EST. 2007 LOCALLY OWNED

# Villaggio Grille Orange Beach, AL

# SALADS

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#### **VILLAGGIO HOUSE SALAD**

8

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

### **CHOPPED CAESAR**

8

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

#### **CAPRESE**

12

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

## WOOD-FIRED OYSTERS

# **Choice of Two Flavors - 8 Per Order \$20**

Gorgonzola & Shallot

Chili Butter

Prosciutto Rockefeller

Gouda & Green Onion

## STARTERS

4 HOUSE MADE BREAD House Made Focaccia with Olive Tapenade, Olive Oil, Parmesan Cheese 14 PANCETTA AND MUSHROOM ARANCINI Risotto, Pancetta, Sun Dried Tomatoes, Mixed Mushrooms, Rolled and Coated in Bread Crumbs, Deep Fried, Topped with Molasses Cream 16 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 18 ITALIAN BOARD

## MARGHERITA PIZZA

16

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

Prosciutto, Hot Ham Capicola, Gorgonzola, Brie with Honey, Red Dragon

Cheddar Cheese with Whole Grain Mustard, Artichokes, Sun Dried Tomatoes,

## TRUFFLE AND SAUSAGE PIZZA

Mozzarella Salad, Fresh Basil, Cornichons

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.

# ENTREES

| <b>GRILLED BEEF TENDERLOIN</b> Oyster Mushroom, Taleggio and Gnocchi Ragu, Dino Kale and Truffl Madeira Jus                     | 48<br>e |
|---|---------|
| GRILLED GULF AMBERJACK<br>Blue Crab Whipped Potatoes, Olive Oil Croutons, Asparagus, Meyer<br>Lemon Butter                      | 32      |
| <b>DOUBLE CUT DUROC PORK CHOP</b><br>16 Oz, Stone-fruit Mostarda, Charred Broccolini, English Pea and<br>Garden Mint Risotto    | 36      |
| VILLAGGIO "SHRIMP AND GRITS"  | 28      |
| 10 LAYER LASAGNA<br>Beef and Pork Sugo, Ricotta Béchamel, House Made Marinara and<br>Mozzarella                                 | 22      |
| SEAFOOD PASTA Grilled Maine Lobster, Gulf Shrimp, Fettuccine, House Made Alfredo<br>and Fresh Basil                             | 30<br>0 |
| SICILIAN SPICED GULF TUNA Rare Seared, Cous Cous and Heirloom Tomato Salad, Cucumber, Spinach, Smoked Feta and Citrus Agrodolce | 38      |
| SPICY RIGATONI  Italian Sausage, Calabrian Chili, Arrabbiata and Garlic Pangrattato   | 20      |