

Chef's Dining Experience Six courses specially selected and prepared to give your table a culinary tour. We will showcase our specialty items from on and off the menu. \$75.00 per person

-----**Antipasti**-----

Carpaccio thin slices of rare filet mignon rolled with a roasted garlic spread and crisp romaine lettuce, and drizzled with olive oil. \$14.95

Ravioli Fritti parmesan crusted cheese ravioli, drizzled with marinara, four cheese and pesto. \$10.95

Portobello Ripieno baby Portobello mushrooms stuffed with crab meat, spinach and fresh tomatoes, and baked in a garlic butter white wine sauce. \$12.95

Bruschetta con Salmone fresh crostini topped with aioli spread, smoked salmon and mix greens. \$10.95

Torta di Formaggi roasted red peppers and a blend of four cheeses, baked and topped with a gorgonzola cream sauce and served with crostini. \$10.95

Calamari Fritti Tender bite size calamari deep fried and served with marinara and lemon \$10.95

Bruschetta Toscana soft goat cheese spread over fresh crostini and topped with tomatoes, spinach and roasted red peppers. \$8.95

Mozzarella Caprese fresh buffalo mozzarella, tomatoes, fresh basil and olive oil. \$9.95

-----**Zuppa e Insalate**-----

Zuppa del Giorno soup of the day

Insalata della Casa fresh spring mix greens tossed in our house balsamic vinaigrette dressing with fresh tomatoes and garlic croutons. \$4.95

Spiritosa baby mix greens tossed in balsamic dressing, fresh strawberries, feta cheese, and toasted almonds. \$7.95

Insalata Villaggio fresh romaine tossed with creamy Italian dressing, topped with pancetta hard boiled eggs, red onions and served with crostini. \$7.95

Insalata alla Cesare Caesar salad served with our own impeccable dressing. \$5.95

Nightly Features

In addition to our regular menu items we offer nightly specials that showcase our innovative Italian cuisine.

WE wish you a wonderful dining experience and we invite you to return often.

-----**Primi**-----

- Ravioli del Giorno** ravioli of the day priced daily
- Frutti di Mare** shrimp, scallops, mussels and mushrooms in a spicy pescatore sauce tossed with linguini. \$22.95
- Tortelloni di formaggi** four cheese stuffed tortelloni, tossed with fresh spinach in a vodka tomato cream sauce. \$17.95
- Gnocchi** homemade potato dumplings served with a spicy marinara or a four cheese sauce. \$17.95
- Capellini Bebe** angel hair pasta, combined with chicken, prosciutto, mushrooms, in a delicate cream sauce topped with parmesan cheese, breadcrumbs and baked. \$18.95
- Manicotti alla Fiorentina** pasta shells stuffed with ricotta, parmesan, and spinach baked in a marinara sauce and topped with mozzarella. \$15.95
- Pasta Gabriele** in memory of long time chef and friend Gabriele Varolli, made with pancetta, peas and fresh basil in a fantastic red sauce, tossed with rigatoni and parmesan. \$15.95
- Linguini con Vongole** fresh baby clams, olive oil and fresh garlic, served with your choice of white wine olive oil or marinara sauce. \$17.95
- Signature Lasagna** Homemade pasta layered with Bolognese, Béchamel and cheese topped with marinara, four cheese and pesto. \$15.95

-----**Secondi**-----

- Costolette di Maiale** roasted pork chop, topped with gorgonzola cheese, served over a bed of caramelized onions and roasted potatoes. \$23.95
- Gamberoni Fra Diavolo** shrimp flambé with brandy, vodka, in a spicy pescatore sauce. \$23.95
- Gamberoni alla Zafferano** shrimp sautéed with white wine and brandy in a saffron cream sauce, served over a bed of risotto. \$24.95
- Involtini di Pollo** chicken stuffed with prosciutto, provolone, and asparagus topped with a Marsala wine sauce. \$18.95
- Pollo alla Cacciatore** chicken sautéed in olive oil, fresh tomatoes, mushrooms, and white wine and topped with provolone cheese. \$18.95
- Vitello alla Villaggio** veal stuffed with goat cheese, tomato and spinach topped with brandy marinara sauce and a white wine cream sauce \$22.95
- Vitello di Quattro Formaggi** parmesan crusted veal, topped with provolone, parmesan, mozzarella and gorgonzola cheese, baked in fresh marinara sauce. \$22.95
- Pesce del Giorno** fresh fish of the day market price
- Filetto alla Traviata** peppercorn crusted filet, served in a brandy cream sauce. \$32.95
- Filetto Villaggio** filet mignon topped with crab meat and garlic butter. \$33.95