

EST. 2007 LOCALLY OWNED

# Villaggio Grille

Orange Beach, AL

## OYSTERS

CHOICE OF TWO 8 for

FLAVORS \$20

Gorgonzola & Shallot

Chili Butter

Prosciutto Rockefeller

Gouda and Green Onion

JOIN US FOR

## HAPPY HOUR

Every Day From 3-6

DOMESTIC BEER \$3

HOUSE WINE \$4

COCKTAILS \$4.50

Amaretto Sour, Cosmo, Gin Punch

MARTINI \$5

Lemon Drop, Finesse, The Big Apple

SHORT RIB  
BRUSCHETTA \$12

HOUSE-MADE  
BUTTERNUT SQUASH  
TORTELLINI \$10

CHILI BUTTER SHRIMP  
SKEWER \$8

HALF-OFF ALL PIZZAS

## STARTERS

CALAMARI FRITTI 16

Lightly Fried Seasoned Calamari, Parmesan Cheese, Lemon, Citrus Sweet Chili

BEEF CARPACCIO 16

Thinly Sliced Rare Beef Tenderloin, Arugula, Capers, Red Onions, Horseradish Cream Sauce

ITALIAN BOARD 18

Proscuitto, Hot Ham Capicola, Gorgonzola, Brie with Honey, Red Dragon Cheddar Cheese with Whole Grain Mustard, Artichokes, Sun Dried Tomatoes, Mozzarella Salad, Fresh Basil, Cornichons

SMOKED SALMON TERRINE 16

Salmon Layered with Dill Cream Cheese, Capers, Red Onion, Arugula, Assorted Crackers, Topped with Honey Mustard

## SALADS

VILLAGGIO HOUSE SALAD (GF) 8

Mixed Greens, Dried Cherries, Spiced Walnuts, Goat Cheese, Roasted Fig Vinaigrette

CAPRESE (GF) 12

Yellow Beefsteak Tomatoes, Fresh Mozzarella, Basil Pesto Oil, Olive Oil and Fresh Basil

GRILLED CAESAR 10

Char-Grilled Romaine, Cherry Heirloom Tomatoes, Bleu Cheese Crumbles, Bacon, Focaccia Croutons, Caesar Dressing

BLACKENED SALMON SALAD (GF) 16

Salmon, Butter Lettuce, Arugula, Red Onion, Toasted Pumpkin Seeds, Dried Figs, Grape Tomatoes, Goat Cheese. Tossed in Champagne Vinaigrette

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

Alert your server if you have special dietary requirements.

WOOD OVEN PIZZA

VILLAGGIO PIZZA	16
Pepperoni, House Made Italian Sausage, Bell Peppers, Mushrooms, Kalamata Olives, Marinara	
MARGHERITA PIZZA	14
Roasted Garlic, Fresh Mozzarella, Tomatoes, Marinara, Topped with Fresh Basil	
CHICKEN PESTO	16
Basil Pesto, Grilled Chicken, Sun Dried Tomatoes, Mushrooms, Fresh Mozzarella	
WHITE PIZZA	14
Gouda Alfredo, Fresh Mozzarella, Spinach, Red Onion, Sun Dried Tomatoes, Oregano add Chicken \$2	

PASTA

SEAFOOD PASTA	34
Maine Lobster Tail, Gulf Shrimp, Crab, Fettucine, House Made Alfredo & Fresh Basil	
MUSSEL BUCATINI	24
New Orleans Supremo Bucatini Pasta, Volpi Spanish Chorizo, Roasted Tomatoes, Herbs, White Wine Butter Sauce, Lemon	
SPAGHETTI & MEATBALLS	24
New Orleans Supremo Spaghetti, House Made Pork & Beef Meatballs, Roasted Herb & Oven Dried Heirloom Cherry Tomatoes, Marinara and Fresh Basil	
BOLOGNESE	28
Pappardelle Pasta with Ground Beef & Pork, Smoked Bacon, Tomato Cream Sauce, Fresh Basil	
SHRIMP SACCHETTI	30
Gulf Shrimp, Truffle Ricotta Sacchetti Pasta, Sun Dried Tomatoes, Peas, Spanish Chorizo, Chardonnay Cream Sauce	

ENTREES

HONEY TRUFFLE SHRIMP <span>GF</span>	30
Gulf Shrimp, Roasted Tomato Risotto, Broccolini, Honey Truffle Glaze	
GRILLED CRAB ENCRUSTED GROUPER <span>GF</span>	34
Truffle Mash Potatoes, SilverKing Corn and Two Dog Farm Okra Succotash, Sweet Corn Buerre Blanc	
PAN SEARED RED SNAPPER	36
Parmesan & Mozzarella Polenta Cake, Stewed Two Dog Farm Okra and Creole, Heirloom Tomatoes, Grilled Chilton County Peach Relish	
SESAME SEARED AHI TUNA	34
Orzo Pasta with Japanese Eggplant, Sun Dried Tomatoes, Artichokes, Feta, Edamame, Wasabi Aioli	
SEARED DIVER SCALLOPS <span>GF</span>	40
Spinach and Chilton County Peach Risotto, Walnut Brown Butter	
BLACK ANGUS FILET <span>GF</span>	40
8 oz Filet, Asiago Gnocchi, Asparagus, Veal Demi Glaze	
BONE-IN DUROC PORK CHOP	30
Pancetta and Sweet Pea Gouda Mac and Cheese, Haricot Vert, Bourbon Granny Smith Apple Chutney	

\*A 3.99% processing fee is applied to all credit card transactions

## DESSERT

## 5 LAYER CARROT CAKE 8

## Layered Carrot Cake with Cream Cheese Icing and Pecan Pieces

## 5 LAYER CHOCOLATE CAKE

## Decadent 5 Layers of Chocolate Cake

## CLASSIC TIRAMISU 8

Mascarpone Cream, Espresso Infused Lady Fingers, Fresh Cocoa

## CHEF'S CHOICE CHEESECAKE 8

## Rotating Seasonal Flavor

CREME BRULEE 8

## Classic Baked Custard Topped with Caramelized Sugar