

IL VILLAGGIO DINNER

Starters

GRILLED CALAMARI	17
Marinated in lemon garlic, herbs, tomato bruschetta	
CRAB CAKE	19
Jumbo lump crab meat imperial, zucchini, whole grain mustard sauce	
BUFFALO SHRIMP	20
4 Jumbo shrimp, bleu cheese, calaprese peppers	
MAINE MUSSELS OR LITTLE NECK CLAMS	15
Served in a white wine or pomodoro sauce	
STUFFED LONG HOT PEPPERS	14
Gorgonzola, prosciutto, fig jam balsamic reduction	
GRILLED LANGOSTINOS	MP

Raw Bar

FRESH OYSTERS 18
1/2 dozen

**JUMBO SHRIMP
COCKTAIL** 20
4 Shrimp,
homemade cocktail sauce

RAW BAR PLATTER 55
6 Oysters, 4 shrimp,
3 oz jumbo lump crab

BROCCOLI RABE, SAUSAGE	14
Sautéed in roasted garlic olive oil, cannellini beans	
BURRATA CHEESE	18
Heirloom tomatoes, roasted peppers, saba vinaigrette, crispy prosciutto	
OCTOPUS CARPACCIO	19
Arugula, cannellini beans, pickled fennel, evoo	
IL VILLAGGIO CHEESE PLATTER	18
Cheese Variety, truffle honey	
FILET MIGNON CARPACCIO	18
Arugula, shaved locatelli romano, capers, whole grain mustard sauce, crostini	

Salads

CLASSIC CAESAR SALAD	12
Romaine hearts, croutons, locatelli romano cheese, house made Caesar dressing	
WEDGE SALAD	11
Crispy panchetta, grape tomatoes, iceberg lettuce, blue cheese dressing	

BEET SALAD	14
Arugula, pistachios, goat cheese, balsamic, citrus lemon olive oil dressing	
ARUGULA SALAD	11
Baby arugula, heirloom tomatoes, shaved locatelli romano, lemon olive oil dressing	

Pasta

PENNE VODKA	24
Vodka blush cream sauce	
TAGLIATELLE BOLOGNESE	26
Domestic ground meat, truffle essence, tomato sauce	

HOMEMADE GNOCCHI	24
Choice of pomodoro or porcini cream sauce	
HOMEMADE LOBSTER RAVIOLI	36
topped with spinach, brandy, blush cream sauce	

Domestic Meats

VEAL CHOP	56
16 oz. grilled, mushroom demi glaze	
PORK CHOP	37
Porcini crusted, gorgonzola, port wine reduction sauce	

FILET MIGNON	44
8 oz. grilled, brandy peppercorn sauce	
VEAL CHOP PARMIGIANA	56
Bone-in veal chop, pan-fried, traditional	

Chicken

Bell and Evans Free Range	
CHICKEN ROMANO	27
Asparagus, grape tomatoes, mozzarella, white wine lemon	
CHICKEN PARMIGIANA	26
Breaded pan fried, melted mozzarella, marinara	

Veal

VEAL IL VILLAGGIO	31
Porcini mushrooms, pancetta, mozzarella, brandy demi glaze	
VEAL MARE MONTE	33
Crab meat, roasted peppers, spinach, white wine lemon	

Seafood

SHRIMP SCALLOPS BIANCO	42
Jumbo shrimp, scallops, grape tomatoes, fresh arugula, white wine over tagliatelle	
SHRIMP CLAMS FRA DIAVOLO	34
Jumbo shrimp, clams, spicy marinara fresh tomato sauce, over linguine	
GRILLED SALMON MEDITERRANEAN	34
Pistachios, evoo, lemon & garlic	
SCALLOPS RISOTTO	36
Pan seared day boat scallops, mushroom risotto, truffle essence	

GNOCCHI ADRIATICO	34
Homemade gnocchi, blush cream sauce, jumbo lump crab, asparagus	
RISOTTO PESCATORE	39
Jumbo lump crab, jumbo shrimp, scallops and calamari, grape tomatoes white wine	
CAPELLINI PORTOFINO	34
Jumbo lump crab, basil, garlic, fresh tomato sauce	
BRONZINO CARCIOFI	34
Roman artichokes, white wine lemon, sun-dried tomatoes	

Entree Add Ons

CRAB MEAT 3oz	12	DIVER SCALLOPS	5 each
GRILLED CHICKEN	8	JUMBO SHRIMP	5 each

Sides

GARLIC MASH POTATOES	7	BROCCOLI RABE	7	CAPELLINI Garlic Oil or Marinara	7
CREAMED SPINACH	7	PARMIGIANA TRUFFLE FRIES	10	MUSHROOM RISOTTO	7
ASPARAGUS	7	SAUTÉED MUSHROOMS	7	LONG HOT PEPPERS	7

Seven Banquet Rooms Available - Seating 20-190 people

Warning: Consumption of undercooked meat, poultry, seafood or eggs may increase the risk of foodborne illnesses. Alert your server if you have special dietary needs

IL VILLAGGIO WINE & SPIRITS

Signature Cocktails

VILLAGGIO DOLI Khor Platinum Vodka, infused fresh pineapple	14	BLOODY MARY San Marzana Mix, Khor Platinum Vodka	14
CLASSIC OLD FASHION Redemption Bourbon, orange peel, luxardo cherry, dash of bitters	14	APEROL SPRITZ Aperol, Prosecco, orange twist	14
ESPRESSO MARTINI Borghetti espresso liquor, vanilla vodka	14	BLOOD ORANGE MARGARITA Tequila agave, fresh blood orange juice	14
DIRTY MARTINI Khor Platinum Vodka, Stillton blue cheese olives	14	CUCUMBER GIN COOLER Empress cucumber gin, lime juice, club soda	14
LAVENDER HAZE Empress Gin, Cointreau, lavender syrup	14	STRAWBERRY BASIL MULE Khor Platinum Vodka, ginger mix, lemon juice	14
PEACH COSMO Citrus vodka, peach schnapps, cranberry, lime juice	14	PAPER PLANE Amaro, Aperol, Bourbon, lemon juice	14

By the Glass

6oz pour BTG/Bottle

WHITE		RED	
OYSTER BAY Sauvignon Blanc (NZ)	12/44	QUILT Cabernet (CA)	16/66
LA CALA Vermentino (IT)	12/44	FRANCISCAN ESTATE Cabernet (Oakville, CA)	13/54
OYSTER BAY Pinot Grigio (NZ)	12/44	BELLE GLOSS Pinot Noir (CA)	16/64
SEBASTIANI Chardonnay (Sonoma, CA)	13/52	TORRETTA Pinot Noir (IT)	12
FLEUR DE PRAIRIE Rose (FR)	12/48	LUCENTE Super Tuscan (IT)	13/56
ESSENCE RAIMUND PRUM Reisling (GR)	12/48	FATTORIA SAN MICHELE Chianti (IT)	13/54
COMTE DE BUCQUES Champagne (FR)	11/42	PIATELLI Malbec (SP)	13/54

By The Bottle

White

VEUVE CLICQUOT Champagne (FR)	130	DUCKHORN Sauvignon Blanc (CA)	59	NICKEL & NICKEL Chardonnay (CA)	98
MOET IMPERIAL BRUT Champagne (FR)	115	CAKEBREAD Sauvignon Blanc (CA)	68	FLOWERS Chardonnay (CA)	98
BEAU JOIE BRUT Champagne (FR)	88	BABICH BLACK LABEL Sauv Blanc (NZ)	44	CAKEBREAD Chardonnay (CA)	88
LA MARCA Prosecco (IT)	40	FEUDI DI SAN GREGORIO Greco di Tufo (IT)	45	SONOMA CUTRER Chardonnay (CA)	54
BARON-FINI Pinot Grigio (IT)	39	LOUIS JADOT BB Chardonnay (FR)	48	FAR NIENTE Chardonnay (CA)	110

Red

NICKEL & NICKEL “SULLINGER” Cab (CA)	220	FLOWERS Pinot Noir (CA)	112	DARIO DI VAIRA Super Tuscan (IT)	64
FAR NIENTE Cabernet (Napa, CA)	198	THE CALLINGS Pinot Noir (CA)	62	OPUS ONE “2021” (Napa)	525
SILVER OAK “ALEXANDER” Cab (CA)	195	PRIMARIUS Pinot Noir (Willamette Valley, OR)	54	SASSICAIA Super Tuscan (IT)	468
CAYMUS NAPA VALLEY Cabernet (CA)	190	LOUIS JADOT Pinot Noir (FR)	64	TIGNANELLO Super Tuscan (IT)	330
CHIMNEY ROCK Cabernet (Napa)	165	PRISONER Red Blend (CA)	99	VILLA ANTINORI Super Tuscan (IT)	54
CAKEBREAD Cabernet (CA)	145	MICHELE CHIARLO “TORTONIANO” Barolo (IT)	82	TERZONA Super Tuscan (IT)	48
STAGS LEAP “ARTEMIS” Cabernet (CA)	180	SALVANO RISERVA Barolo (IT)	135	SILVIO NARDI Brunello di Montalcino (IT)	129
JORDAN Cabernet (CA)	115	CIABOT Barolo (IT)	79	CORDELLA Brunello di Montalcino (IT)	85
DAOU Cabernet (CA)	59	LA VEDETTA Langhe Nebbiolo (IT)	59	TASI Valpolicella (IT)	46
ST. MICHELLE COLD CREEK Cab (WA)	57	LE MURAIE RECCHIA Ripasso Amarone (IT)	59	MARQUES DE RISCAL Rioja (SP)	46
NORTH COAST RESERVE by Josh Cab (CA)	45	LUCENTE Super Tuscan (IT)	56	MARKHAM Merlot (CA)	64