

Il Villagio

Trattoria Italiana



Party Menu Packages

366 HEMPSTEAD AVE.

MALVERNE, NY 11565

516 792-6336

**ATTACHED PRICES ARE FOR PARTIES OF
20 OR MORE GUEST'S**

**ADDITIONAL SERVICE CHARGE OF \$580.00
FOR MONDAY PARTIES**

Il Villagio

Trattoria Italiana

Package A: 44.00
+ TAX + 20% GRATUITY

SALAD

Tri- color salad

Arugula, Endive and Radicchio with shredded Parmigiano Reggiano

ENTREES

Pasta Marinara

Fresh pasta with fresh tomato and Basil

Chicken Parmigiana

w/ Side of Linguini

Nonna's Eggplant Rollatini

*Eggplant rolled and stuffed with fresh Ricotta, homemade mozzarella and Parmigiano Reggiano,
topped w/ house made Marinara sauce*

COFFEE AND DESSERT

Fruit plate and Biscotti

BASE COCKTAILS 12.00

DOMESTIC BEER7.00

HOUSE RED WINE.... 11.00

HOUSE WHITE WINE..... 11.00

SODAINCLUDED

Children \$24.00

Choice of Pasta or Chicken Fingers and French Fries or may order off our regular house menu

Il Villagio

Trattoria Italiana

Package B: 54.00
+ TAX + 20% GRATUITY

SALAD

TRI-COLOR SALAD

Arugula, Radicchio, and Fennel Salad

PASTA

PASTA MATRICIANA

Fresh pasta, sautéed pancetta & onion, pecorino, in a plum tomato sauce

ENTRÉE (choose one)

SALMON

Grilled Salmon filet with a Dijon mustard sauce, with sautéed vegetables

CHICKEN PICCATA

Chicken scaloppini sautéed with lemon & capers in a white wine sauce with sautéed vegetables

EGGPLANT ROLLATINI

Ricotta and Parmigiano Reggiano

DESSERT

COFFEE OR TEA

HOUSE MADE CANNOLI

Includes Soda, Domestic Beer, Red or White House Wine

Cocktails not included

Children \$24.00

Choice of Pasta or Chicken Fingers and French Fries or may order off our regular house menu

Il Villagio

Trattoria Italiana

Package C: 64.00
+ TAX + 20% GRATUITY

ANTIPASTO (Served family style)

Eggplant Rollatini, Baked clams, Mozzarella Carrozza and Stuffed Mushrooms

SALAD

TRI- COLOR SALAD

Arugula, Endive and Radicchio with shredded Parmigiano Reggiano with a Balsamic vinaigrette

ENTRÉE (CHOOSE ONE)

PASTA MATRICIANA

Fresh pasta with sautéed pancetta and onions, pecorino, in plum tomato sauce

CHICKEN PICCATA

Chicken scaloppini sautéed with lemon and capers in a white wine sauce

VEAL SCALOPPINA SALTIMBOCCA

Veal sautéed in sage butter with prosciutto & Mozzarella on a bed of spinach

SALMON

Grilled Salmon filet with a Dijon mustard sauce

DESSERT

COFFEE OR TEA
HOUSE MADE CANNOLI

Includes Soda, Domestic Beer, Red or White House Wine
Cocktails not included

Children \$24.00

Choice of Pasta or Chicken Fingers and French Fries or may order off our regular house menu

Il Villagio

Trattoria Italiana

Package D 74.00
+ TAX + 20% GRATUITY

ANTIPASTO (Served family style)

Eggplant Rollatini, Baked clams, Mozzarella Carrozza and Stuffed Mushrooms

PASTA (CHOOSE ONE)

PASTA PICCI

Fresh Homemade Ricotta based pasta, Bolognese sauce

PASTA MATRICIANA

Fresh pasta, sautéed pancetta & onions, plum tomato sauce

ENTRÉE

CHICKEN PICCATA

Chicken scaloppini sautéed with lemon and capers, white wine

VEAL SCALOPPINA SALTIMBOCCA

Veal sautéed in sage butter, prosciutto & Mozzarella on a bed of spinach

SALMON

Grilled Salmon filet with a Dijon mustard sauce served

SHRIMP SCAMPI W/PASTA

GRILLED PORK CHOP PIZZAIOLA

DESSERT

COFFEE OR TEA\ HOUSE MADE CANNOLI

Includes Soda, Domestic Beer, Red or White House Wine
Cocktails not included

Children \$24.00

Choice of Pasta or Chicken Fingers and French Fries or may order off our regular house menu

Il Villagio

Trattoria Italiana

Package E 98.00
+ TAX + 20% GRATUITY

ANTIPASTO (Served family style)

Hot Antipasto Italiano

Baked clams, eggplant rollatini, stuffed mushrooms and fried calamari

Cold Antipasto

Imported rana Padanna cheese, assorted cured meats, and olives

SALAD / PASTA (CHOOSE ONE)

Pasta Matriciana

Fresh pasta with pancetta, onions w/plum tomato sauce.

Penne Alla Vodka

Light tomato sauce, cream, parmesan and a touch of Vodka

Insalata Tre Colori

Endive, arugula and radicchio with shredded Parmigiano Reggiano

ENTRÉE (CHOOSE ONE)

Tuscan Grilled Shell Steak

Marinated steak served with mashed potatoes

Veal Scaloppina Saltimbocca

Veal sautéed in sage butter, prosciutto & Mozzarella on a bed of spinach

Chicken Piccata

Chicken scaloppini sautéed with, lemon, capers, white wine

Salmone Dijon

Grilled Salmon filet with a Dijon mustard sauce

Shrimp Scampi w/ Risotto

DESSERT

COFFEE OR TEA /HOUSE MADE CANNOLI

Includes Soda, Domestic Beer, Red or White House Wine

Cocktails not included