

# *Il Villaggio*

## **Four Course Plated Menu**

### *Pasta Course*

*(Choose One)*

*Rigatoni Fileto Pomodoro with Julienned Prosciutto and Fennel*  
*Cavatelli with Broccoli, Garlic & Oil*  
*Tortellini alla Panna*  
*Penne alla Vodka with Peas & Pancetta*

### *Salad Course*

*(Choose One)*

*Tri-Color Salad of Arugula, Radicchio & Belgian Endive in our Signature Italian Dressing*  
*Baby Mixed Greens, Candied Pecans & Dried Cranberries Tossed in a Balsamic Vinaigrette*  
*Caesar Salad of Crisp Romaine Hearts, Croutons & Imported Parmagiano Reggiano*

### *Entrée*

*(Choose One from Each Section)*

*Breast of Chicken Stuffed with Prosciutto, Spinach & Mozzarella*  
*Breast of Chicken Stuffed with Shredded Asiago Cheese, Sundried Tomatoes and Spinach*  
*French Cut Chicken Lightly Coated with Romano Cheese & Topped with Quartered Artichokes and Sundried Tomatoes*  
*Pecan Encrusted French Cut Chicken with a Raspberry Port Wine Reduction*  
*Breast of chicken Stuffed with Escarole, Pignoli Nuts and Sundried Tomatoes*

*Broiled Alaskan Salmon in Lemon, Butter & White Wine Sauce*  
*Tilapia with a Pistachio Crust and an Orange Saffron Burre Blanc*  
*Flounder with Panko Breadcrumbs and Topped with Finely Chopped Ripe Tomatoes*  
*Filet of Sole Oreganata*

*Veal Sorrentina~Eggplant, Prosciutto & Mozzarella atop Scallopini*  
*Veal Milanese with Fresh Mixed Greens and Cherry Tomatoes*  
*\*Grilled Filet Mignon with Cabernet Reduction and Baby Portabella Mushroom*  
*\*Denotes Additional Cost of \$10 per order*

### *Dessert*

*(The Following is All Served Tableside)*

*On Each Table a Platter of Assorted French & Italian Pastries*  
*Platter of Italian & American Cookies*  
*Coffee, Tea, Espresso & Cappuccino*