Villaggio
RISTORANTE & BAR



Antipasti

CROSTONE CAPONATA 14
Thick Slice of Toasted Ciabatta Bread, Sweet-and-Sour Sicilian Eggplant Relish with Onions, Celery, Capers, Taggiasca Olives and Toasted Pine Nuts **V**

CARPACCIO DI MANZO* 19
Thinly Sliced Beef Tenderloin, Lemon Aioli, Pickled Caper Berries, Baby Arugula, and Shaved Parmesan Cheese

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, Capicollo, Provolone, Parmigiano, Gorgonzola Dolce, Cerignola Olives, Fig Compote, and Toasted Bread

CALAMARI ALLA GRIGLIA 17
Marinated and Grilled Calamari, Fennel Salad, and Grilled Lemon **GF**

ROSETTE AL FORNO 14
Rose-shaped Pasta stuffed and baked with Fontina, Prosciutto, Mascarpone, and Besciamella Sauce

Insalata

TUSCAN CAESAR* 15
Romaine Hearts, Tuscan Greens, Oven Roasted Tomatoes, Classic Dressing, and Parmesan Tuile **GF**
Add anchovies $2

BARBABIETOLA SALAD 16
Roasted Red and Yellow Beets, Candied Pecans, Tuscan Kale, Curly Carrots and Goat Cheese Vinaigrette **GF V**

BUFALA E CAPONATA 18
Imported Mozzarella di Bufala over Sweet and Sour Eggplant Relish, Fresh Basil, and Villella Olive Oil **GF V**

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 INVERNALE 29
Imported Carnaroli Rice. Roasted Butternut Squash, Mascarpone Cheese, Italian Sausage, Tuscan Kale and Parmigiano Cheese **GF**

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 31
Capellini, Vodka Sauce, Jumbo Shrimp, and Parmesan

RIGATONI ALLA 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, Olive Oil, 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 MONTE ROSSA 38
7oz Pan Seared Verlasso Salmon, Vellutata di Gambero, Yukon Gold Mashed Potato and Fagiolini Arrosto **GF**

FILETTO DI MANZO AL PEPE VERDE 54
7oz Beef Tenderloin, Green Peppercorn, and Brandy Cream Sauce, Roasted Haricot Verts and Crisp Potatoes **GF**

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

*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.* **GF** = *Gluten Free* **V** = *Vegeterian*


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