

# Happy Easter 2026

from Il Villaggio

## APPETIZERS

SOUP OF THE DAY  
(PLEASE ASK YOUR SERVER)

GRILLED CALAMARI 19  
Marinated in lemon garlic  
and herbs with tomatoes

JUMBO SHRIMP COCKTAIL 21  
4 Shrimp, horseradish cocktail sauce

CRAB CAKE 21  
Jumbo lump crab meat imperial,  
white wine lemon sauce

BURRATA CHEESE & TOMATO 19  
peck prosciutto, basil, evoo  
and balsamic reduction

STUFFED LONG HOT PEPPERS 17  
Gorgonzola cheese, prosciutto,  
fig jam balsamic reduction

CLASSIC CAESAR SALAD 14

BEET SALAD 15  
goat cheese, baby arugula, pistachios, balsamic,  
citrus lemon olive oil dressing

## SIDES

Asparagus 10

Broccoli Rabe 10

Parmigiana Truffle Fries 12

Garlic Mashed Potatoes 10

Capellini Marinara 10

Capellini Garlic Olive Oil 10

## DINNER

FILET MIGNON 47  
8oz grilled, brandy peppercorn sauce

FISH OF THE DAY M.P  
Please ask your server

GNOCCHI ADRIATICO 39  
Homemade gnocchi, served in blush cream sauce,  
with jumbo lump crab-meat, asparagus

PENNE VODKA AND SHRIMP 35  
Server in a vodka cream sauce

LEEK AND GOAT CHEESE  
RAVIOLI BOLOGNESE 31  
Domestic ground meat, truffle essence, tomato sauce

CHICKEN CAPRI 32  
Topped with jumbo lump crabmeat, grape tomatoes,  
asparagus, lemon zest sauce

CHICKEN PARMIGIANA 30  
Breaded pan fried, topped with  
melted mozzarella, marinara sauce

PORK CHOP 39  
Porcini crusted, gorgonzola, port wine reduction

VEAL PORCINI 33  
Porcini mushrooms, pancetta, mozzarella,  
brandy demi glaze sauce

VEAL MARE MONTE 35  
Topped with crabmeat, roasted peppers,  
spinach, lemon zest sauce

SHRIMP SCALLOPS 40  
Jumbo shrimp, scallops, grape tomatoes,  
fresh arugula, white wine sauce over tagliatelle



Warning: Consumption of under-cooked meat, poultry, seafood or eggs may increase the risk of food-borne illnesses