

EST. 2007 LOCALLY OWNED

# Villaggio Grille

Orange Beach, AL

## OYSTERS

CHOICE OF TWO 8 for

FLAVORS \$20

Gorgonzola & Shallot

Chili Butter

Prosciutto Rockefeller

Gouda and Green Onion

## JOIN US FOR

## HAPPY HOUR

Every Day From 3-6

DOMESTIC BEER \$3

HOUSE WINE \$4

COCKTAILS \$4.50

Amaretto Sour, Cosmo, Gin Punch

MARTINI \$5

Lemon Drop, Finesse, The Big Apple

SHORT RIB

BRUSCHETTA \$12

HOUSE-MADE

BUTTERNUT SQUASH

TORTELLINI \$10

CHILI BUTTER SHRIMP

SKEWER \$8

HALF-OFF ALL PIZZAS

## STARTERS

CALAMARI FRITTI 16

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

BEEF CARPACCIO 16

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

ITALIAN BOARD 18

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

SMOKED SALMON TERRINE 16

Salmon Layered with Dill Cream Cheese, Capers, Red Onion, Arugula, Assorted Crackers, Topped with Honey Mustard

PANCETTA AND MUSHROOM ARANCINI 14

Deep Fried, Pancetta, Mixed Mushrooms, Sun Dried Tomatoes, and Molasses Cream

## SALADS

VILLAGGIO HOUSE SALAD <sup>GF</sup> 8

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

CAPRESE <sup>GF</sup> 12

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

GRILLED CAESAR 10

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

BLACKENED SALMON SALAD <sup>GF</sup> 16

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

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.

We offer a Cash Price and a Card Price

WOOD OVEN PIZZA

VILLAGGIO PIZZA	16
Pepperoni, House Made Italian Sausage, Bell Peppers, Mushrooms, Kalamata Olives, Marinara	
MARGHERITA PIZZA	14
Roasted Garlic, Fresh Mozzarella, Tomatoes, Marinara, Topped with Fresh Basil	
CHICKEN PESTO	16
Basil Pesto, Grilled Chicken, Sun Dried Tomatoes, Mushrooms, Fresh Mozzarella	
WHITE PIZZA	14
Gouda Alfredo, Fresh Mozzarella, Spinach, Red Onion, Sun Dried Tomatoes, Oregano add Chicken \$2	

PASTA

SEAFOOD PASTA	34
Maine Lobster Tail, Gulf Shrimp, Crab, Fettucine, House Made Alfredo & Fresh Basil	
MUSSEL BUCATINI	24
New Orleans Supremo Bucatini Pasta, Volpi Spanish Chorizo, Roasted Tomatoes, Herbs, White Wine Butter Sauce, Lemon	
SPAGHETTI & MEATBALLS	24
New Orleans Supremo Spaghetti, House Made Pork & Beef Meatballs, Roasted Cherry Tomatoes, Marinara and Fresh Basil	
BOLOGNESE	28
Pappardelle Pasta with Ground Beef & Pork, Smoked Bacon, Tomato Cream Sauce, Fresh Basil	
SHRIMP SACCHETTI	30
Gulf Shrimp, Truffle Ricotta Sacchetti Pasta, Sun Dried Tomatoes, Peas, Spanish Chorizo, Chardonnay Cream Sauce	
BRAISED SHORT RIB RAVIOLI	28
House Made Short Rib Ravioli, Wild Mushrooms, Baby Carrots, Carmelized Onions, Pecorino Romano	

ENTREES

HONEY TRUFFLE SHRIMP <sup>GF</sup>	30
Gulf Shrimp, Roasted Tomato Risotto, Roasted Cauliflower, Honey Truffle Glaze	
GRILLED CRAB ENCRUSTED GROUPER <sup>GF</sup>	34
Truffle Mash Potatoes, Squash and Zucchini Succotash, Beurre Blanc	
NEW ZEALAND LAMB LOLLIPOPS <sup>GF</sup>	38
Fig Jam Risotto, Roasted Squash and Zucchini, Balsamic Glaze	
SESAME SEARED AHI TUNA	34
Orzo Pasta with Japanese Eggplant, Sun Dried Tomatoes, Artichokes, Feta, Edamame, Wasabi Aioli	
SEARED DIVER SCALLOPS <sup>GF</sup>	40
Spinach and Chilton County Peach Risotto, Walnut Brown Butter	
BLACK ANGUS FILET	40
8 oz Filet, Asiago Gnocchi, Sauteed Swiss Chard, Veal Demi Glaze	
BONE-IN DUROC PORK CHOPS	30
Pancetta and Sweet Pea Gouda Mac and Cheese, Green Beans, Bourbon Granny Smith Apple Chutney	

Our Menu Reflects A Cash Price and Card Price