

# Villaggio Grille

## A P P E T I Z E R S

### Calamari Fritti 16

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

### Italian Board 18

Proscuitto, Hot Ham Capicola, Druken Goat Cheese, Creamy Brie with Honey, Red Dragon Cheddar Cheese with Whole Grain Mustard, Aritchokes, Sun Dried Tomatoes, Mozeralla Salad, Fresh Basil, Cornichons

### Villaggio Pizza 18

Wood-Fired House Made Pizza,Pepperoni, Italian Sausage, Bell Peppers, Mushrooms, Kalamata Olives, Marinara

### Beef Carpaccio 16

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

### Prince Edward Island Mussels 16

Volpi Spanish Chorizo, White Wine Butter Sauce, Roasted Tomatoes, Toasted Baguette Slices, Herbs, Lemon

### Margherita Pizza 16

Wood-Fired House Made Pizza,Roasted Garlic, Fresh Mozzarella, Tomatoes, Marinara, Topped with Fresh Basil

## S A L A D

### Villaggio House Salad 9

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

### Watermelon Salad 12

Golden Beets, Cucumbers, Watermelon, Feta, Mint, Pine Nuts, Arugula, Blood Orange Vinagrette

### Grilled Caesar 12

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

### Caprese 14

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

## W O O D F I R E D O Y S T E R S

### Choice of Two Flavors

8 for \$20

Gorgonzola & Shallot

Chili Butter

Prosciutto Rockefeller

Gouda and Green Onion

\*Consumer Advisory: Consuming Raw or Undercooked Meats, Polutry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food-Borne Illness Especially if you Have Certain Mecical Conditions

\* A 3.99% Fee is Applied to All Credit Card Transactions

4790 Wharf Parkway  
Orange Beach, AL 36561

# MAINS

Grilled Crab Encrusted Grouper [34](#)

Truffle Mash Potatoes, SilverKing Corn and Two Dog Farm Okra Succotash,  
Sweet Corn Buerre Blanc

Seared Diver Scallops [40](#)

Spinach and Chilton County Peach Risotto, Walnut Brown Butter

Black Angus Filet [40](#)

8 oz Filet, Baked Gouda and Carmelized Onion Smashed Red Potatoes,  
Asparagus, Veal Demi

Surf and Turf [60](#)

8 Oz Black Angus Filet, Maine Lobster Tail with Vanilla Bean Butter, Baked  
Couda and Carmelized Onion Smashed Red Potatoes, Asapargus, Veal Demi

Grass Fed Brasstown Ribeye [60](#)

North Carolina, Grass Fed 16 Oz Ribeye Steak. Cremini and Shitake Risotto,  
Haricot Vert, Menuire Sauce

Bone-In Duroc Pork Chop [30](#)

Pancetta and Sweet Pea Gouda Mac and Cheese, Haricot Vert, Bourbon  
Cranny Smith Apple Chutney

# PASTA

Seafood Pasta [34](#)

Maine Lobster Tail, Gulf Shrimp, Crab, Fettucine, House Made Alfredo &  
Fresh Basil

Spaghetti & Meatballs [24](#)

House Made Pork & Beef Meatballs, Roasted Herb Tomatoes, Basil, Oven  
Dried Heirloom Cherry Tomatoes

Basil Chicken [24](#)

Angel Hair, Grilled Chicken, Basil Pesto, Cream, Roasted Herb Tomatoes,  
Wild Mushrooms, Pecorino Romano

Bolognese [28](#)

Pappardelle Pasta with Ground Beef & Pork, Smoked Bacon, Tomato  
Cream Sauce, Fresh Basil

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