

## Lunch Menu

Available Everyday 11-5  
Dual Pricing Menu

## STARTERS

Housemade Focaccia	Housemade Focaccia with Olive Tapenade, Olive Oil, Parmesan Cheese	3.12
Calamari Fritti	Lightly Fried Seasoned Calamari, Parmesan Cheese, Lemon, Citrus Sweet Chili	16.64
Beef Carpaccio	Thinly Sliced Rare Beef Tenderloin, Arugula, Capers, Red Onions, Horseradish Cream Sauce	16.64
Sausage Spring Roll	Fennel Sausage, Manchego Cheese, Mozzarella, Caramelized Onion, Wild Mushrooms,Whole Grain Honey Mustard Vinaigrette	14.56
Wood Fired Oysters	Choice of Two Flavors-Prosciutto Rockefeller-Gouda and Green Onion-Gorgonzola and Shallot- Chili Butter	20.80
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	18.72
Pancetta and Mushroom Arancini	Pancetta, Mixed Mushrooms, Sun Dried Tomatoes, Molasses Cream	14.56

## SALAD

<b>Villaggio House Salad</b>	Mixed Greens, Dried Cherries, Spiced Walnuts, Goat Cheese, Roasted Fig Vinaigrette	GF	8.32
<b>Caprese</b>	Yellow Beefsteak Tomatoes, Fresh Mozzarella, Basil Pesto Oil, Olive Oil and Fresh Basil		12.48
<b>Grilled Caesar</b>	Char-Grilled Romaine, Cherry Tomatoes, Bleu Cheese Crumbles, Bacon, Focaccia Croutons, Caesar Dressing	GF	12.48
<b>Blackened Salmon Salad</b>	Salmon, Butter Lettuce, Arugula, Red Onion, Toasted Pumpkin Seeds, Dried Figs, Grape Tomatoes, Goat Cheese. Tossed in Champagne Vinaigrette	GF	18.72

## Lunch Entrees

<b>Braised Short Rib</b>	Trufflé Mashed Potatoes, Roasted Baby Carrots, Short Rib Jus	16.64
<b>Grilled Shrimp Skewers</b>	Silver Dollar Mushrooms, Jalapenos and Red Chili Risotto, with Green Beans and Beurre Blanc	16.64
<b>Chicken Scallopini</b>	Thinly Sliced Chicken Breast, Breaded and Pan Seared, Cremini Mushrooms, Caramelized Onions, Capers, Marsala Butter, Angel Hair	16.64
<b>Basil Chicken Pasta</b>	Fusilli Pasta Grilled Chicken, Basil Pesto, Cream, Roasted Herb Tomatoes, Wild Mushrooms, Pecorino Romano	16.64
<b>Pan Seared Grouper</b>	Mushroom & Pea Risotto, Green Beans, White Wine Butter	18.72
<b>Seafood Pasta</b>	Roasted Maine Lobster Tail, Gulf Shrimp, Fettuccine Pasta, Housemade Alfredo & Fresh Basil	16.64
<b>Shrimp Scampi</b>	Gulf Shrimp, Tomatoes, Peas, Pappardelle Pasta, White Wine Butter	14.56
<b>Housemade Lasagna</b>	Ground Beef and Pork, Smoked Bacon, Tomato Cream Sauce with Ricotta Cheese and Marinara	14.56
<b>Chicken Parmesan</b>	Breaded Mozzarella Stuffed Chicken over Fettuccine with Marinara Sauce	14.56
<b>Grilled Salmon</b>	Roasted Tomato Risotto, Steamed Broccoli, Balsamic Reduction	16.64
<b>New York Strip</b>	Scalloped Potatoes, Green Beans, Gorgonzola Cream	6 oz. - 16.64

## SANDWICHES

<b>Chicken Caprese Club</b>	
Chicken, Yellow Beefsteak Tomatoes, Fresh Mozzarella, Arugula, Basil Pesto Aioli, Served on Ciabatta	14.56
<b>Grouper Sandwich</b>	
Pan Seared Grouper, Lemon and Dill Tartar Sauce, Spring Mix, Tomato, Served on Ciabatta Bread	16.64
<b>Villaggio Burger</b>	
Half Pound Beef Patty, Seared Red Onions, Tomato, Field Greens, Garlic Aioli, Brioche Bleu Cheese, Provolone, or Cheddar	14.56

## WOOD FIRED PIZZA

<b>Villaggio</b> Pepperoni, Sausage, Bell Peppers, Mushrooms, Kalamata Olives, Marinara	18.72
<b>Margherita</b> Roasted Garlic, Fresh Mozzarella, Tomatoes, Marinara, Topped with Fresh Basil	14.56
<b>Chicken Pesto</b> Basil Pesto, Chicken, Tomatoes, Silver Dollar Mushrooms, Mozzarella	18.72
<b>Truffle and Sausage</b> Truffle Oil, Italian Sausage, Sautéed Mushrooms, Green Onions, Lemon Garlic Aioli, Fresh Mozzarella	18.72

**\*Consuming Raw or Under-Cooked Meats, Seafood, and/or Shellfish May Cause Potential Health Risks**

White Wine By The Glass		Red Wine By The Glass			
Bogle, Twenty Acres	Clarksburg, CA '21	8.32	Imagery Pinot Noir	Sonoma Valley, CA '22	8.32
Novellum, Chardonnay	Languedoc-Roussillon, France '22	10.40	Portlandia Pinot Noir	Willamette Valley, OR '21	10.40
Carmel Road, Unoaked Chardonnay	Monterey, CA '22	11.44	Decoy Pinot Noir	Sonoma Coast, CA '21	14.56
Chalk Hill, Chardonnay	Sonoma Coast, CA '22	12.48	Grayson Merlot	Central Coast, CA '22	8.32
Barone Fini, Pinot Grigio	Trentino-Alto Adige, Italy '22	8.32	Drumheller Merlot	Columbia Valley, WA '20	10.40
SeaGlass, Pinot Grigio	Santa Barbara, CA '22	9.36	Murphy Goode, Liar's Dice,		
Noble Vines	Monterey, CA '22	10.40	Zinfandel	Sonoma County, CA '20	10.40
Acrobat, Pinot Grigio	Oregon '22	12.48	Melini, Chianti Borghi d'Elsa	Tuscany, Italy '22	8.32
Bodegas Care Solidarity, Rosé	Carinena, Spain '22	8.32	Fantini Sangiovese	Abruzzo, Italy '21	10.40
La Jolie Fleur, Rosé	IGP Mediteranee, France '22	10.40	Sant'Antonio, Valpolicella	Veneto, Italy '20	12.48
Angels & Cowboys, Rosé	Sonoma County, CA '22	13.52	Louis Bernard, Côtes du Rhône	Grenache, Syrah, France '17	8.32
Le Coeur de la Reine, Sauvignon Blanc	Loire, France '22	9.36	Bogle, Twenty Acres, Cabernet	Clarksburg, CA '20	8.32
Stoneleigh, Sauvignon Blanc	Marlborough, New Zealand '22	11.44	Santa Rita Medalla Real, Cabernet	Central Valley, Chile '18	9.36
Elizabeth Spencer, Sauvignon Blanc	Mendocino, CA '22	8.32	Coppola Diamond Claret,		
El Coto, Blanco	Rioja, Spain '21	9.36	Cabernet	Alexander Valley, CA	12.48
Forge, Riesling	Seneca Lake, NY '19	10.40	Roth Cabernet	Alexander Valley, CA '21	13.52
La Perlina, Moscato	Veneto, Italy	12.48	Château Briot	Bordeaux, France '19	9.36
Torbreck Woodcutter's, Semillon	Barossa Valley, Australia '22	13.52	Terrazas de los Andes, Malbec	Mendoza, Argentina '21	8.32
Badenhorst, “Secateurs,” Chenin Blanc	South Africa '22	9.36	Ontanon, Rioja Tempranillo	Spain '19	9.36
Los Monteros, Cava Brut	Spain NV	10.40	Pierano Estate, "Illusion", Proprietary Red	Lodi, CA '21	10.40
Flora, Prosecco DOC	Veneto, Italy	12.48			
Canella Brut Rose Mini	Veneto, Italy				

## Speciality Cocktails

Elijah Craig Old Fashioned	Elijah Craig Small Batch Kentucky Bourbon, Cocktail Cherries, Orange Slice, Bitters	12.48
Basil berry Smash	Nolet Gin, Chambord, Fresh Lemon Juice, Simple Syrup, Basil	12.48
Smoke & Honey	Montelobos Mezcal, Lunazul Reposado, Honey Simple Syrup, Fresh Lime Juice, Ginger Beer	10.40
Orange Peach Blossom Martini	Ketel One Orange & Peach Vodka, Fresh Lime Juice, Agave Nectar	10.40
Honey Bubble	Effen Blood Orange Vodka, Raspberry Puree, Cava	10.40
Spicy Lunarita	Lunazul Blanco Tequila, Chile Poblano Liqueur, Muddled Jalapenos, Lime Juice, Agave Nectar	12.48
Blueberry Coconut Mojito	Blue Chair Coconut Rum, Blueberry Puree, Fresh Lime Juice, Mint, Simple Syrup, Soda	10.40
Bourbon Peach Tea	Bulleit Bourbon, Peach Puree, Freshly Made Tea, Honey Simple Syrup	12.48

## Imported and Craft Beers

Corona Extra Lager	Mexico City, Mexico ABV - 4.1%	4.16	Buenavida Hard Seltzer	Rotating Flavors Stone Brewing Escondido, CA	6.24
Peroni Nastro Azzurro Euro Pale Lager	Roma, Italy ABV -5.1%	4.68	One Claw Rye Pale Ale	Westbrook Brewing Mt. Pleasant, SC 5.5% ABV	6.76
Birra Moretti Euro Pale Lager	Udine, Italy ABV - 4.6%	4.68	Something Cold Blonde Ale (16 oz Can)	Edmund’s Oast Brewing Co. Charleston South Carolina 5% ABV	6.76
Stella Artois Pale Lager	Leuven, Belgium ABV - 5%	4.16	Juice Bomb Hazy IPA	Sloop Brewing Co. East Fishkill, NY 6.8% ABV	7.28
Riptide Amber Ale	Pensacola Bay Brewery Pensacola, FL 5.4% ABV	5.72	Kentucky Bourbon Barrel Ale	Lexington Brewing 8.2% ABV	7.28
Basecamp Blonde	Hutton & Smith Brewing Co. Chattanooga, TN 4.8% ABV	7.28	Happy Dad Seltzer	Rotating Flavors -California 5% ABV	6.24
Ciderboys	rotating flavor Stevens Point, WI	6.24			