

BREADS AND OLIVES

MARINATED MIXED OLIVES V	2.90
FOCACCIA AND CIABATTA BREAD V <i>lightly toasted and served with extra virgin olive oil and balsamic vinegar</i>	2.95
STONE BAKED GARLIC PIZZA BREAD V	3.15

STARTERS TO SHARE

BREAD BOARD V <i>stone baked garlic pizza bread, tomato and pesto pizza bread, baked focaccia and ciabatta with balsamic and extra virgin olive oil</i>	4.75
MOZZARELLA GARLIC PIZZA BREAD V <i>with caramelised balsamic onions</i>	4.95
ANTI-PASTO FREDDO <i>prosciutto crudo and cotto, Napoli and Milano salami, buffalo mozzarella, olives, rocket with baked ciabatta</i>	10.95
ANTI-PASTO CALDI <i>arancini, lightly fried calamari, goat's cheese grilled on ciabatta with caramelised onions, a garlic and basil mayonnaise dip, fresh tomato sauce and rocket</i>	10.50

PASTA

SPAGHETTI BOLOGNESE <i>with our classic meat sauce</i>	8.75
SPAGHETTI CARBONARA <i>tossed in a cream and grana padano sauce with pancetta and free range egg</i>	9.05
SALSICCIA RIGATONI <i>Italian pork sausage, chillies, capers in a white wine and tomato sauce</i>	9.35
FETTUCCHINE FRUTTI DI MARE <i>tiger prawns, mussels and calamari in a spicy tomato sauce with fresh dill</i>	10.95
PENNE GORGONZOLA V <i>spinach, cream, white wine, red onion and gorgonzola</i>	8.95
PENNE PERI PERI POLLO <i>pan fried chicken, cherry tomatoes, spinach, fresh chillies and garlic in a cream sauce</i>	9.95
RIGATONI POLLO <i>pan fried chicken, mushrooms, onions and spinach in a classic tomato sauce</i>	9.60
FETTUCCHINE PESTO V <i>goat's cheese, pesto and roasted peppers</i>	8.95
SPAGHETTI POMODORO V <i>a classic tomato sauce with fresh basil</i>	6.75
PENNE ARRABIATA V <i>a classic tomato sauce with basil and fresh green chillies</i>	7.75
POLLO MILANESE <i>chicken breast coated in breadcrumbs with a lemon wedge, grana padano and spaghetti pomodoro</i>	10.95

STARTERS

SOUP OF THE DAY <i>served with baked ciabatta bread</i>	4.85
CHERRY TOMATO BRUSCHETTA V <i>with red onions, garlic on baked ciabatta drizzled with pesto</i>	4.95
BUFFALO MOZZARELLA AND TOMATO SALAD <i>with rocket, basil and a balsamic glaze</i>	5.75
CALAMARI <i>lightly fried with a garlic and basil mayonnaise</i>	5.60
TIGER PRAWNS <i>in white wine, tomato, garlic, chilli and spinach with baked ciabatta bread</i>	6.50
TIGER PRAWNS AND AVOCADO <i>on a bed of lettuce with a cocktail sauce</i>	5.95
FORMAGGIO DI CAPRA V <i>goat's cheese grilled on ciabatta with caramelised onions, tomatoes drizzled with a balsamic glaze</i>	4.95
ARANCINI RICE BALLS <i>filled with ragu, peas, mozzarella and coated in breadcrumbs with a spicy fresh tomato sauce</i>	5.50

AL FORNO

TRADITIONAL LASAGNE <i>layers of pasta, bolognese, bechamel sauce and grana padano</i>	9.60
PENNE AL POLLO <i>seasoned chicken breast and mushrooms in a cream sauce, topped with melted cheese</i>	9.95
PENNE SALSICCIA <i>Italian pork sausage, mushrooms, roasted peppers, capers with tomato sauce and melted cheese</i>	9.85
MELANZANE PARMIGIANA V <i>layers of grilled aubergine, grana padano cheese, fresh basil and tomato sauce</i>	9.50

RISOTTO

FUNGHI V <i>a traditional Italian risotto with white wine, mushrooms, spinach and grana padano</i>	9.75
POLLO RISOTTO <i>with chargrilled chicken, white wine, mushrooms, spinach and grana padano</i>	10.75
FRUTTI DI MARE <i>a classic seafood risotto with tiger prawns, mussels, calamari, white wine, cherry tomatoes and fresh dill</i>	11.95

CHILDREN'S MENU

Three courses with a drink 5.75

GRILLS

POLLO CON FUNGHI <i>chargrilled chicken breast, mushrooms and spinach in a cream sauce served with house fries and dressed rocket</i>	11.75
POLLO CIABATTA <i>chargrilled chicken breast, bacon, pesto, tomato, rocket and house fries</i>	10.95
CHARGRILLED LAMB STEAK <i>served with roasted new potatoes, green beans and a red wine jus</i>	13.75
SCOTTISH SIRLOIN STEAK (8oz) <i>served with house fries and dressed rocket</i>	15.50
SCOTTISH RIB-EYE STEAK (10oz) <i>served with house fries and dressed rocket</i>	16.95
Peppercorn or Bearnaise Sauce	1.75
VILLAGIO BURGER <i>100% Scottish beef, melted cheddar cheese, tomato, rocket and pesto in a polenta crusted bun with house fries</i>	9.95
Crispy Bacon	1.00

BBQ BABY BACK RIBS

RACK OF RIBS <i>in a classic bbq sauce with Italian coleslaw, rocket and house fries</i>	14.95
HALF RACK OF RIBS <i>with chargrilled peri peri chicken breast, Italian coleslaw, rocket and house fries</i>	12.95

STONE BAKED PIZZA

CLASSIC - our traditional 12" stone baked pizza **LIGHT** - a smaller stone baked pizza and a mixed salad with a low calorie Italian dressing

	Classic	Light
MARGHERITA V <i>tomato sauce, mozzarella and fresh basil</i>	6.95	7.95
POLLO PICCANTE <i>spicy chicken, mushrooms, tomato sauce, mozzarella and roasted peppers</i>	9.60	10.60
CARNE <i>prosciutto crudo, Italian sausage, grilled chicken, caramelised balsamic onion tomato sauce, mozzarella and rosemary</i>	9.95	10.95
PEPPERONI <i>double pepperoni, hot green chillies, tomato sauce, mozzarella and red onion</i>	9.50	10.50
MELANZANA V <i>chargrilled aubergine, grana padano, tomato sauce, mozzarella and fresh basil</i>	8.75	9.75
FIorentina <i>fresh spinach, free range egg, grana padano, tomato sauce, mozzarella and marinated olives</i>	8.60	9.60
LA REINE <i>ham, marinated olives, tomato sauce, mozzarella and mushrooms</i>	8.50	9.50
CAPRICCIOSA <i>ham, anchovies, roasted peppers, capers, tomato sauce, mozzarella and olives topped with a free range egg</i>	9.50	10.50
QUATTRO FORMAGGI V <i>tomato sauce, gorgonzola, grana padano, goat's cheese and mozzarella</i>	8.35	9.35
SALAMI <i>Milano and Napoli salami, tomato sauce, mozzarella, cherry tomatoes, grana padano, rocket and fresh green chillies</i>	9.85	10.85
Pepperoni, Chicken, Italian Sausage, Prosciutto, Pancetta, Milano Salami, Napoli Salami, Ham, Tiger Prawns		1.70
Anchovy, Green Chillies, Egg, Goat's Cheese, Mushrooms, Olives, Red Onion, Roasted Pepper, Rocket		1.30

CALZONE

POLLO CALZONE <i>grilled chicken, pepperoni, pancetta, roasted peppers, tomato sauce and mozzarella</i>	9.95
CONTADINO CALZONE V <i>goat's cheese, grilled aubergine, roasted pepper, spinach, red onions, tomato sauce and mozzarella</i>	9.50

SALADS

POLLO BACON AND AVOCADO <i>chargrilled chicken, crispy bacon, avocado, cucumber, cherry tomatoes, mixed leaves and a honey mustard dressing</i>	9.95
FORMAGGIO DI CAPRA V <i>goat's cheese grilled on ciabatta with caramelised onions, cherry tomatoes, roast peppers, cucumber, olives, mixed leaves and Italian dressing</i>	9.35
POLLO CAESAR <i>chargrilled chicken, cos lettuce, grana padano cheese, croutons and a classic caesar dressing</i>	9.75
GRILLED SALMON <i>with green beans, mixed leaves, roasted peppers, cherry tomatoes, Italian dressing and a lemon wedge</i>	10.95

SHARING PLATTER FOR TWO 23.95

a rack of ribs in a classic bbq sauce with peri peri chicken, lightly fried calamari, sauteed mushrooms, rocket, coleslaw and house fries

FISH

SALMON FILLET <i>chargrilled with roast new potatoes, green beans, a lemon wedge and a spicy tomato sauce</i>	12.50
GRILLED SEABASS FILLET <i>spinach, roast new potatoes, garlic and basil mayonnaise with a lemon wedge</i>	13.50
TORTA DI PESCE <i>fishcakes with spinach, a garlic and basil mayonnaise and house fries</i>	12.50

SIDE ORDERS

MIXED SALAD <i>with Italian dressing</i>	3.50
TOMATO AND ONION SALAD	3.75
ROCKET AND GRANA PADANO SALAD	3.95
CAESAR SALAD	3.95
ITALIAN COLESLAW	3.50
HOUSE FRIES	2.95
ROASTED NEW POTATOES	3.25
SAUTEED SPINACH	3.35
GREEN BEANS	3.30

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WHITE WINES

	175ml glass	250ml glass	750ml bottle
Trebbiano Rubicone, Emilia Romagna, Italy 11.5% <i>Dry with well balanced fruit and a long refreshing finish</i>	3.95	5.05	13.95
Grecanico / Chardonnay Torre Nova, Sicily 12% <i>Full of tropical fruity freshness</i>	4.50	5.70	15.95
Cortese Amonte, Piedmonte, Italy 12% <i>Light and crisp with delicate citrus fruit</i>			16.95
Pinot Grigio Via Nova, Veneto, Italy 11.5% <i>A crisp and characterful Italian classic</i>	4.95	6.30	17.75
Verdicchio Classico Casal Cavalieri, Marche, Italy 12% <i>Fruity, floral and vibrant</i>			18.95
Sauvignon Blanc Frost Pocket, New Zealand 12.5% <i>Medium bodied with crisp fruit and a long zesty finish</i>	5.50	6.95	19.95
Gavi di Gavi La Minaia, Piedmont, Italy 12.5% <i>Lovely acute dryness and fresh, flinty acidity</i>			23.50

RED WINES

Sangiovese Poggio, Emilia Romagna, Italy 11% <i>Soft and smooth with blackberry and blueberry</i>	3.95	5.05	13.95
Montepulciano Podere, Marche, Italy 13% <i>Ripe red cherry and bramble fruit</i>			15.50
Merlot Via Nova, Veneto, Italy 12% <i>Medium bodied with succulent plum fruit flavour</i>	4.50	5.70	15.95
Chianti Valle Antica, Tuscany, Italy 12.5% <i>Full of spicy bramble and summer fruit flavours</i>	4.95	6.30	17.95
Reserve Shiraz Tooma River, Australia 13% <i>Soft, dry with red and blackberries and a hint of chocolate</i>	5.50	6.95	19.95
Morellino di Scansano La Mora, Tuscany, Italy 13% <i>Full of dark cherry and chocolate, wonderfully soft, smooth</i>			21.95
Valpolicella Le Vigne, Veneto, Italy 12% <i>Full of ripe, red cherry and succulent plum fruit flavours</i>			23.50

ROSÉ WINES

Rosato Veronese, Veneto, Italy 12% <i>Soft, red fruit flavours with a crisp freshness</i>			15.95
Pinot Grigio Blush Via Nova, Veneto, Italy 12% <i>Ever popular pink with a touch of strawberries and cream</i>	4.85	6.20	17.50

SPARKLING AND CHAMPAGNE

	125ml glass	750ml bottle
Prosecco Corte Viola, Italy 11% <i>Italy's favourite sparkling wine, crisp and refreshing</i>	3.95	20.95
Mumm Champagne Cordon Rouge, Brut NV 12% <i>Packed with rich yellow peach and apricot flavours</i>		35.00

All our wines by the glass are available as 125ml measures on request.
Still wine served in 175ml and 250 ml glass sizes.
Sparkling wine served in 125ml glass size.

BEER AND CIDER

	Bottle 33cl	Bottle 66cl
Peroni Nastro Azzurro 5.2%	3.60	6.15
Aspalls Suffolk Cider 5.5%	4.25	

SOFT DRINKS AND JUICES

	500ml	litre
San Pellegrino sparkling mineral water	2.40	3.95
Aqua Panna still mineral water	2.40	3.95
<i>Coca-Cola. DietCoke. Coca-Cola zero</i>		2.30
<i>Sprite. Fanta. Appletiser</i>		2.30
Still Sicilian Lemonade		2.35
Pressed Apple Juice		2.50
Fresh Orange Juice		2.50
Grapefruit Juice, Tomato Juice		2.25
<i>Ocean Spray</i> Cranberry Juice		2.25

MILK SHAKES

Chocolate, Strawberry, Banana, Vanilla	3.95
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SPIRITS AND LIQUEURS

Aperitifs - Campari, Martini Bianco, Rosso and Dry (50ml)	3.50
Spirits - Whisky, Vodka, Bacardi, Tequila, Gin and Jack Daniels (25ml)	3.00
Double up (50ml)	5.00
After Dinner - Grappa, Amaretto, Limoncello, Sambuca, Tia Maria and Baileys (25ml)	3.20
Mixers	1.40
<i>Our spirits are served in measures of 25ml or thereof</i>	

COFFEE AND TEA

A Pot of Tea - English Breakfast Earl Grey, Peppermint, Fresh Mint	2.30
Espresso	1.90
Double Espresso	2.10
Machiato	2.10
Cappuccino	2.25
Caffe Latte	2.25
Americano	2.10
Hot Chocolate	2.30

LIQUEUR COFFEE 4.35

Filter coffee with a choice of Amaretto, Baileys, Tia Maria, Whisky or Brandy topped with double cream

SERVICE NOT INCLUDED

Service not included except for parties of 6 or more when an optional 10% will be added to your bill. All our dishes are freshly prepared, it is not possible to give a total guarantee that traces of particular allergens including nuts may not be present in all dishes but we will endeavour to give you as much information as possible. Some olives may contain stones. We apologise for not accepting cheques. All employees receive at least the National Minimum Wage. Credit card tips are subject to a 10% deduction to cover credit card and payroll costs. All cash tips are retained in full by the wait staff. The company does not participate in cash tips in anyway.

