

Il Villaggio

Appetizers

Calamari Salad	16	Oysters Rockefeller	18
Seafood Salad	16	Clams Casino or Oreganata	12
Clams Cocktail	12	Zuppa di Clams	16
Blue Point Oysters	16	Prince Edward Island Mussels in a Red or White Sauce	14
Tuna	18	Fried Calamari	15
Pan Seared with a Peppercorn Crust and a Marinated Cucumber & Onion Garnish		Antipasti Hot or Cold	12
Alaskan King Crab Legs	M.P.	Mozzarella di Buffalo Prosciutto, Roasted Peppers	15
Shrimp Cocktail	15	Spiedino alla Romana Garlic Anchovy Sauce	12
Smoked Salmon	14	Stuffed Mushrooms	12
Shrimp & Red Onion Salad	15	Filet Mignon Carpaccio	15
Grilled Octopus Salad	18.50	Thin Sliced over Arrugala, Shaved Parmesan, Olive Oil, Lemon	
Lobster Mango Salad	24.50		

Soups

Escarole & Beans	9	Soup du Jour	9
French Onion Gratinée	9	Tortellini in Brodo	9
Pasta Fagioli	9	Lobster Bisque	10

Salads

Beet Salad	12	String Bean Salad	10
with Chopped Asparagus & Goat Cheese		Tomatoes, Red Onion, Bleu Cheese	
Caesar Salad	10	Tre-Colori	10
Crisp Romaine Hearts, Croutons, Imported Parmigiano Reggiano		Arrugala, Radicchio, Belgian Endive, Signature Italian Dressing	
Spinach	10	Waldorf	12
Hard Boiled Egg, Bacon, Mushroom		Crisp Romaine Hearts, Apples, Walnuts, Raisins	

Pasta

Cannelloni in a Bechamel Sauce	24	Fresh Pappardelle	26
Fettucine Alfredo or Bolognese	22	Fresh Plum Tomato, Garlic, Basil, Melted Buffalo Mozzarella	
Linguine Malafemmina	30	Penne Vodka	22
Shrimp & Lobster Tail in a White Clam Sauce, touch of Garlic & Parsley		Peas & Prosciutto	
Linguine	24	Rigatoni	26
White or Red Clam Sauce, or Marechiaro		Broccoli Rabe & Sausage	
Fresh Troife Puttanesca	22	Tortellini	22
Fresh Plum Tomato, Garlic, Capers, Olives, Olive Oil, Anchovy *Spicy*		alla Panna or Bolognese	
		Gnocchi Gorgonzola	22
		Toasted Walnuts	

Beef & Chops

Calves Liver Caramelized Onions, Crispy Bacon	32
Filet Mignon Roasted Garlic Butter	46
Surf & Turf Filet Mignon & Lobster Tail	52
Lamb Chops Roasted Vegetables, Mint Jelly	48
Pork Chops Italian Hot Peppers, Shitake Mushrooms	30
Prime Sirloin Steak NY Strip	44
Veal Chop Shitake Mushroom, Roasted Peppers, Roasted Garlic	38
Short Ribs Braised Mushroom Risotto	36
Prime Sirloin Prime NY Cut	16 oz 44 20 oz 55

Seafood

Chilean Sea Bass Over Kale, Lemon, Olive Oil, White Wine	36
Halibut Broccoli Rabe, Olive Oil, Lemon	36.50
Swordfish Dario Diced Fresh tomato, Red Onion, Garlic, Kalamata Olives	35.50
Bronzino Lemon, Olive Oil, Spinach	36
Alaskan King Crab Legs Steamed or Cold	M.P.
Organic Norwegian Salmon Broiled, Blackend, or Grilled	30
Calamari Affogati Sauteed, Garlic, Olive Oil, Clams, Fresh Marinara	32
Broiled Seafood Combination Lobster Tail, Clams, Scallops, Shrimp, Flounder	46
Flounder Broiled or Francese	32
Diver Scallops Broiled, Blackend, or Seared with Garlic & Olive Oil	32
Shrimp & Scallops Marinara	30
Shrimp alla Griglia Escarole, Garlic, Lemon	32
Shrimp Broiled, Francese, Scampi, Marinara, or Fra Diavolo	32
Twin Lobster Tails Broiled, Marinara, Oreganata, or Fra Diavolo	48

Chicken & Veal

Chicken Francese, Marsala, or Parmigiana	24
Broiled Chicken ½ Chicken on the bone	26
Chicken Scarpariello on the bone, Vinegar Peppers, Sausage, Mushroom	28
Chicken Paillard Pan seared topped with Hot & Sweet Peppers	26
Veal Francese, Marsala, or Parmigiana	32
Veal Florentine Lightly Floured, White Wine, Spinach	32
Veal Milanese Veal Chop pounded Thin & Tender	32
Veal Saltimbocca Prosciutto, light brown sauce	32
Veal Sorrentina Eggplant, Prosciutto, Mozzarella	32
Veal Paillard Pan seared topped with Hot & Sweet Peppers	32

Sides

Asparagus Sauteed or Parmigiana	10	Mushrooms Saute	10
Broccoli di Rabe Saute	12	Spinach Saute	10
Broccoli Saute	10	Truffled Mash Potato	10
Fried Zucchini	10	Grilled Vegetables	10