

# Lunch Menu

## STARTERS

Housemade Focaccia	Housemade Focaccia with Olive Tapenade, Olive Oil, Parmesan Cheese	4
Calamari Fritti	Lightly Fried Seasoned Calamari, Parmesan Cheese, Lemon, Citrus Sweet Chili	16
Beef Carpaccio	Thinly Sliced Rare Beef Tenderloin, Arugula, Capers, Red Onions, Horseradish Cream Sauce	16
Wood Fired Oysters	Choice of Two Flavors-Prosciutto Rockefeller-Gouda and Green Onion-Gorgonzola and Shallot- Chili Butter	20
Italian Board	Prosciutto, Hot Ham Capicola, Gorgonzola, Brie with Honey, Red Dragon Cheddar Cheese with Whole Grain Mustard, Artichokes, Sun Dried Tomatoes, Mozzarella Salad, Fresh Basil, Cornichons	18

## SALAD

Villaggio House Salad	Mixed Greens, Dried Cherries, Spiced Walnuts, Goat Cheese, Roasted Fig Vinaigrette	8
Caprese	Yellow Beefsteak Tomatoes, Fresh Mozzarella, Basil Pesto Oil, Olive Oil and Fresh Basil	12
Grilled Caesar	Char-Grilled Romaine, Cherry Tomatoes, Bleu Cheese Crumbles, Bacon, Focaccia Croutons, Caesar Dressing	12
Blackened Salmon Salad	Salmon, Butter Lettuce, Arugula, Red Onion, Toasted Pumpkin Seeds, Dried Figs, Grape Tomatoes, Goat Cheese. Tossed in Champagne Vinaigrette	18

## Lunch Entrees

\*Please no substitutions

Basil Shrimp Pasta	Capellini Pasta, Gulf Shrimp, Basil Pesto, Artichokes, Sun Dried Tomatoes	20
Pan Seared Grouper	Mushroom & Pea Risotto, Green Beans, White Wine Butter	18
Seafood Pasta	Roasted Maine Lobster Tail, Gulf Shrimp, Fettuccine Pasta, Housemade Alfredo & Fresh Basil	18
10 Layer Lasagna	Beef and Pork Sugo, Ricotta Bechamel, House Made Marinara and Mozzarella	22
Chicken Parmesan	Breaded Mozzarella Stuffed Chicken over Fettuccine with Marinara Sauce	16
Grilled Salmon	Roasted Tomato Risotto, Steamed Broccoli, Balsamic Reduction	18
Chicken Marsala Pasta	Angel Hair Pasta, Caramelized Onions, Capers, Sautéed Mushrooms, Capellini Pasta	18
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
Villaggio Burger	Half Pound Beef Patty, Seared Red Onions, Tomato, Field Greens, Garlic Aioli, Brioche. served with House Made Chips or Fries	16

## WOOD FIRED PIZZA

Villaggio	Pepperoni, Sausage, Bell Peppers, Mushrooms, Kalamata Olives, Marinara	18
Margherita	Roasted Garlic, Fresh Mozzarella, Tomatoes, Marinara, Topped with Fresh Basil	16
Truffle and Sausage	Truffle Oil, Italian Sausage, Sautéed Mushrooms, Green Onions, Lemon Garlic Aioli, Fresh Mozzarella	18

\*Consuming Raw or Under-Cooked Meats, Seafood, and/or Shellfish May Cause Potential Health Risks  
\*There will be a Non Cash Price added to all card payments

## White Wine By The Glass

Bogle, Twenty Acres	Clarksburg, CA '21
Novellum, Chardonnay	Languedoc-Roussillon, France '22
Carmel Road, Unoaked Chardonnay	Monterey, CA '22
Chalk Hill, Chardonnay	Sonoma Coast, CA '22
Barone Fini, Pinot Grigio	Trentino-Alto Adige, Italy '22
SeaGlass, Pinot Grigio	Santa Barbara, CA '22
Noble Vines	Monterey, CA '22
Acrobat, Pinot Grigio	Oregon '22
Bodegas Care Solidarity, Rosé	Carinena, Spain '22
La Jolie Fleur, Rosé	IGP Mediteranee, France '22
Angels & Cowboys, Rosé	Sonoma County, CA '22
Le Coeur de la Reine, Sauvignon Blanc	Loire, France '22
Stoneleigh, Sauvignon Blanc	Marlborough, New Zealand '22
Elizabeth Spencer, Sauvignon Blanc	Mendocino, CA '22
El Coto, Blanco	Rioja, Spain '21
Forge, Riesling	Seneca Lake, NY '19
La Perlina, Moscato	Veneto, Italy
Torbreck Woodcutter's, Semillon	Barossa Valley, Australia '22
Badenhorst, “Secateurs,” Chenin Blanc	South Africa '22
Los Monteros, Cava Brut	Spain NV
Flora, Prosecco DOC	Veneto, Italy
Canella Brut Rose Mini	Veneto, Italy

## Speciality Cocktails

Elijah Craig Old Fashioned	Elijah Craig Small Batch Kentucky Bourbon, Cocktail Cherries, Orange Slice, Bitters
Basil berry Smash	Nolet Gin, Chambord, Fresh Lemon Juice, Simple Syrup, Basil
Smoke & Honey	Montelobos Mezcal, Lunazul Reposado, Honey Simple Syrup, Fresh Lime Juice, Ginger Beer
Orange Peach Blossom Martini	Ketel One Orange & Peach Vodka, Fresh Lime Juice, Agave Nectar
Honey Bubble	Effen Blood Orange Vodka, Raspberry Puree, Cava
Spicy Lunarita	Lunazul Blanco Tequila, Chile Poblano Liqueur, Muddled Jalapenos, Lime Juice, Agave Nectar
Blueberry Coconut Mojito	Blue Chair Coconut Rum, Blueberry Puree, Fresh Lime Juice, Mint, Simple Syrup, Soda
Bourbon Peach Tea	Bulleit Bourbon, Peach Puree, Freshly Made Tea, Honey Simple Syrup

## Imported and Craft Beers

Corona Extra Lager	Mexico City, Mexico ABV - 4.1%
Peroni Nastro Azzurro Euro Pale Lager	Roma, Italy ABV -5.1%
Birra Moretti Euro Pale Lager	Udine, Italy ABV - 4.6%
Stella Artois Pale Lager	Leuven, Belgium ABV - 5%
Riptide Amber Ale	Pensacola Bay Brewery Pensacola, FL 5.4% ABV
Basecamp Blonde	Hutton & Smith Brewing Co. Chattanooga, TN 4.8% ABV
Ciderboys	rotating flavor Stevens Point, WI

## Red Wine By The Glass

8	Imagery Pinot Noir	Sonoma Valley, CA '22	8
10	Portlandia Pinot Noir	Willamette Valley, OR '21	10
11	Decoy Pinot Noir	Sonoma Coast, CA '21	14
12	Grayson Merlot	Central Coast, CA '22	8
8	Drumheller Merlot	Columbia Valley, WA '20	10
9	Murphy Goode, Liar's Dice, Zinfandel	Sonoma County, CA '20	10
10	Melini, Chianti Borghi d'Elsa	Tuscany, Italy '22	8
12	Fantini Sangiovese	Abruzzo, Italy '21	10
13	Sant'Antonio, Valpolicella	Veneto, Italy '20	12
9	Louis Bernard, Côtes du Rhône	Grenache, Syrah, France '17	8
11	Bogle, Twenty Acres, Cabernet	Clarksburg, CA '20	8
12	Santa Rita Medalla Real, Cabernet	Central Valley, Chile '18	9
8	Coppola Diamond Claret, Cabernet	Alexander Valley, CA	12
9	Roth Cabernet	Alexander Valley, CA '21	13
10	Château Briot	Bordeaux, France '19	9
13	Terrazas de los Andes, Malbec	Mendoza, Argentina '21	8
9	Ontanon, Rioja Tempranillo	Spain '19	9
10	Pierano Estate, "Illusion", Proprietary Red	Lodi, CA '21	10