

# *Il Villaggio*

## Specialty Drinks \$14

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- 🍷 Pear Raspberry Martini; Grey Goose Poire, Chambord, pineapple juice
- 🍷 Prosecco Cocktail; Prosecco, St. Germain, cranberry juice
- 🍷 Roman Mule; Figenza fig vodka, ginger beer, lime
- 🍷 Mimosa Martini; Grey Goose L'Orange, orange juice, champagne
- 🍷 Woodford Marnier; Woodford Reserve bourbon, Grand Marnier, white cranberry juice
- 🍷 Espresso Martini; Van Gogh double espresso vodka, espresso, Baileys
- 🍷 Chocolate Martini; Stolichnaya Vanilla, Godiva Liquor, Kahlua

## Appetizers

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- 🍷 Clams Casino
- 🍷 Fried Calamari
- 🍷 Stuffed Eggplant Rollatini
- 🍷 Stuffed Mushrooms
- 🍷 Spiedino alla Romana
- 🍷 Buffalo Mozzarella – with Tomato, Red Onion, and Roasted Peppers over a Bed of Lettuce
- 🍷 Crabmeat Cocktail +8.00
- 🍷 Seafood Salad +8.00
- 🍷 Shrimp Cocktail +\$8.00
- 🍷 Octopus Salad +8.00
- 🍷 Lobster Mango Salad + \$16.00

## Second Course

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- 🍷 Caesar Salad of Crisp Romaine Hearts, Croutons & Imported ParmigianoReggiano
- 🍷 Tre-Colori Salad of Arugula, Radicchio & Belgian Endive in our Signature Italian Dressing
- 🍷 Waldorf Salad of Crisp Romaine Hearts, Apples, Walnuts and Raisins

## Entrée

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### Chicken, Veal & Beef

- 🍷 Pork Ossobuco, over fettuccini \$58.00
- 🍷 Veal or Chicken Francese in a Classic Lemon Butter Sauce, over linguini \$58.00
- 🍷 Veal or Chicken Parmigiana, over linguini \$58.00
- 🍷 Short Ribs, Braised in a Barolo Wine Sauce, over mushroom risotto \$65.00
- 🍷 Grilled Filet Mignon in a Porcini Mushroom Sauce \$68.00
- 🍷 NY Strip Steak \$68

### Seafood

- 🍷 Shrimp served Scampi Style, Classic Marinara or Spicy Fra Diavolo, over linguini \$65.00
- 🍷 Scallops Broiled in Lemon & White Wine, Lightly Seasoned, over risotto \$65.00
- 🍷 Broiled Filet of Salmon Seasoned with Fresh Herbs \$58.00
- 🍷 Chilean Sea Bass Sautéed in Garlic & White Wine \$75.00
- 🍷 Surf & Turf – Broiled Lobster Tail with a Petite Cut Filet Mignon \$68.00

**Meat & Seafood Entrées are served with Potato Croquets & Sautéed String Beans**

### Pasta

- 🍷 Cannelloni in a Béchamel Sauce \$48.00
- 🍷 Penne a la Vodka with Julienned Prosciutto & Peas \$48.00
- 🍷 Capellini Pasta with Crab & Arugula in a Light Plum Tomato Basil Sauce \$56.00

## Dessert

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|----------------------|----------------------------------|
| 🍷 Tiramisu           | 🍷 Crème Brûlée                   |
| 🍷 Italian Cheesecake | 🍷 Vanilla or Chocolate Ice Cream |
| 🍷 Carrot Cake        | 🍷 Chocolate Cake                 |

Prices include Appetizer, Second Course, Entrée and Dessert with Soda, Coffee & Tea  
Espresso & Cappuccino +\$3.00  
Plate Sharing \$20.00