

# Lunch Menu

## STARTERS

Meat and Cheese Board	Prosciutto, Capicola, Salami, Gorgonzola, Brie with Honey, Smoked Gouda, Fig Jam, Fresh Fruit, Assorted Crackers, Whole Grain Mustard, Cornichons	18
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
Whipped Feta	Topped with Three Olive Antipasto and Toasted Pine Nuts, Lemon & Orange Zest, Mint, Olive Oil, Served with Grilled Moroccan Spiced Naan Bread	12
House Made Focaccia	Housemade Focaccia with Olive Tapenade, Olive Oil, Parmesan Cheese	4

## SALAD

Villaggio House Salad	GF Mixed Greens, Dried Cherries, Spiced Walnuts, Goat Cheese, Roasted Fig Vinaigrette	8
Grilled Caesar	Char-Grilled Romaine, Cherry Tomatoes, Bleu Cheese Crumbles, Bacon, Focaccia Croutons, Caesar Dressing	12
Burrata Caprese	GF Heirloom Tomato & Burrata Salad, Villaggio Basil Pesto, Aged Balsamic, Tomato Jam and Extra Virgin Olive Oil	15
Scallop and Arugula	Arugula Lettuce, Pan Seared Diver Scallops, Parmesan, Smoked Bacon, Orange Slices, Granny Smith Apples, and Citrus Vinaigrette	18
Blackened Salmon Salad	GF Salmon, Butter Lettuce, Arugula, Red Onion, Toasted Pumpkin Seeds, Dried Figs, Grape Tomatoes, Goat Cheese. Tossed in Champagne Vinaigrette	18

## LUNCH ENTREES

Villaggio Crab Cake	5oz Crab Cake,Parmesan & Chive Risotto, Asparagus, Topped with House-made Lemon and Dill Tartar	16
6oz New York Strip	Mashed Potatoes , Green Beans, Demi Glace	20
Chicken Piccata	Angel Hair Pasta, Caramelized Onions, Capers, Lemon and White Wine Butter Sauce	18
Seafood Pasta	Roasted Maine Lobster Tail, Gulf Shrimp, Fettuccine Pasta, Housemade Alfredo & Fresh Basil	18
Basil Chicken Pasta	Fettucine Pasta Grilled Chicken, Basil Pesto, Cream, Roasted Herb Tomatoes, Wild Mushrooms, Pecorino Romano	16
Pan Seared Grouper	GF Mushroom & Pea Risotto, Green Beans, White Wine Butter	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	GF Roasted Tomato Risotto, Steamed Broccoli, Balsamic Reduction	18
Short Rib	Mashed Potatoes, Rainbow Roasted Baby Carrots with Au jus	16

## SANDWICHES

Served with House Made Chips or Fries		
Villaggio Melt	Roast Beef, Tavern Ham, Turkey, Mozzarella, Tomato, Spring Mix, With Dijon Mustard, Ciabatta	14
Grouper Sandwich	Pan Seared Grouper, Lemon and Dill Tartar Sauce, Spring Mix, Tomato, Served on Ciabatta Bread.	16
Villaggio Burger	Half Pound Beef Patty, Seared Red Onions, Tomato, Field Greens, Garlic Aioli, Brioche. Bleu Cheese, Provolone, or Cheddar	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