

EST. 2007 LOCALLY OWNED

Villaggio Grille

Orange Beach, AL

SALADS

VILLAGGIO HOUSE SALAD ^{GF}

8

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

CLASSIC CAESAR

9

Chopped Romaine, Cherry Tomatoes, Focaccia Croutons, Grated Pecorino, Caesar Dressing

SCALLOP AND ARUGULA

18

Arugula Lettuce, Pan Seared Diver Scallops, Parmesan, Smoked Bacon, Orange Slices, Granny Smith Apples, and Citrus Vinaigrette

BURRATA CAPRESE ^{GF}

15

Heirloom Tomato & Burrata Salad, Villaggio Basil Pesto, Aged Balsamic, Tomato Jam and Extra Virgin Olive Oil

WOOD-FIRED OYSTERS

Choice of Two Flavors - 8 Per Order \$20

Gorgonzola & Shallot

Chili Butter

Prosciutto Rockefeller

Gouda & Green Onion

Please no substitutions on Entrees, Pastas, and Pizzas

STARTERS

VILLAGGIO CRAB CAKE

14

5 oz Crab Cake, Arugula Topped with House-made Lemon and Dill Tartar.

WHIPPED FETA

12

Topped with Three Olive Antipasto and Toasted Pine Nuts, Lemon & Orange Zest, Mint, Olive Oil, Served with Grilled Moroccan Spiced Naan Bread

VERA LUSO SEAFOOD TOWER

65

Half Dozen Raw Gulf Oysters, Snow Crab Cluster, NOLA Style Boiled Shrimp, Tuna Crudo, Poached Lobster Tail

MEAT AND CHEESE BOARD

18

Prosciutto, Hot Ham Capicola, Salami, Gorgonzola, Brie with Honey, Smoked Gouda, Whole Grain Mustard, Cornichons, Assorted Crackers

BEEF CARPACCIO

16

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

CALAMARI FRITTI

16

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

PANCETTA AND MUSHROOM ARANCINI

14

Risotto, Pancetta, Sun Dried Tomatoes, Mixed Mushrooms, Rolled and Coated in Bread Crumbs, Deep Fried, Topped with Salsa Rossa

HOUSE MADE BREAD

4

House Made Focaccia with Olive Tapenade, Olive Oil, Parmesan Cheese

WOOD-FIRED PIZZAS

MARGHERITA PIZZA

16

Wood Fired, Roasted Garlic, Fresh Mozzarella, Tomatoes, Marinara, Topped with Fresh Basil

CHICKEN PESTO PIZZA

18

Grilled Chicken, Mozzarella, Basil Pesto, Mushroom and Sun-dried Tomato

VILLAGGIO PIZZA

18

Pepperoni, Sausage, Bell Peppers, Mushrooms, Kalamata Olives, Marinara

TRUFFLE & SAUSAGE PIZZA

18

Wood Fired, Truffle Oil, Italian Sausage, Sautéed Mushrooms, Green Onions, Lemon Garlic Aioli, Fresh Mozzarella

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.

ENTRÉES

- GRILLED BEEF TENDERLOIN** 48
Oyster Mushroom, Taleggio and Gnocchi Ragu, Dino Kale and Truffle Madeira Jus
- PAN ROASTED GULF GROUPER** GF 36
Blue Crab Whipped Potatoes, Black-eyed Pea and Smoked Bacon Succotash, Meyer Lemon Butter
- DOUBLE CUT DUROC PORK CHOP** 36
16 Oz, Stone-fruit Mostarda, Charred Broccolini, Gouda & Pancetta Macaroni & Cheese.
- HONEY TRUFFLE SHRIMP** GF 28
Sautéed Gulf Shrimp, Tomato Risotto, Charred Broccolini, Honey Truffle Glaze
- 10 LAYER LASAGNA** 24
Beef and Pork Sugo, Ricotta Béchamel, House Made Marinara and Mozzarella
- SEAFOOD PASTA** 34
Grilled Maine Lobster, Gulf Shrimp, Fettuccine, House Made Alfredo and Fresh Basil
- SPICY RIGATONI** 24
Italian Sausage, Calabrian Chili, Arrabbiata and Garlic Pangrattato
- BOLOGNESE** 26
Pappardelle Pasta with Ground Beef & Pork, Smoked Bacon, Roasted Tomato Cream Sauce, Fresh Basil
- SESAME SEARED GULF TUNA** GF 38
Lemon and Thyme Risotto, Grilled Asparagus, Topped with Sweet Chili Glaze.
- WOOD FIRE LAMB** GF 34
Mint and Dried Cherry Risotto, Roasted Tri-Colored Baby Carrots, Peach and Bacon Glaze
- PAN SEARED SCALLOPS** GF 30
Peach and Spinach Risotto, Charred Asparagus, Lemon Beurre Blanc

CUSTOMER NOTICE

We offer Card Price and a Cash Price for all our goods and services in store.
Scan code for a copy of the Card Price

