

EST. 2007 LOCALLY OWNED

# Villaggio Grille

Orange Beach, AL

## Dual Pricing Menu

### STARTERS

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### OYSTERS

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#### CHOICE OF TWO

#### FLAVORS-8

#### OYSTERS \$20

Gorgonzola & Shallot

Chili Butter

Prosciutto Rockefeller

Gouda and Green Onion

#### HOUSE MADE BREAD

4.16

Housemade Focaccia with Olive Tapenade,  
Olive Oil, Parmesan Cheese

#### PANCETTA AND MUSHROOM ARANCINI 14.56

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

#### CALAMARI FRITTI

16.64

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

#### BEEF CARPACCIO

16.64

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

#### ITALIAN BOARD

18.72

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

Please no substitutions on Entree, Pasta, and Pizzas

## SALADS

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- VILLAGGIO HOUSE SALAD** (GF) 8.32  
Mixed Greens, Dried Cherries, Spiced Walnuts, Goat Cheese, Roasted Fig Vinaigrette
- CAPRESE** (GF) 12.48  
Yellow Beefsteak Tomatoes, Fresh Mozzarella, Basil Pesto Oil, Olive Oil and Fresh Basil
- GRILLED CAESAR** 12.48  
Char-Grilled Romaine, Cherry Tomatoes, Bleu Cheese Crumbles, Bacon, Focaccia Croutons, Caesar Dressing
- BLACKENED SALMON SALAD** (GF) 18.72  
Salmon, Butter Lettuce, Arugula, Red Onion, Toasted Pumpkin Seeds, Dried Figs, Grape Tomatoes, Goat Cheese. Tossed in Champagne Vinaigrette

## PASTA

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- SEAFOOD PASTA** 24.96  
Grilled Maine Lobster Tail, Gulf Shrimp, Fettucine, Housemade Alfredo & Fresh Basil
- MUSHROOM RAVIOLI** 24.96  
Braised Short Ribs, Mushroom Ravioli, Roasted Baby Carrots, Caramelized Onion, Short Rib Jus, Pecorino Romano
- BOLOGNESE** 24.96  
Pappardelle Pasta with Ground Beef & Pork, Smoked Bacon, Roasted Tomato Cream Sauce, Fresh Basil
- BASIL CHICKEN PASTA** 20.80  
Fettucine, Grilled Chicken, Basil Pesto Cream, Roasted Herb Tomatoes, Wild Mushrooms, Pecorino Romano
- CHILI SHRIMP PASTA** 24.96  
Gulf Shrimp, Angel Hair Pasta, Roasted Tomatoes, Broccoli, White Wine Chili Butter Sauce
- PASTA ALLA FRESCA** 18.72  
Roasted Tomatoes, Fresh Basil, Shallots, Garlic, White Wine Butter, Fettucine  
Add Chicken \$5 Add Shrimp \$6

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.

## ENTREES

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### BLACK ANGUS FILET

49.91

8 oz Filet, Asiago Gnocchi, Sauteed Asparagus , Veal Demi Glaze

### BONE-IN DUROC PORK CHOP

37.43

Pancetta and Sweet Pea Gouda Mac and Cheese, Green Beans, Bourbon Granny Smith Apple Chutney

### GRILLED CRAB ENCRUSTED GROUPE

37.43

Truffle Mashed Potatoes, Squash and Zucchini Succotash, Beurre Blanc

### HONEY TRUFFLE SHRIMP

33.28

Gulf Shrimp, Roasted Tomato Risotto, Sauteed Asparagus , Honey Truffle Glaze

### SEARED DIVER SCALLOPS

42.68

Spinach and Chilton County Peach Risotto, Sautéed Asparagus, Walnut Brown Butter

### SESAME SEARED AHI TUNA

37.43

Truffle Mashed Potatoes, Sautéed Lemon Butter Spinach, Wasabi Aioli

## WOOD OVEN PIZZA

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### VILLAGGIO

18.72

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

### CHICKEN PESTO

18.72

Basil Pesto, Grilled Chicken, Sun Dried Tomatoes, Mushrooms, Fresh Mozzarella

### TRUFFLE AND SAUSAGE

18.72

Truffle Oil, Housemade Italian Sausage, Sautéed Mushrooms, Chopped Green Onions, Lemon Garlic Aioli, Fresh Mozzarella

### SHRIMP & CRAWFISH

18.72

Rockefeller Cream, Tri-color Bell Peppers, Shrimp, Crawfish Tails, Mozzarella with Blackening Seasoning