Lunch Menu

Available Everyday 11-5

STARTERS

STARTERS					
Calamari Fritti Lightly Fried Seasoned Calamari, Parmesan Cheese, Lemon, Citrus Sweet Chili					
Beef Carpaccio Thinly Sliced Rare Beef Tenderloin, Arugula, Capers, Red Onions, Horseradish Cream Sauce					
Smoked Salmon Terrine Salmon Layered with Crackers, Topped with Honey Mustard	h Dill Cream	am Cheese, Capers, Red Onion, Arugula, Assorted			
Wood Fired Oysters Choice of Two Flavors-Pros Shallot- Chili Butter	osciutto Rockefeller-Gouda and Green Onion-Gorgonzola and				
Italian Board Proscuitto, Hot Ham Capicola, Gorgor Whole Grain Mustard, Aritchokes, Sun Dried Tomatoes, Mo					
SALAD					
Villaggio House Salad Mixed Greens, Dried Che	erries, Spiced	Walnuts, Goat Cheese, Roasted Fig Vinaigrette GF	8		
Caprese Yellow Beefsteak Tomatoes, Fresh Mozzarella,	Basil Pesto (Oil, Olive Oil and Fresh Basil GF	12		
Grilled Caesar Char-Grilled Romaine, Cherry Heirloom Tomatoes, Bleu Cheese Crumbles, Bacon, Focaccia Croutons, Caesar Dressing					
Blackened Salmon Salad Salmon, Butter Lettuce, Arugula, Red Onion, Toasted Pumpkin Seeds, Dried Figs, Grape Tomatoes, Goat Cheese. Tossed in Champagne Vinaigrette GF					
Lunch Entrees					
Braised Short Rib Truffle Mashed Potatoes, Roaste	d Baby Carro	ots, Short Rib Jus GF	14		
Grilled Shrimp Skewers Silver Dollar Mushroom, Jalapeno and Red Chili Risotto, with Green Beans and					
Chicken Scallopini Thinly Sliced Chicken Breast, Breaded and Pan Seared, Cremini Mushrooms, Caramelized Onions, Capers, Marsala Butter, Angel Hair					
Basil Chicken Pasta Angel Hair, Grilled Chicken, Basil Pesto, Cream, Roasted Herb Tomatoes, Wild Mushrooms, Pecorino Romano					
Pan Seared Grouper Mushroom & Pea Risotto, Green Beans, White Wine Butter (GF)					
Seafood Pasta Roasted Maine Lobster Tail, Gulf Shrir Basil	mp, Crab, Fet	tuccine Pasta, House Made Alfredo & Fresh	16		
Shrimp Scampi Gulf Shrimp, Tomatoes, Peas, Pappardelle Pasta, White Wine Butter					
House Made Lasagna Ground Beef and Pork, Sr and Marinara	noked Bacor	n, Tomato Cream Sauce with Ricotta Cheese	14		
Chicken Parmesan Breaded Mozzarella Stuffed Chicken over Fettuccine with Marinara Sauce					
Grilled Salmon Roasted Tomato Risotto, Broccolini, Balsamic Reduction (GF)					
New York Strip Scalloped Potatoes, Green Beans, Gorgonzola Cream (GF)					
SANDWICHES		WOOD FIRED PIZZA	16		
Served with Fries our House Made Chips		Villaggio Pepperoni, Sausage, Bell	_		
Chicken Caprese Club Grilled Chicken, Yellow Beefsteak Tomaotes, Fresh Mozeralla, Arugula, Basil Pesto Aioli, Served on Ciabatta	1/	Peppers, Mushrooms, Kalamata Olives, Marinara	16		
Grouper Sandwich Pan Seared Grouper, Lemon and Dill Tartar Sauce, Spring Mix, Tomato,	14	Margherita Roasted Garlic, Fresh Mozzarella, Tomatoes, Marinara, Topped with Fresh Basil	14		
Served on Ciabatta Bread	14	Chicken Pesto Basil Pesto, Chicken,	•		
Villaggio Burger Half Pound Beef Patty, Seared Red Onions, Tomato, Field Greens, Garlic Aioli, Brioche		Tomatoes, Silver Dollar Mushrooms, Mozzarella White Pizza Gouda Alfredo Fresh Mozzarella, Spinach, Red Onion, Sun Dried	16		
Bleu Cheese, Provolone, or Cheddar	14	Tomatoes, Oregano	14		

White Wine By The Glass

Red Wine By The Glass

Bogle, Twenty Acres Clarksburg, CA	8	Imagery Pinot Noir Sonoma Valley, CA
Novellum, Chardonnay Languedoc-Roussillon, France	10	Portlandia Pinot Noir Willammette Valley, OR
Carmel Road, Unoaked Chardonnay Monterey, CA	11	Decoy Pinot Noir Sonoma Coast, CA
Chalk Hill, Chardonnay Sonoma Coast, CA	12	·
Barone Fini, Pinot Grigio Trentino-Alto Adige, Italy	8	Grayson Merlot Central Coast, CA
SeaGlass, Pinot Grigio Santa Barbara, CA	9	Drumheller Merlot Columbia Valley, WA
Noble Vines Monterey, CA '21	10	Murphy Goode, Liar's Dice, Zinfandel Sonoma County,
Acrobat, Pinot Grigio Oregon	12	CA
Bodegas Care Solidarity, Rosé Carinena, Spain	8	Melini, Chianti Borghi d'Elsa Tuscany, Italy
La Jolie Fleur, Rosé IGP Mediteranee, France	10	Fantini Sangiovese Abruzzo, Italy
Angels & Cowboys, Rosé Sonoma County, CA	13	rantinii Sangiovese Abruzzo, iraiy
Le Coeur de la Reine, Sauvignon Blanc Loire, France	9	Sant'Antonio, Valpolicella Veneto, Italy
Stoneleigh, Sauvignon Blanc Marlborough, New Zealand		Louis Bernard, Côtes du Rhône Grenache, Syrah, France
Elizabeth Spencer, Sauvignon Blanc Mendocino, CA	11 12	Bogle, Twenty Acres, Cabernet Clarksburg, CA
El Coto, Blanco Rioja, Spain	8	Santa Rita Medalla Real, Cabernet Central Valley, Chile
Forge, Riesling Seneca Lake, NY	9	Coppola Diamond Claret, Cabernet Alexander Valley, CA
La Perlina, Moscato Veneto, Italy	10	Roth Cabernet Alexander Valley, CA
Torbreck Woodcutter's, Semillon Barossa Valley, Australia	12	
Badenhorst, "Secateurs," Chenin Blanc South Africa		Château Briot Bordeaux, France
	13	Terrazas de los Andes, Malbec Mendoza, Argentina
Los Monteros, Cava Brut Spain NV	9	Beronia, Rioja Tempranillo Spain
Flora, Prosecco DOC Veneto, Italy	10	Pierano Estate, "Illusion", Proprietary Red Lodi, CA
Canella Brut Rose Mini Veneto, Italy	12 -	riciano Estate, musion, rroprietary Reu ioui, ca

Speciality Cocktails

Elijah Craig Old Fashioned Elijah Craig Small Batch Kentucky Bourbon, Cocktail Cherries, Orange Slice, Bitters

Basil berry Smash Nolet Gin, Chambord, Fresh Lemon Juice, Simple Syrup, Basil

 $Smoke\ \&\ Honey\ \hbox{Montelobos}\ \hbox{Mezcal, Lunazul Reposado, Honey}\ \hbox{Simple Syrup, Fresh Lime Juice, Ginger}\ \hbox{Beer}$

Orange Peach Blossom Martini Ketel One Orange & Peach Vodka, Fresh Lime Juice, Agave Nectar

Honey Bubble Effen Blood Orange Vodka, Raspberry Puree, Cava

Spicy Lunarita Lunazul Blanco Tequila, Chile Poblano Liqueur, Muddled Jalapenos, Lime Juice, Agave Nectar

Blueberry Coconut Mojito Blue Chair Coconut Rum, Blueberry Puree, Fresh Lime Juice, Mint, Simple Syrup, Soda

Bourbon Peach Tea Bulleit Bourbon, Peach Puree, Freshly Made Tea, Honey Simple Syrup

Imported and Craft Beers

Corona Extra Lager Mexico City, Mexico ABV - 4.1%	4	Buenavida Hard Seltzer Rotating Flavors Stone Brewing	
Peroni Nastro Azzurro Euro Pale Lager Roma, Italy		Escondido, CA	6
ABV -5.1%	4 5	One Claw Rye Pale Ale Westbrook Brewing Mt. Pleasant,	
	4.5	SC 5.5% ABV	6.5
Birra Moretti Euro Pale Lager Udine, Italy ABV - 4.6%	4.5	Something Cold Blonde Ale (16 oz	
Stella Artois Pale Lager Leuven, Belgium ABV - 5%	4	Can) Edmund's Oast Brewing Co. Charleston South Carolina 5% ABV	6.5
Riptide Amber Ale Pensacola Bay Brewery Pensacola, FL 5.4% ABV	5.5	Juice Bomb Hazy IPA Sloop Brewing Co. East Fishkill, NY	
Basecamp Blonde Hutton & Smith Brewing Co. Chattanooga, TN		6.8% ABV	7
4.8% ABV	7	Kentucky Bourbon Barrel Ale Lexington Brewing 8.2%	
Ciderboys rotating flavor Stevens Point, WI	6	ABV	7
		Happy Dad Seltzer Rotating Flavors -California 5% ABV	6