

# Lunch Menu

Available Everyday 11-5

STARTERS

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
Sausage Spring Roll	Fennel Sausage, Manchego Cheese, Mozzarella, Caramelized Onion, Wild Mushrooms,Whole Grain Honey Mustard Vinaigrette	14
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
Pancetta and Mushroom Arancini	Pancetta, Mixed Mushrooms, Sun Dried Tomatoes, Molasses Cream	
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	10
Blackened Salmon Salad	Salmon, Butter Lettuce, Arugula, Red Onion, Toasted Pumpkin Seeds, Dried Figs, Grape Tomatoes, Goat Cheese. Tossed in Champagne Vinaigrette	16

Lunch Entrees

Braised Short Rib	Truffle Mashed Potatoes, Roasted Baby Carrots, Short Rib Jus	14
Grilled Shrimp Skewers	Silver Dollar Mushrooms, Jalapenos and Red Chili Risotto, with Green Beans and Beurre Blanc	14
Chicken Scallopini	Thinly Sliced Chicken Breast, Breaded and Pan Seared, Cremini Mushrooms, Caramelized Onions, Capers, Marsala Butter, Angel Hair	14
Basil Chicken Pasta	Fusilli Pasta Grilled Chicken, Basil Pesto, Cream, Roasted Herb Tomatoes, Wild Mushrooms, Pecorino Romano	14
Pan Seared Grouper	Mushroom & Pea Risotto, Green Beans, White Wine Butter	16
Seafood Pasta	Roasted Maine Lobster Tail, Gulf Shrimp, Fettuccine Pasta, House Made Alfredo & Fresh Basil	16
Shrimp Scampi	Gulf Shrimp, Tomatoes, Peas, Pappardelle Pasta, White Wine Butter	14
House Made Lasagna	Ground Beef and Pork, Smoked Bacon, Tomato Cream Sauce with Ricotta Cheese and Marinara	14
Chicken Parmesan	Breaded Mozzarella Stuffed Chicken over Fettuccine with Marinara Sauce	14
Grilled Salmon	Roasted Tomato Risotto, Steamed Broccoli, Balsamic Reduction	16
New York Strip	Scalloped Potatoes, Green Beans, Gorgonzola Cream	6 oz. - 16

SANDWICHES

Served with Fries our House Made Chips

Chicken Caprese Club	Grilled Chicken, Yellow Beefsteak Tomaotes, Fresh Mozzarella, Arugula, Basil Pesto Aioli, Served on Ciabatta	14
Grouper Sandwich	Pan Seared Grouper, Lemon and Dill Tartar Sauce, Spring Mix, Tomato, Served on Ciabatta Bread	14
Villaggio Burger	Half Pound Beef Patty, Seared Red Onions, Tomato, Field Greens, Garlic Aioli, Brioche	
	Bleu Cheese, Provolone, or Cheddar	14

WOOD FIRED PIZZA

Villaggio Pepperoni	Pepperoni, Sausage, Bell Peppers, Mushrooms, Kalamata Olives, Marinara	16
Margherita	Roasted Garlic, Fresh Mozzarella, Tomatoes, Marinara, Topped with Fresh Basil	14
Chicken Pesto	Basil Pesto, Chicken, Tomatoes, Silver Dollar Mushrooms, Mozzarella	16
White Pizza	Gouda Alfredo Fresh Mozzarella, Spinach, Red Onion, Sun Dried Tomatoes, Oregano	14

\*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
12	Melini, Chianti Borghi d'Elsa	Tuscany, Italy '22	8
10	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
10	Roth Cabernet	Alexander Valley, CA '21	13
12	Château Briot	Bordeaux, France '19	9
13	Terrazas de los Andes, Malbec	Mendoza, Argentina '21	8
9	Ontanon, Rioja Tempranillo	Spain '19	9
12	Pierano Estate, "Illusion", Proprietary Red	Lodi, CA '21	10