

Buon cibo, buon vino, buoni amici

Good food, good wine, good friends

Appetizer

Mozzarella Caprese 14

Fresh Mozzarella, sliced tomatoes, roasted red pepper and fresh basil, extra virgin olive oil and balsamic vinegar

Hot Antipasto Italiano 16 30 / 2

Baked clams, eggplant rollatini, stuffed mushrooms and fried calamari

Crabmeat Avocado Salad 16

Avocado shell stuffed with crabmeat, avocado, red onion, capers and cherry tomato, extra virgin olive oil lemon dressing

Vongole Oreganate 13

Baked clams stuffed with bread crumbs, garlic, oregano and fresh basil.

Calamari Fritti 16

Fried calamari with house made marinara sauce

Martini Gamberi 17

Colossal shrimp cocktail.

Mozzarella en Carrozza 10

Breaded fresh mozzarella deep fried and served with a side of marinara or anchovy sauce

Ricotta 11

Fresh Ricotta, drizzled with honey and crushed pistachio

Insalata

Insalata di Rugoletta 12

Baby arugula, pears, gorgonzola cheese and walnuts with balsamic vinaigrette.

Insalata del Cesare 12

Traditional Caesar salad with roasted croutons, anchovy and capers.

Insalata Tre Colori 12

Endive, arugula and radicchio with shredded parmigiano reggiano and house balsamic dressing.

Insalata Il Villagio 18

Mixed greens grilled shrimp, tomatoes, gorgonzola cheese, mushrooms, artichoke hearts, with a truffle oil / lemon dressing

Mediterranean Salad 11

Mixed greens, chick peas, feta cheese, cucumber, gaeta olives and tomatoes

Farinaci

Linguine con Vongole 25

Fresh linguini, little neck clams served with our traditional white or red clam sauce.

Pasta alla Puttanesca 21

Fresh pasta with Gaeta olives, capers, anchovies and onions in a light tomato sauce.

Pasta Picci 21

Homemade Ricotta based pasta, served with our traditional Bolognese sauce.

Pasta Il Villagio 27

Fresh pasta tossed with shrimp, clams, mushrooms and cherry tomatoes

Pasta all Matriciana 22

Fresh pasta with sautéed pancetta and onions with a plum tomato sauce.

Pasta all Barese 26

Fresh pasta, roasted Italian sausage, broccoli rabe, sautéed with extra virgin olive oil and garlic

Gnocchi 19

House made potato gnocchi with house made Pesto or Filetto di Pomodoro sauce

Risotto con Asparagus e Gamberi 28

Arborio rice with asparagus and jumbo shrimp

Pollo

Pollo Martini 25

Parmesan crusted chicken breast pan seared to a golden brown then finished with a lemon vermouth sauce

Pollo Milanese 26

Breaded pan fried chicken breast, topped with arugula, chopped fresh mozzarella, diced cherry tomato

Pollo Villagio 25

Chicken breast sautéed with shallots, topped with eggplant and fresh mozzarella

Pollo Parmigiana 26

Chicken cutlet lightly breaded pan fried, fresh mozzarella house made marinara sauce and pasta.

Pollo Saltimbocca 26

Chicken scaloppini sautéed in sage butter with prosciutto and mozzarella on a bed of sautéed spinach

Arrosti

Veal Chop 48

Hand cut prime veal chop off the rack, grilled and served with sweet or hot cherry peppers and onions

Grilled Pork Chop Pizzaiola 28

Double cut Pork Chop Pizzaiola style served with side of pasta

Bistecca “Steakhouse Shell” 48

Grilled Black Angus shell steak served with fried onion rings

Vittelo

Veal Marsala 27

Veal scaloppini, mushrooms, sautéed in a Marsala wine sauce.

Veal Chop Milanese 46

Veal chop off the rack, pounded, pan fried topped with arugula, diced fresh mozzarella, diced tomato

Veal Rollatini 26

Veal scaloppini rolled and stuffed with prosciutto and Fontina cheese in Marsala wine and mushroom sauce.

Veal Saltimbocca 28

Veal scaloppini sautéed in sage butter with prosciutto and Mozzarella, served over a bed of sautéed spinach

Veal Villagio 28

Veal scaloppini sautéed with shallots, topped with eggplant and fresh mozzarella

Pesce

Gamberi alla Scampi 29

Jumbo shrimp sautéed in white wine sauce with garlic and fresh parsley

Calamari or Scungilli 28

Calamari or Scungilli with a spicy Fra Diavolo or Marinara sauce served over fresh pasta.

Wild Salmone 29

Grilled Salmon filet with a Dijon mustard sauce, served with carrots, Tuscan potatoes.

Zuppa di Pesce 33

Shrimp, clams and calamari with a spicy Fra Diavolo sauce or Marinara sauce over fresh pasta

Branzino M/P

Grilled whole Mediterranean sea bass, with fresh herbs, lemon, olive oil, served whole or de-boned

Broccoli Rabe 10 Asparagus 10 Baby Spinach 9 Escarole 9