

Popular Specials

Jumbo Shrimp sauteed in lobster sauce
Calvados brandy and melted brie over garlic crostini

Jumbo Lump crabcakes
With Cajun spices over Provençal tomato sauce

Florida Stone Crab Claws
Mustard sauce (seasonal)

King Crab Legs
Served chilled or steamed with drawn butter

Chilean Sea Bass
Sautéed with garlic, white wine, parsley and lemon

Swordfish
Cajun style, blackened over broccoli rabe

Risotto Bianco
Served with Arborio rice, South African lobster tails and shrimps, in a white wine sauce with leeks, basil, and a touch of garlic

Seafood Risotto
Served with Arborio rice, scallops, shrimps, and mussels in a light tomato and basil sauce

North Atlantic Halibut
Baked with red onion, potato, and crispy leeks in a lemon an white wine sauce

Salmon Filet
Seared and seasoned with fresh herbs over escarole garlic and oil

Snapper
Sauté meuniere, lemon, parsley and white wine

Flounder
Stuffed with crabmeat lemon beurre blanc sauce

Yellowfin Tuna
Pan seared with wasabi drizzle over spinach

Imported Banzino Filet
Sauté meuniere, lemon, parsley and white wine

Veal Chop Aldo
Seasoned and grilled topped roasted peppers, wild mushrooms, garlic and olive oil

Homemade Pappardelle Pasta
With garlic, fresh plum tomato, basil sauce and melted Buffalo mozzarella

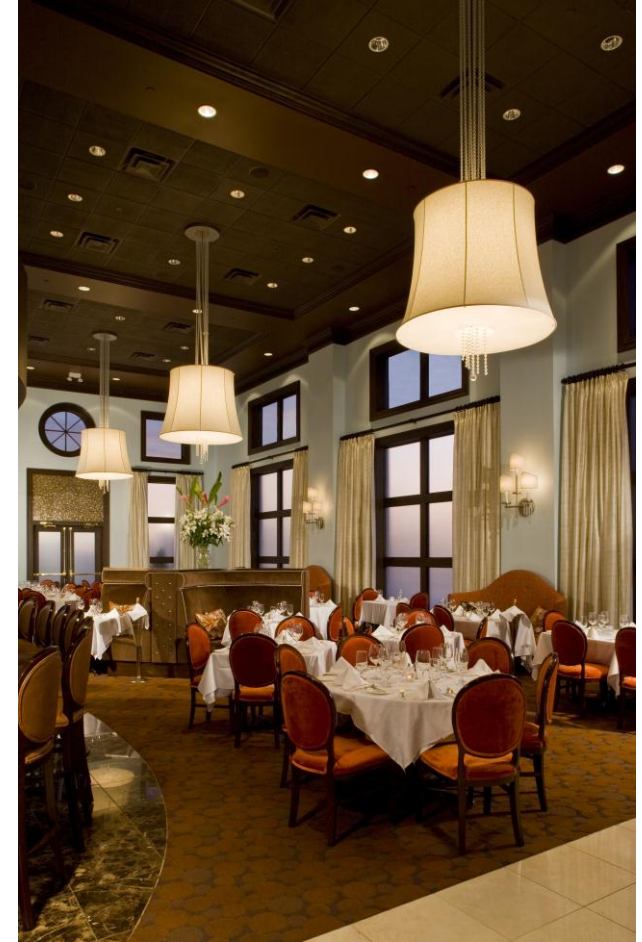
Specials change daily; our professional staff will be pleased to offer today's menu



"Best of Award of Excellence"
Wine Spectator Magazine

**"A diamond in the shadow of
the Meadowlands, old-style
cuisine that never disappoints"**
Zagat Survey, America's Top 1000
Italian Restaurants 2008

Come experience Il Villaggio's distinguished cuisine in our newly renovated ristorante. Since 1979, Il Villaggio has been consistently providing guests with truly memorable dining experiences. Our menu specializes in classic northern Italian dishes, which includes a wide variety of fresh fish and seafood specials.



Il Villaggio

RISTORANTE

651 ROUTE 17 NORTH
CARLSTADT, NJ 07072

Phone | 201 935 7733 |

Email | info@ilvillaggio.com |
www.ilvillaggio.com

Antipasti**Cold**

Shrimp Cocktail.....	13.00
Clam Cocktail.....	11.00
Calamari Salad	9.95
Scungilli Salad	14.00
Mixed Seafood Salad.....	14.75
Prosciutto and Melon	10.00
Shrimps and Red Onions, Garlic & Oil	14.00
Roasted Peppers and Anchovies	10.00
Cold Antipasti Platter	11.00

Hot

Clams Oreganata.....	10.00
Clams Casino	10.00
Spiedino alla Romana.....	10.00
Zuppa di Clams.....	14.00
Mussels Marinara	14.00
Escargot.....	14.00
Stuffed Mushrooms.....	10.00
Hot Antipasti for two.....	20.00

Zuppa

Pasta Fagioli	7.00
French Onion	7.00
Tortellini in Brodo.....	7.00
Soup du Jour	7.00

Insalate

Caesar Salad	9.00
Tomato and Red Onion	8.00
Spinach Salad.....	8.00
Broccoli Salad, Garlic & Oil	8.00
Salad Primavera	8.00
Arugula	8.00

Pasta

Linguini Mala Femmina	25.00
Tortellini alla Panna or Bolognese.....	18.00
Fettuccine Alfredo or Bolognese	18.00
Linguine with White or Red Clam Sauce.....	18.00
Penne Michelangelo	22.00
Linguine Marechiarre	18.00
Manicotti Parmagiana.....	18.00
Linguine or Gnocchi with Garlic & Broccoli ...	18.00
Penne alla Vodka with Prosciutto.....	18.00
Rigatoni with Broccoli di Rabe & Sausage....	24.00
Cannelloni with Cheese Sauce	20.00

Pollo

Chicken Pizzaiola	22.00
Chicken Scarpariello	24.00
Breast of Chicken Francese	20.00
Chicken Marsala.....	20.00
Broiled Chicken	20.00
Chicken Del Villaggio	20.00
Breast of Chicken alla Romano.....	24.00
Chicken Piccata.....	20.00

Vitello

Marsala	24.00
Francese.....	24.00
Saltimbocca	24.00
Parmigiana	24.00
Pizzaiola	24.00
Piccata.....	24.00
Milanese	32.00
Florentine.....	24.00
Sorrentina	24.00

Carne

Broiled Filet Mignon.....	38.00
Prime Sirloin Steak	36.00
Steak Pizzaiola	38.00
Broiled Double Lamb Chops	38.00
Roast Rack of Lamb Bouquetiere for two.....	65.00
Calves Liver	24.00

Pesce

Shrimp Marinara or Fra Diavolo	25.00
Shrimp Francese	25.00
Shrimp and Scallops Marinara	25.00
Flounder Francese	24.00
Broiled Flounder	24.00
Shrimp Scampi	25.00
Broiled Scallops.....	25.00
Calamari, Fried or Marinara.....	24.00
Twin South African Lobster Tails, Marinara, Fra Diavolo, Broiled, or Oreganata.....	38.00
Broiled Seafood Combination.....	38.00
Surf and Turf.....	38.00

Contorni

Spinach saute with garlic and oil	7.00
Broccoli saute with garlic and oil	7.00
Asparagus, saute or parmaigiana	7.00
Mushrooms sautee with garlic and oil	7.00
Fried Zucchini	7.00
Broccoli di rabe	7.00

We also have delicious vegetarian plates available