

Villaggio Grille Brunch

Starters

Italian Board

Prosciutto, Capicola, Gorgonzola, Brie with Honey, Red Dragon Cheddar, Whole Grain Mustard, Artichokes, Sun Dried Tomatoes, Mozzarella Salad, Cornichons 18.72

Beef Carpaccio

Thinly Sliced Rare Beef Tenderloin, Arugula, Capers, Red Onions, Horseradish Cream 16.64

Calamari

Lightly Fried Seasoned Calamari, Parmesan Cheese, Lemon, Citrus Sweet Chili 16.64

House Made Bread

Housemade Focaccia with Olive Tapenade, Olive Oil, Parmesan Cheese 4.16

Pancetta and Mushroom Arancini

Risotto, Pancetta, Sun Dried Tomatoes, Mixed Mushrooms, Rolled and Coated in Bread Crumbs, Deep Fried, Topped with Molasses Cream 14.56

Oysters

Choice of Two Flavors-8 Oysters \$20.80

Gorgonzola & Shallot

Chili Butter

Prosciutto Rockefeller

Gouda and Green Onion

Salads

Villaggio House Salad

Spring Mix, Dried Cherries, Spiced Walnuts, Goat Cheese, Roasted Fig Vinaigrette 8.32

Blackened Salmon Salad

Salmon, Butter Lettuce, Arugula, Red Onion, Toasted Pumpkin Seeds, Dried Figs, Grape Tomatoes, Goat Cheese, Tossed in Champagne Vinaigrette 18.72

Caprese

Beef Steak Tomatoes, Fresh Mozzarella, Basil Pesto Oil and Fresh Basil 12.48

Entrée

Grouper Sandwich

Pan Seared Grouper, Lemon and Dill Tartar Sauce, Spring Mix, Tomato, Served on Ciabatta Bread. Served with House Made Chips or Fries 16.64

Villaggio Burger

Half Pound Beef Patty, Seared Red Onions, Tomato, Field Greens, Garlic Aioli, Brioche. served with House Made Chips or Fries, Cheese: Cheddar, Blue Cheese, Provolone 16.64

Villaggio Pizza

Pepperoni, Housemade Italian Sausage, Bell Peppers, Mushrooms, Kalamata Olives, Marinara 18.72

Truffle and Sausage Pizza

Truffle Oil, Housemade Italian Sausage, Sautéed Mushrooms, Chopped Green Onions, Lemon Garlic Aioli, Fresh Mozzarella 18.72

Shrimp & Crawfish Pizza

Rockefeller Cream, Tri-color Bell Peppers, Shrimp, Crawfish Tails, Mozzarella with Blackening Seasoning 18.72

Villaggio Benedict

Prosciutto, Fried Green Tomato, Two Poached Eggs, Hollandaise Sauce, English Muffins, Roasted Garlic Grits, Sautéed Green Beans 16.64

Steak and Eggs

Grilled New York Strip, Two Fried Eggs, Sweet Potato Hash, Green Beans, Demi Glace 18.72

Brunch Salmon

Grilled Salmon, Sweet Potato Hash, Sautéed Green Beans White Wine Butter 16.64

Shrimp and Grits

Gulf Shrimp With Bacon Tomato Chardonnay Cream Sauce, Over Roasted Garlic Grits 16.64

Seafood Pasta

Roasted Maine Lobster Tail, Gulf Shrimp, Fettuccine Pasta, Housemade Alfredo & Fresh Basil 18.72

Basil Chicken Pasta

Fettucine Pasta Grilled Chicken, Basil Pesto, Cream, Roasted Herb Tomatoes, Wild Mushrooms, Pecorino Romano 16.64

Brunch Entrees

Villaggio Benedict Prosciutto, Fried Green Tomato, Two Poached Eggs, Hollandaise Sauce, English Muffins, Roasted Garlic Grits, Sautéed Green Beans

16.64

Crab Cake Benedict Two Petite Crab Cakes, Two Poached Eggs, English Muffins, Hollandaise Sauce, Roasted Garlic Grits, Sautéed Green Beans

18.72

Smoked Salmon Benedict Two English Muffins, Two Poached Eggs, Sweet Potato Hash, Steamed Broccoli, Tomato Beurre Blanc

18.72

Bacon Egg & Cheese Croissant Applewood Smoked Bacon, Scrambled Egg, Goat Cheese, Fried Green Tomato, Roasted Red Pepper Aioli, Fruit

14.56

Steak and Eggs Grilled New York Strip, Two Fried Eggs, Sweet Potato Hash, Green Beans, Demi Glace

18.72

Southern Comfort Two Scrambled Eggs, Smoked Bacon Strips, Sweet Potato Hash, Biscuits and Sausage Gravy

16.64

Brunch Salmon Grilled Salmon, Sweet Potato Hash, Sautéed Green Beans White Wine Butter

16.64

Shrimp and Grits Gulf Shrimp With Bacon Tomato Chardonnay Cream Sauce, Over Roasted Garlic Grits

16.64

Sausage Frittata Fennel Sausage, Sun Dried Tomatoes, Arugula, Green Onions, Goat Cheese Crumbles, Topped with Beurre Blanc

16.64

Pan Seared Grouper Wild Mushroom and Sweet Pea Risotto, Green Beans, Beurre Blanc

18.72

Add on Sides

Sweet Potato Hash 4.16

Biscuit and Gravy 5.20

Two Eggs 3.64
Over easy, Over Medium, Over Hard, Poached Eggs, Scrambled

Roasted Garlic Grits 3.64

Fruit 5.20