

Villaggio

RISTORANTE & BAR

Antipasti

CALAMARI ALLA GRIGLIA 13

Marinated & Grilled Calamari with Fennel Salad

CARPACCIO DI MANZO* 13

Thinly Sliced Filet of Beef, Fresh Lemon, Olive Oil, Grana Padano Cheese, Arugula, Celery & Fennel Salad

ROSETTE AL FORNO 14

Rose-Shaped Pasta stuffed and baked with Fontina, Prosciutto, Mascarpone & Besciamella Sauce

SEARED JUMBO SEA SCALLOPS 21

Fresh Scallops, Shallots, Butter, Fresh Squeezed Orange Juice

CHARCUTERIE BOARD For 2 19 | For 4 34

Fine Italian Imported Meats & Cheeses, Olives, Crostini, House-Made Pickled Vegetables & Seasonal Chutney

Insalata

CAPRESE 14

Beefsteak Tomatoes, Fresh Mozzarella di Buffalo, Extra Virgin Olive Oil, Balsamic Reduction, Fresh Basil

IL VILLAGGIO 14

Spring Mix, Seasonal Berries, Assorted Nuts, Citrus Vinaigrette

CAESAR* 13

Romaine Lettuce, Brioche Croutons, House-Made Caesar Dressing. Anchovies added upon request

ROASTED BEET 14

Red & Yellow Beets, Honey-Glazed Pecans, Gorgonzola, Golden Raisins & Sherry Vinaigrette

*Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We will do our best to accommodate special dietary needs and restrictions. Please ask your server. A 20% gratuity will be added to parties of 6 or more. A \$5 charge will be added for split-entree items.

Pasta & Risotto

ALL PASTAS ARE MADE
FRESH IN HOUSE DAILY



CARBONARA* 26

Spaghetti tossed with Egg Yolks, Smoked Pancetta, Peas, Grana Padano Cheese & Besciamella Sauce
Add Lobster: Market Price

FRUTTI DI MARE 39

Linguini tossed with Clams, Mussels, Shrimp, Scallops & Calamari in a Red or White Sauce

BOLOGNESE 29

Tagliatelle tossed with a Rich Sauce of Slowly Braised Ground Veal, Beef & Pork

PASTA GNUDI 25

Light & Delicious Ricotta & Cheese Dumplings topped with Marinara Sauce

LASAGNA AL FORNO 28

Pasta Sheets layered and baked with Chef's Bolognese Meat Sauce, Italian Cheeses & Besciamella Sauce

RAVIOLI DEL GIORNO Market Price

House-Made Stuffed Jumbo Ravioli of the Day

PASTA PRIMAVERA 24

Tagliatelle with Fresh-Roasted Seasonal Vegetables & Fresh Basil Pesto Cream

RISOTTO AL FUNGHI 27

Imported Carnaroli Rice, Fresh Wild Mushrooms, Grana Padano Cheese & Besciamella Sauce

Pollame, Carne & Il Mare

SERVED WITH SEASONAL
VEGETABLES OF THE DAY



PARMIGIANA DI POLLO 28

Lightly Breaded Chicken Breast,
Fresh Mozzarella, Marinara Sauce & Linguini

PICCATA DI POLLO 28

Chicken Breast sautéed with
White Wine, Lemon & Cured Capers

VILLAGGIO BRANDIED DUCK 39

Maple Leaf Farms Baked Duck Confit,
Black Cherry Brandy Sauce

VITELLO AL MARSALA 34

Veal Scaloppini, Wild Mushrooms
& Fine Marsala Wine

SHORT RIBS 41

Slow-Cooked, Cabernet Demi-Glace
served with Mushroom Risotto

BRACIOLA DI VITELLO ALLA GRIGLIA* 47

14 oz. Marinated & Grilled Veal Chop,
Tuscan Style Gremolata Sauce

FILET MIGNON* 44

8 oz. Grilled Tenderloin with
a Porcini Mushroom Sauce

RIBEYE* 48

14 oz. Cut, Grilled, Red Wine Demi-Glace

FRESH WILD ATLANTIC SALMON 33

Oven roasted, cooked in Butter, Lemon & Herbs

FRESH CATCH OF THE DAY Market Price

Ask Your Server



Choice of Pasta with:

BOLOGNESE OR GORGONZOLA SAUCE 14

MARINARA OR WHITE WINE GARLIC SAUCE 8

Wines

GLASS | BOTTLE

VILLAGGIO WHITES

CA`BRIGIANO PINOT GRIGIO

13 | 46

Crisp & Bright with notes of Pear & Apple

SANTA MARGHERITA PINOT GRIGIO

67

Clean, Intense Aroma and Dry Golden Apple Taste

SPARKLING & CHAMPAGNE

LAMARCA PROSECCO

GLASS 11

Crisp Aromas of Green Apple & Honeysuckle

GIANNI MOSCATO, PIEDMONT

12 | 49

Tropical, Off Dry, Sweet

MOET & CHANDON

125

Yellow-fleshed Fruits with Hint of Brioche

VEUVE CLICQUOT BRUT

145

White-fleshed Fruits, Vanilla & Toasty Aromas

ROSE

WHISPERING ANGEL ROSÉ, CHATEAU D'ESCLANS

14 | 52

Lightly Blushed Color & Full of Bold Red Fruits

SAUVIGNON BLANC

MATUA, NEW ZEALAND

12 | 44

Distinctive with Lively Gooseberry & Passion Fruit

PEJU, NAPA VALLEY

17 | 69

Stone Fruit flavors with Aromas of Pears and Melon

CHARDONNAY

STEELE, SONOMA

13 | 48

Flavors & Alluring Aromas of Mango, Pineapple & Papaya

CHALK HILL, SONOMA COUNTY

49

Rich textured Body with notes of Toasted Hazelnut & Vanilla Custard

DECOY, SONOMA COUNTY

16 | 58

Flavors of Orange Blossom & Honey

CAKEBREAD CELLARS, NAPA VALLEY

110

Floral & Golden Apple Aromas

FAR NIENTE, NAPA VALLEY

139

Delightful Forward Fruit, Creamy & Rich Palate Profile



Corkage fee: \$25 per bottle, 2 bottle maximum per table. Wine must not be available on our wine list.

VILLAGGIO REDS

PODERE VALLE CHIANTI 12 | 45
Rich Cherry, Fruit Tones with Light Herbs

CA`BRIGLANO MONTEPULCIANO 12 | 46
Vibrant Pomegranate & Wild cherries

ALLEGRI "BABY AMARONE", VENETO 14 | 52
Intense Black Cherry and Dark Chocolate

VILLA PAPIANO, SANGIOVESE 14 | 52
Spicy notes of Tonka Bean and Berries

NIPOZZANO RISERVA, CHIANTI 55
Aromas of Strawberry Jam, Plum & Oak

TENUTA DI ARCENO II FAUNO DI ARCANUM 69
Bordeaux-Style, Earthy, Toasted Oak, Tobacco & Mocha

PODERI RUGGERI CORSINI BAROLO BUSSIA 139
Aromatic Profile of Candied Cherries, Plums and Raspberries

PINOT NOIR

ELOUAN, OREGON 12 | 45
Notes of Tart Cherry, Dried Plum, Hint of White Pepper

DOPP CREEK WILLAMETTE VALLEY 19 | 79
Black Cherry, Raspberry, Black Plum, Blackberry, Cherry, Cinnamon, Nutmeg

BELLE GLOS, CLARK & TELEPHONE 110
Red Currant & Blackberry & Caramel

CABERNET & RED BLENDS

JOSH, PASO ROBLES 12 | 44
Aromas of Blueberry Packed with Earthy Tones

DAOU, PASO ROBLES 17 | 68
Dark Chocolate, Licorice & Flavors of Blackberries & Cedar

BONANZA BY CAYMUS 69
Flavors of Dark Berries & Vanilla

GIRARD OLD VINE ZINFANDEL, NAPA 79
Elegant Blackberry & Black Currant Fruit

FERRARI CARANO RESERVE 95
Flavors of Licorice, Leather, Cocoa, Vanilla & Caramel

DUCKHORN MERLOT, NAPA 109
Lush Cherry, Raspberry, Cocoa

QUILT, NAPA VALLEY 119
Rich Blend of Cassis, Hazelnut, Cocoa, Blackberry & Charry Meat

JORDAN, ALEXANDER VALLEY 145
Aromas of Blueberry packed with Earthy Tones

SILVER OAK, ALEXANDER VALLEY 175
Complex Fruit with Anise, Olive, Cherry & Spice

JOSEPH PHELPS, NAPA VALLEY 179
Dense Black Fruit, Anise, Coffee, Blueberries & Cedar

CAYMUS, NAPA VALLEY 190
Black Cherry, Strawberries, Brown Spice, Touch of Clove

OPUS ONE OVERTURE, NAPA 250
Bordeaux Blend with notes of Cherry

SILVER OAK, NAPA VALLEY 279
Cassis, Ripe Raspberry, Toasted Coconut & Shiitake Mushrooms

OPUS ONE PROPRIETARY, NAPA 495
Red and Black Berries, Cedar Smoke & Graphite; Pristine Finish

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Beer

BOTTLED

BUDWEISER	4.75	BLUE MOON	6
BUD LIGHT	4.75	GUINNESS	6
MILLER LITE	4.75	STELLA ARTOIS	6
HEINEKEN	6	PERONI	6
HEINEKEN N/A	6		

DRAFT

PERNICIOUS IPA	7
PERONI	7
YEUNGLING	6

HAND-CRAFTED Cocktails

POMEGRANATE MARTINI <i>Tito's Vodka, Pomegranate Liqueur & Cranberry</i>	13	KAT'S PORCH COOLER <i>Southern Comfort, Peach Schnapps, Organic Agave & Sprite</i>	12
BERRY MULE <i>Tito's Vodka, Fresh Berry Syrup & Ginger Beer</i>	13	NEGRONI <i>Hendricks Gin, Compari & Antica Sweet Vermouth</i>	14
DIRTY GOOSE <i>Grey Goose, Olive Brine & Bleu Cheese Stuffed Olives</i>	18	WOODFORD OLD FASHIONED <i>Woodford Bourbon, Muddled Orange, Filthy Dirty Cherries & Orange Bitters</i>	14
MAGNOLIA GRAPEFRUIT PALOMA <i>Silver Tequila, Hand-Squeezed Grapefruit, Fresh Mint & Italian Prosecco</i>	13		
STRAWBERRY SMASH <i>Kettle One Vodka, Handmade Strawberry Puree, Fresh Lemon Juice & Basil</i>	14		
LIMONCELLO MOJITO <i>Bacardi, Carvello Limoncello, Fresh Mint, Hand Squeezed Lemon Juice & Seltzer</i>	13		
AVIATION <i>Hendricks Gin, Maraschino Liqueur, Crème de Violette, Lemon Juice & Amarena Cherry</i>	12		

Dolci

PANNA COTTA <i>Rich & Creamy Vanilla-Infused Cooked Cream with Moscato Wine Macerated Berries</i>	12	FLOURLESS CHOCOLATE TORTE (GF) <i>Served with Fresh Berries, Chantilly Cream</i>	11
MOUSSE AL CIOCCOLATO <i>House-Made Dark Chocolate Mousse</i>	13	TIRAMISU* <i>Rum & Espresso-Soaked Lady Fingers, Zabaglione Cream, Cacao Powder</i>	14

AFTER DINNER Drinks

MARTINIS		SINGLE MALT SCOTCH	
ESPRESSO MARTINI <i>Absolut Vanilla Vodka, Espresso</i>	14	MACALLAN 12 YEAR	18
CHOCOLATE MARTINI <i>Absolut Vanilla Vodka, Godiva Chocolate Liqueur, Crème de Cacao</i>	14	MACALLAN 18 YEAR	50
		GLENLIVET 12 YEAR	15
		GLENLIVET 18 YEAR	29
COFFEE DRINKS		BRANDY & COGNAC	
CAPPUCCINO	5	CHRISTIAN DROULIN CALVADOS	14
ESPRESSO	4	REMY MARTIN VSOP	16
IRISH COFFEE <i>Jameson Whiskey & Baileys Irish Crème</i>	12	REMY MARTIN XO	42
SPANISH COFFEE <i>Kahlua, Brandy & Grand Marnier</i>	12		
PORT WINES			
FONSECA PORT TAWNY 2 OZ.	12		
FONSECA PORT RUBY 2 OZ.	12		
FONSECA PORT 10 YEAR 2 OZ.	14		
FONSECA PORT 20 YEAR 2 OZ.	18		
DESSERT WINES			
CHATEAUX ST. VINCENT SAUTERNE	14 52		
DOLCE, NAPA	125		