grapefruit Juice, topped with Gabbiano Prosecco

ROSSE DI HIBISCO

Don Fulano Reposado Tequila, Freshly Brewed Hibiscus Tea, Italicus Liqueur, Lemon Juice, Honey Simple Syrup, and Fee Brothers Orange Bitters

BERRY AMORE*

Diplomatico Rum, Cinnamon Simple Syrup, Lemon Juice, Fresh Raspberries, and Egg White

PRETTY, DIRTY

Grey Goose Vodka, Olive Brine, Olive Oil Granita, and a Blue Cheese Olive

15 RYE NOT 17

High West Double Rye, Campari, Simple Syrup, topped with Club Soda

17 VIOLET KISS 14

Wheatley Vodka, Lemon Juice, and Lavender Simple Syrup

BOSCO ROSSO 16

Maker's Mark Bourbon, Strawberry-Blueberry-Basil Shrub, and Simple Syrup

18 ANOTHER, THEN 16

Another Hendrick's Scottish Gin, Luxardo Liqueur, Carpano Bianco Vermouth, Citrus Syrup

17

Zero Proof

CREMA ALLA ROSA

Strawberry Dragonfruit, Cream, Soda

CREMA ALLA PESCA

Peach, Cream, Soda

12 BACCHE BRILLANTI 12

Strawberry-Blueberry-Basil Shrub and Owen's Ginger Beer

12 BARELY BLUSHING 10

Fresh Brewed Hibiscus Tea, Honey Simple Syrup, and Lemon Juice

Dolci

PANNA COTTA 12

Silky Creamy Dessert Infused with Vanilla Bean, and topped with Macerated Berries **GF**

CANNOLI 10

Whipped Ricotta and Mini Chocolate Chips, Orange Zest, Powdered Sugar

AFFOGATO 10

Vanilla Beans Gelato, Fresh Brewed Espresso, Ladyfinger Cookie

OLIVE OIL CAKE 12

Lemon Marmalade, Chantilly Cream

TIRAMISU* 12

Espresso-Soaked Ladyfingers Layered with Mascarpone Cream, Caffé Borghetti

AFTER DINNER

Drinks

ESPRESSO MARTINI

Maestro Dobel Tequila, Caffé Borghetti, Espresso, Almond Syrup, Chocolate Bitters

AMALFI CLOUD*

Tito's Handmade Vodka, Caravella Limoncello, Solerno Blood Orange Liqueur, Heavy Cream, Lemon Juice, and topped with Fresh Meringue

HOUSEMADE SEASONAL 'CELLO

COFFEE DRINKS

CAPPUCCINO

5

ESPRESSO

4

16

DIGESTIVO

CARAVELLA LIMONCELLO

AVERNA AMARO

17

NONINO QUINTESNTIA AMARO

ITALICUS

SAMBUCA ROMANO

10

FERNET BRANCA

DISARONNO

ASK YOUR SERVER ABOUT OUR

Housemade Seasonal 'Cello