

Villa Italia

RISTORANTE

ANTIPASTI

Soup of the Day

cup 5 | bowl 7

Baked Clams

Baby clams tossed with herbs and bread stuffing
in a lemon and white wine sauce

10

Fried Calamari

Lightly breaded calamari fried to perfection

13

Bruschetta

Our house made bread toasted and topped with
fresh tomatoes, olive oil and garlic

9

Antipasto

An assortment of meats, cheeses,
house roasted peppers and gaeta olives

12

Mussels Bianco

garlic, lemon, white wine, shallots

11

Shrimp Cocktail

Four jumbo shrimp with a tangy cocktail sauce

12

Nonna's Meatballs

Topped with shaved parmigiano

6

Mozzarella in Carrozza

Sweet mozzarella cheese "sandwiched" between
slices of bread and fried to a delicious golden brown

7

Garlic Bread Parmigiana

A classic topped with cheese

6

INSALATE

Add Gorgonzola Cheese 1.50

Insalata Mista

mixgreens, carrots, tomatoes, balsamic vinaigrette

6

Caesar Salad

Romaine lettuce tossed with croutons, imported
Romano cheese and Caesar Dressing

8

Add grilled chicken 4

Add 4 grilled jumbo shrimp 8

Spinach Salad

Fresh spinach with crispy bacon, pine nuts,
gorgonzola cheese and our Italian vinaigrette

9

Caprese

Fresh mozzarella cheese and tomatoes
with a splash of extra virgin olive oil

10

Wedge of Iceberg

Blue cheese dressing and
crisp bacon, fried onion

9

Roasted Beets with Goat Cheese

Arugula, pine nuts, lemon vinaigrette

10

FRUTTI DI MARE

Mussels with Cream and Spinach

garlic, lemon, white wine over linguine

18

Filet of Salmon with Pesto Sauce

Served over risotto

21

Linguine with White Clam Sauce

Garlic, lemon and olive oil

18

Mussels and Clams Fra Diavolo

Served over linguine

19

Filet of Basa Calabrese

White fish, artichoke, roasted pepper, olives,
capers, onion, tomato and white wine

20

Shrimp Scampi

Garlic, butter, lemon and white
wine served over linguine

19

Filet of Basa Francese

Served over spinach

20

Please ask about our Catering menu

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PASTA

Lasagne
A classic favorite
17

Ravioli allo Speck
Speck prosciutto, mushrooms, caramelized onion,
cream, pine nuts and shaved parmigiano
17

Penne Vodka with Chicken
Ham, onion, vodka, tomato sauce and a splash of cream
18

Cavatelli al Pesto
A creamy blend of basil, garlic, pine nuts,
parmigiano and extra virgin olive oil
16

Gnocchi with creamy Bolognese
Our own rich creamy cheese and meat sauce
16

Penne alla Norma
Roasted eggplant, tomato, onion, garlic,
basil and fresh mozzarella
16

Penne with Broccoli & Sausage
With fresh garlic and extra virgin olive oil
17

Spaghetti Amatriciana
Diced pancetta, onion and fresh tomato sauce
and shaved parmigiano
16

Fettuccine Alfredo
A rich sauce made with fresh cream, eggs and parmigiano
15

Lobster Ravioli
In a shrimp & sherry wine pink sauce
18

Spaghetti with Meatballs
With shaved parmigiano
16

Tortellini della Nonna
Pancetta, peas and cream sauce
16

Pappardelle with Shrimp & Scallops
Tomato sauce, sherry, and a touch of cream
22

SPECIALITA' DELLA CASA

Chicken Parmigiana
Melted mozzarella and tomato sauce
18

Chicken Francese
Dipped in a light egg batter in a lemon,
shallots and white wine sauce
18

Chicken & Hot Sausage Scarpariello
Garlic, onions, mushrooms,
hot and sweet peppers and potato
21

Veal Pizzaiola
Olives, capers, herbs and marinara sauce
24

All selections served with penne

Chicken Marsala
Mushrooms, shallots and marsala wine
18

Chicken Milanese
Crispy breaded cutlet topped with arugula and
shaved parmigiano and chopped tomatoes
18

Eggplant Parmigiana
Mozzarella and tomato sauce
18

Veal Saltimbocca
Prosciutto, shallots, mozzarella and herbs,
topped in a sherry wine sauce
25

Veal Parmigiana
A classic favorite
21

SIDE ORDERS

Meatballs (2)
5

Sausages (2)
5

Sauteed Spinach with Garlic & Oil
7

Broccoli
7

Roasted Vegetables
7

Broccoli di rabe (in season)
8

*Please inform staff of any allergies
Consuming raw or undercooked foods may be
hazardous. We do not use trans fat oils in our cooking*

*We prepare all dishes fresh to order and at times,
may require longer preparation times.
Please be patient while we prepare your meal.
Gratuity of 20% may be added to groups of 6 or more*