

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, beurre Blanc sauce

BURRATA CHEESE & TOMATO 19 Soft burrata cheese & tomatoes, speck prosciutto, basil, evoo and balsamic reduction STUFFED LONG HOT PEPPERS 17
Gorgonzola cheese, prosciutto, fig jam balsamic reduction

CLASSIC CAESAR SALAD 14 Romaine hearts, croutons, parmigiana cheese, house made Caesar dressing.

BEET SALAD 15
Roasted beet topped with goat cheese, baby arugula, pistachios, balsamic, citrus lemon olive oil dressing

DINNER

FISH OF THE DAY M.P Please ask your server

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, over capellini

FILET MIGNON 47 8oz grilled, brandy peppercorn sauce, spinach PORK CHOP 39

Porcini crusted, gorgonozola, port wine reduction, broccoli rabe

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

GNOCCHI ADRIATICO 39

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

SIDES

Long Hot Peppers 10 / Spinach 10 / Asparagus 10 / Broccoli Rabe 10
Parmigiana Truffle Fries 12 / Sautéed Mushrooms 10
Capellini Marinara Or Garlic Olive Oil 10



IL VILLAGGIO EASTER DESSERTS

CRÈME BRÛLÉE CHEESECAKE 11

GELATO OF THE DAY 11

SORBET OF THE DAY 11

TIRAMISU 11

All Homemade Desserts Are Made By Our Pastry Chef

