

Villaggio Ristorante

Since 1989

Since we've opened, Villaggio has been dedicated to presenting one of the most innovative and interesting Italian menus.

We would like to say thank you and extend our great appreciation to our wonderful clientele. Your support in our efforts helps us bring you new dishes inspired by the very old and the very new in the best tradition of fine Italian cuisine.

Please ask for any assistance.

- The Chef

*Let us cater your next function.
Private facilities available
or at your location.*

*229 Wolfs Lane
Pelham, New York
(914) 738-4700*

UN PEZZETO DI GIARDINO (Salad)

Insalata Caprese	7.50
Caesar Salad	7.50
House Salad	4.50
Romaine & Gorgonzola	7.50
Arugula Salad	7.50
Insalata Segreta <i>SECRET SALAD</i>	8.00

ZUPPA (Soup)

Pasta Fagioli	4.50
Minestrone	4.50
Tortellini en Brodo	4.50

ANTIPASTI (Appetizers)

Vongole Oreganata (6) <i>BAKED CLAMS</i>	8.00	(12) <i>BAKED CLAMS</i>	13.00
Funghi Ripieni <i>STUFFED MUSHROOMS</i>	7.00		
Calamari Fritti <i>FRIED CALAMARI</i>	12.00		
Zucchini Fritti <i>FRIED ZUCCHINI</i>	8.00		
Antipasto Caldo (for 1)	12.00	(for 2)	18.95
<i>BAKED CLAMS, SHRIMP, MUSSELS, PEPPERS, PARMIGIANA AND EGGPLANT</i>			
Calamari Siciliana <i>FRIED CALAMARI SAUTÉED WITH WINE & CHERRY PEPPERS</i>	12.00		
Cold Antipasto	9.50		
Insalata ai Frutti di Mare <i>CALAMARI & SCUNGILLI SALAD</i>	12.50		
Cocktail di Gamberi <i>SHRIMP COCKTAIL</i>	12.00		
Mozzarella Frittai <i>FRIED MOZZARELLA</i>	8.50		
Zucchini Fritti <i>FRIED ZUCCHINI</i>	8.00		
Pomodori e Mozzarella Fresca <i>FRIED MOZZARELLA & TOMATO</i>	8.00		
Antipasto Italiano Assortito	9.50		
<i>SALAMI, ANCHOVIES, PROSCIUTTO, PROVOLONE, ROASTED PEPPERS & EGGPLANT</i>			
Asparagus Parmigiana	7.00		

CONTORNIE VEGETALI (Vegetables)

Broccoletti di Rabe <i>BROCCOLI RABE SAUTÉED IN GARLIC</i>	8.00
Broccoli Dolci con Aglio e Olio <i>SAUTÉED IN GARLIC</i>	6.00
Spinaci Salate <i>SPINACH SAUTÉED IN GARLIC</i>	6.00
Asparagi Gratinati <i>ASPARAGUS WITH BUTTER & PARMESAN</i>	6.00
Melanzane Provenzala <i>BAKED EGGPLANT, TOMATOES, CAPERS & GAETA OLIVES</i>	6.00
Portabello Funghi <i>PORTABELLO MUSHROOMS, BALSAMIC SAUCE</i>	6.00

NEL POLLAIO (Chicken)

Petti di Pollo Aurora <i>WITH ROASTED PEPPERS & ASPARAGUS IN A LIGHT MARINARA SAUCE</i>	16.95
Spezzato di Pollo Rustica <i>WITH SAUSAGE IN BUTTER, GARLIC AND LEMON</i>	16.50
Spezzato di Pollo alla Scarpariello <i>SAUTÉED IN BUTTER, GARLIC & LEMON</i>	16.50
Spezzato di Pollo Cacciatore <i>WITH MUSHROOMS, PEPPERS & MARINARA</i>	16.50
Petti di Pollo alla Marsala <i>BONELESS, WITH WINE & MUSHROOM SAUCE</i>	16.50
Pollo alla Parmigiana <i>BONELESS, IN TOMATO SAUCE & MOZZARELLA</i>	16.00
Petti di Pollo alla Sorrentina <i>BONELESS, WITH LAYERS OF EGGPLANT & MOZZARELLA</i>	16.50
Petti di Pollo alla Francese <i>BONELESS, WITH WINE, EGG, BUTTER AND LEMON</i>	16.50
Petti di Pollo alla Con Carciofi <i>BONELESS, WITH ARTICHOKE & BUTTER IN A WINE SAUCE</i>	16.50
Chicken Broccoli	16.50

PLUS TAX

L'ARTE DELLO SPAGHETTAIO (Pasta)

Pasta with Meat Sauce	12.50
Spaghetti with Sausage	12.50
Spaghetti with Meatballs	12.50
Penne alla Vodka	13.75
Ravioli	11.75
Lasagna	11.75
Manicotti	11.50
Baked Ziti	11.75
Fettucine Alfredo <i>IN A CREAMY CHEESE SAUCE</i>	13.75
Fettucine con Basilico <i>WITH PESTO SAUCE</i>	13.75
Cavatelli <i>WITH BROCCOLI, GARLIC & OIL</i>	13.75
Linguini with Chicken <i>BROCCOLI, SUN-DRIED TOMATOES, CREAMY PINK SAUCE</i>	14.50
Linguini Pescatore <i>WITH CLAMS, SCALLOPS, MUSSELS AND SHRIMP</i>	15.50
Linguini alla Vongole <i>WITH RED OR WHITE CLAM SAUCE</i>	13.75
Rigatoni Montemare <i>MUSHROOMS, ARUGULA, SHRIMP IN A PINK SAUCE</i>	13.75
Capellini Primavera <i>WITH FRESH MIXED VEGETABLES</i>	14.00
Capellini Cicale <i>WITH FRESH TOMATOES, FRESH CLAMS AND SCALLOPS</i>	14.00
Capellini Puttanesca <i>WITH CAPERS AND OLIVES IN A MARINARA SAUCE</i>	13.00
Penne Capri <i>WITH FRESH MOZZARELLA IN A MARINARA SAUCE</i>	13.00
Spaghetti al Pomodoro or Aglio e Olio <i>WITH TOMATO SAUCE OR GARLIC & OIL</i>	11.00
Spaghetti Carbonara <i>WITH PROSCIUTTO, CREAM AND CHEESE SAUCE</i>	13.75
Rigatoni con Gamberi <i>WITH SHRIMP SAUCE</i>	13.75
Rigatoni Filetto Pomodoro <i>WITH PROSCIUTTO AND MARINARA</i>	13.50
Rigatoni Porcini <i>WITH IMPORTED MUSHROOMS IN A CREAMY SAUCE</i>	13.75
Farfallette <i>BOWTIES, PROSCIUTTO, SHRIMP, ARUGULA IN A PINK CREAMY SAUCE</i>	13.75
Tortellini <i>WITH MEAT SAUCE OR A CREAMY SAUCE</i>	13.95
Tortellini Arieccchino <i>WITH MUSHROOMS, PEAS, CREAM SAUCE</i>	13.95
Cannelloni Ripieni <i>HOMEMADE PASTA FILLED WITH MEAT AND SPINACH IN A PINK SAUCE</i>	13.75
Gnocchi <i>WITH MOZZARELLA CHEESE & FRESH BASIL IN A MARINARA OR MEAT SAUCE</i>	13.50
Fettucine Verdi <i>SHRIMP, SCALLOPS, ARTICHOKE, CREAMY COGNAC SAUCE</i>	14.00
Fettucine Verdi alla Martriciana <i>WITH BACON, PROSCIUTTO, TOMATOES AND BASIL</i>	13.75
Orecchiette con Seppie e Piselli <i>WITH BABY CALAMARI AND PEAS</i>	13.75
Risotto al Salmone <i>RICE WITH SALMON, PEAS, FRESH TOMATO</i>	13.75
Risotto Porcini <i>RICE WITH MUSHROOMS, PROSCIUTTO, CREAMY SAUCE</i>	13.75

LE SPECIALITA DEL MARCELLAIO PENISIERSO (Veal)

Cotoletta di Vitello alla Parmigiana <i>VEAL CUTLET, TOMATO SAUCE & MELTED MOZZARELLA</i>	17.00
Cotoletta di Vitello alla Valdostrana <i>VEAL CUTLET WITH HAM & MELTED MOZZARELLA, IN A DELICATE WINE SAUCE</i>	22.00
Scaloppine di Vitello alla Picante <i>WITH BUTTER AND LEMON SAUCE</i>	17.50
Scaloppine di vitello alla Marsala <i>SAUTÉED WITH WINE AND MUSHROOMS</i>	17.50
Scaloppine di Vitello all Francese <i>WITH EGG, BUTTER AND LEMON SAUCE</i>	17.50
Scaloppine di Vitello alla Sorrentina <i>EGGPLANT AND MOZZARELLA</i>	17.50
Saltimbocca alla Romana <i>WITH PROSCIUTTO, HARD BOILED EGG AND WINE SAUCE OVER A BED OF SPINACH</i>	17.50
Scaloppine di Vitello alla Selvaggia <i>WITH PROSCIUTTO, ASPARAGUS, POTATOES AND WINE SAUCE</i>	17.50
Scaloppine di Vitello alla Mingnonette <i>LAYERS OF EGGPLANT, MOZZARELLA & WINE SAUCE OVER A BED OF SPINACH</i>	17.50
Vitello con Funghi <i>WITH MUSHROOMS AND TOMATO SAUCE</i>	15.50
Vitello con Peperoni <i>WITH PEPPERS IN TOMATO SAUCE</i>	15.50
Salsiccia con Peperoni <i>SAUSAGE WITH PEPPERS IN TOMATO SAUCE</i>	14.95

FOOD ALLERGIES?

If you have a food allergies, please speak to the owner, manager, chef or your server.

PLUS TAX

DAL MARE IN TERRA COTTA (Fish)

Filetto di Sogliola alla Portofino FILET OF SOLE IN LIGHT TOMATO SAUCE WITH WINE AND FINE HERBS	16.50
Filetto di Sogliola Fritto alla Griglia or Oreganata FILET OF SOLE, FRIED, BROILED OR OREGANATA BREADING	16.50
Filetto di Sogliola alla Mungnaia FILET OF SOLE SAUTÉED IN WINE AND LEMON SAUCE	16.50
Calamari alla Marinara o alla Fra Diavolo SQUID SAUTÉED IN SPICY OR MILD MARINARA SAUCE	16.50
Gamberi alla Marinara o alla Fra Diavolo SHRIMP SAUTÉED IN SPICY OR MILD MARINARA SAUCE	20.50
Gamberi alla Parmigiana FRIED SHRIMP WITH MARINARA SAUCE AND MOZZARELLA	20.50
Gamberi alla Villaggio SHRIMP WITH BUTTER AND LEMON SAUCE OVER A BED OF SPINACH	20.50
Gamberi alla Scampi BROILED SHRIMP IN BUTTER AND GARLIC	19.50
Zuppa di Pesce SEAFOOD MARINARA MUSSELS, SCUNGILLI, CALAMARI, FILET OF SOLE, CLAMS AND SHRIMP	24.00
Grilled Swordfish WITH ROSEMARY, CAPERS AND LEMON	19.95
Grilled Swordfish WITH BALSAMIC VINEGAR	19.95
Broiled Lobster Tail and Filet of Sole	27.95

DALLA GRIGLIA (from the Grill)

Costata di Vitello alla Valdostrana STUFFED VEAL CHOP	25.00
Costata di Vitello alla Sciliana VEAL CHOP BREADED WITH BROCCOLI RABE, TOPPED WITH MELTED CHEESE	25.00
Costata di Vitello Capriciosa BREADED VEAL CHOP TOPPED WITH TRE COLOR SALAD	25.00
Bistecca ai Ferri con Asparagi e Funghi GRILLED STEAK WITH ASPARUS AND MUSHROOMS	22.00
Bistecca alla Pizzaiola GRILLED STEAK WITH TOPPED WITH TOMATO SAUCE	22.00
Filetto di Manzo Piemontese FILET MIGNON WITH MUSHROOMS AND BROWN SAUCE	24.00
Filetto di Manzo Villaggio FILET MIGNON, ZUCCHINI, ARTICHOKE, MUSHROOMS, LIGHT MARINARA SAUCE	24.00
Melanzane alla Parmigiana EGGPLANT AND MELTED MOZZARELLA IN TOMATO SAUCE	14.00
Rollatine di Melanzane EGGPLANT ROLLED AND FILLED WITH RICOTTA, MOZZARELLA AND PARMIGIANA CHEESE	14.75
Melanzane Contadina EGGPLANT, MUSHROOMS AND PEPPERS	14.75

CHILDREN'S MENU (under 12 years old)

Spaghetti or Ziti with Meatballs	8.00
Ravioli	8.00
Baked Ziti	8.00
Tortellini with Meat Sauce	8.00
Manicotti	8.00
Lasagna	8.00

SANDWICHES

Meatballs	7.50
Veal Cutlet	8.00
Veal and Peppers	7.50
Sausage	7.50
Chicken Cutlet Parmigiana	7.50
Peppers and Eggs	6.50
Steak Wedge	7.50
Tuna Fish	6.50
Meatball Parmigiana	7.50
Veal Cutlet Parmigiana	8.50
Veal and Mushrooms	7.50
Sausage and Peppers	7.50
Shrimp Parmigiana	9.50
Eggplant Parmigiana	7.50
Salami and Provolone	8.50
Fried Fish Filet LETTUCE, TOMATO, TARTAR SAUCE OR MAYO	8.00
Grilled Chicken LETTUCE, TOMATO, TARTAR SAUCE OR MAYO	7.50
Grilled Chicken with Broccoli Rabe	8.00
Grilled Veal LETTUCE, TOMATO, TARTAR SAUCE OR MAYO	8.50
Italian Hero FRESH MOZZARELLA, PROSCIUTTO & ROASTED PEPPERS	7.50

PLUS TAX

CALZONES (extra \$1.00)

Cheese	4.50
Sausage and Cheese	5.25
Mushrooms and Cheese	5.25
Broccoli and Cheese	5.25
Ham and Cheese	5.25
Pepperoni and Cheese	5.25
Spinach and Cheese	5.25
Eggplant and Cheese	5.25

PIZZA

	SMALL	REGULAR	SICILIAN
Cheese	11.50	13.00	13.00
Extra Cheese	14.50	16.00	16.00
Sausage	14.50	16.00	16.00
Pepperoni	14.50	16.00	16.00
Meatballs	14.50	16.00	16.00
Mushrooms	14.50	16.00	16.00
Olives	14.50	16.00	16.00
Broccoli	14.50	16.00	16.00
Spinach	14.50	16.00	16.00
Onions	14.50	16.00	16.00
Peppers	14.50	16.00	16.00
Eggplant	14.50	16.00	16.00
Fresh Garlic	14.50	16.00	16.00
Anchovies	14.50	15.00	16.00
Foccaccia	14.50	15.00	16.00
Eggplant with Ricotta	15.50	17.50	—
Chicken	15.50	18.50	—
Salad	14.50	18.50	—
Fresh Tomatoes	14.50	16.50	—
Lasagna	15.50	17.50	—
Seafood Special	16.00	19.50	—
Villaggio Special (6 toppings)	—	18.50	—
White	14.00	16.50	
White Broccoli	15.50	18.00	
Caesar Salad Pizza	15.50	18.50	
Baked Ziti Pizza	15.50	18.50	

Extra Topping 3.00 each

Half Topping 2.00 each

Create your own special Vegetarian Pizza

Personal Pizza (for one)

Cheese 7.00 each additional item 1.00

PLUS TAX

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PIZZA SPECIALS

	REGULAR
Pizza Margherita FRESH MOZZARELLA, MARINARA AND BASIL	15.50
Pizza con Pomodoro FRESH TOMATOES, GRILLED CHICKEN, OLIVE OIL, BASIL AND MOZZARELLA	18.50
Pizza Rustica BROCCOLI RABE, SAUSAGE, HOT CHERRY PEPPERS AND MOZZARELLA	19.50
Pizza Portobella PORTOBELLA MUSHROOMS, ROASTED PEPPERS, GRILLED CHICKEN AND MOZZARELLA	18.50
Pizza Prosciutto FRESH TOMATOES, PROSCIUTTO, MOZZARELLA, GARLIC AND PARMIGIANO	18.50
Pizza Maremonte SHRIMPS, BACON, SHITAKE MUSHROOMS AND MOZZARELLA	18.50
Pizza Bianca RICOTTA, MOZZARELLA AND HAN AND PINEAPPLE	18.50
Pizza Regina SAUSAGE, GRILLED CHICKEN, PEPPERONI, MOZZARELLA AND PARMIGIANO	18.50
Pizza con Olive FOCCIA PIZZA, OLIVES, GREEN AND BLACK OLIVES AND CHERRY PEPPERS	18.50
Pizza Spinaci SPINACH, RICOTTA, GRILLED CHICKEN, MOZZARELLA, PARMIGIANO AND GORGONZOLA	18.50
Pizza con Salami SALAMI, PROSCIUTTO, CAPICOLA, SOPRESATA AND MOZZARELLA	18.50

PLUS TAX

Joe and Frank

Villaggio
Ristorante Pizzeria

229 Wolfs Lane

Pelham, New York 10803

(914) 738-4700

www.villaggiorestaurantpizzeria.com

Villaggio Ristorante

Since 1989



Insalate

Insalata di Cesare 8.95
traditional cesare salad

Insalata di radicchio 8.95
radicchio salad over spiek, italian
smoked prosciutto, fresh pears
& walnut

Insalata d'arugula 8.95
arugula salad with tomatoes

Insalata di Arugula 12.50
arugula, Portobello mushrooms,
roasted peppers, olives, and smoked
mozzarella cheese

Insalata Villaggio 8.95
Romaine lettuce, gorgonzola
cheese, raisons and caramelized walnuts

Insalata Tre Colori 8.95
mixed arugula, endives, tomatoes
radicchio and shredded parmigiano

Insalata di Lattuca Romana 8.95
Romaine lettuce and imported
Gorgonzola cheese

Insalata da arugula 12.50
arugula, prosciutto, cherry tomatoes,
artichokes and pecorino cheese

Antipasti Freddi

Antipasto Misto 13.95
Assorted appetizers consisting
of imported prosciutto, salami,
provolone, olives, sopresata, capicola,
mozzarella, and mushrooms

Insalata Frutti Di mare 13.95
A combination of shrimps, calamari
scungilli in lemon garlic extra virgin
olive oil

**Funghi portobella con
mozzarella affumicata 12.95**
Portobella mushrooms with smoked
Mozzarella, sundried tomatoes
and extra virgin olive oil

Mozzarella con Pereroni 9.95
fresh mozzarella with roasted peppers

Pomodori con Mozzarella 9.95
fresh tomatoes and mozzarella

Insalata Di Gamberi Freddi 13.50
shrimps marinated in lemon
extra virgin olive oil rapped
in prosciutto over arugula and tomatoes

Gamberi 14.50
shrimps sauteed over white beans &
tomatoe salad

Antipasti Caldi

Vongole Oreganate doz. 13.00
clams orreganato (6) 8.00

Antipasto caldo 13.50
clams, mushrooms, mussels,
stuffed eggplant & shrimp
for two 21.95

Mozzarella in Carrozza 9.95
bread stuffed with mozzarella dipped
in egg batter coated with parmigiana
cheese and deep fried served with
anchovy sauce or marinara sauce

Calamari Siciliano 12.95
fried squid sauteed in white
wine and hot cherry peppers

Calamari Fritti 12.50
fried squid with hot or sweet
tomato basil sauce

Zucchini Fritti 9.95
fried zucchini with herb breading

Cozze in Brodetto marechiaro 13.50
mussels in a sauce of fresh
marinara, extra virgin olive oil
fresh garlic and herbs

Calamari 13.95
grilled squid over broccoli rabe,
cherry tomatoes & gaeta olives

Zuppe

Pasta fagioli	7.00	Minestrone	7.00
		Stracciatella Romana	7.00
		chopped spinach, egg, parmigiana cheese in a chicken broth	

Pasta

Fettuccine Alfredo	16.95	Ravioli con Aragosta	17.50
fettuccini in a cream sauce with parmigiano cheese		ravioli stuffed with lobster meat in a light pink sauce	
Rigatoni alla zozzona	16.95	Farfallette	16.95
eggplant, shitake mushrooms, sausage with fresh pomodoro sauce		Bow tie pasta with arugula, shrimp, prosciutto in a creamy pink sauce	
Bucatini Matriciana	16.95	Gnocchi Capri	16.95
with onion, bacon and fresh pomodoro sauce		home made gnocchi sautéed with marinara, basil, parmigiana and fresh mozzarella	
Penne con vodka	16.95	Linguini alle vongole	17.50
With creamy pink sauce and bacon		fresh little neck clams sautéed with extra virgin olive oil, garlic, basil and white wine or red sauce	
Fettuccine Verdi	16.95	Pappardelle	17.50
spinach fettuccine with scallops, shrimps artichokes, in a creamy pink cognac sauce		with sausage, broccoli rape in garlic and oil sauce	
Orecchiette	16.95	Lasagna al Forno	16.50
with chicken, bacon, roasted cherry tomatoes in a light pesto sauce		baked lasagna	
Canneloni Ripieni	16.95	Fusilli Bolognese	15.95
Homemade pasta filled with meat, spinach in a pink sauce		meat sauce	
Ravioli	15.95	Spaghetti Carbonara	16.95
Linguini Pescatore	17.95	in a cream sauce with prosciutto	
with fresh scallops, mussels clams, shrimp, calamari in a marinara sauce		Rigatoni Massaia	16.95
Linguini Toscana	16.95	pancetta, chicken and peas in a pink sauce	
Broccoli, chicken, sun dried tomatoes With garlic and extra virgin olive oil		Spaghetti Con Cacio e pancetta	16.95
		Tortiglioni con salsiccia 16.50	
Spaghetti, with Italian bacon, pecorino Cheese, in garlic and oil		Tortiglioni with sausage, zucchini, cherry tomatoes in oil & garlic	

Food Allergies? If you have a food allergy, please speak to the owner, manager, chef or your server.

Risotto

Risotto filante	16.95	Risotto con Funghi	17.95
Arborio rice with fresh arugula and fresh pomodoro, touch of cream and crab meat		Arborio rice with fresh porcini mushrooms, prosciutto in a cream sauce	

Vegetali

Broccoli saltati aglio olio	7.50	Cime di Rapa	8.95
Broccoli sautéed in garlic and oil		Broccoli rabe sautéed in garlic and oil	
Spinaci saltate Aglioolio	7.50		
Sautéed spinach garlic and oil			

Polli

Petti di pollo marsala	20.95	Petti di Pollo Francese	20.95
boneless breast of chicken with mushrooms and marsala wine		boneless breast of chicken dipped in egg, with lemon and white wine sauce	
Petti di Pollo Aurora	21.95		
With roasted peppers and asparagus in a light marinara sauce		Spezzato di Pollo alla Scarpariello	20.95
		boneless chicken sautéed in butter, garlic and lemon	
Petti di Pollo Bruschetta	20.95	Spezzato di Pollo Arrabbiata	20.95
Boneless chicken breast, breaded or grilled with fresh chopped tomato, arugula and touch of balsamic and olive oil		Boneless chicken, with sausage, shitake mushrooms, hot cherry peppers in light pomodoro sauce	
Pollo alla Parmigiana	20.95	Petti di Pollo Sorrentina	20.95
Boneless chicken in tomato sauce with mozzarella cheese		Boneless chicken with layers of eggplant and mozzarella cheese	

Le Carni

Costata di vitello Caprese	28.95	Costata di vitello valdostana	28.95
Veal chop thinly pounded in bread topped with arugula, and cherry tomatoes		Stuffed veal chop with prosciutto, fontina cheese in a delicate wine sauce	
Cotoletta di vitello alla Parmigiana	21.95	Scallopine di vitello alla sorrentina	22.95
veal cutlet, tomato sauce and melted mozzarella		veal with layers of eggplant and mozzarella in a delicate wine sauce	

Costata di vitello Napolitana 29.95
Veal chop thinly pounded and breaded with
prosciutto, fresh mozzarella, anchovies in a light marinara sauce

Scallopine di Vitello
Alerchino 22.95
veal sautéed with pancetta, peas
artichokes, cherry tomatoes in wine sauce

Scallopine di Vitello
Alla Marsala 22.95
veal sautéed with wine and
Mushrooms sauce

Scallopine di Vitello
alla contadina 23.95
veal with mushrooms, potatoes, olives, peppers
in a light marinara sauce

Scallopine di Vitello
alla selvaggia 22.95
veal with prosciutto, asparagus, potatoes.
and wine sauce

MANZO

Bistecca Portobello 24.95
grilled steak with Portobello
mushrooms and peppers

Filetto di Manzo Al Porto (10.oz) 28.95
medallions filet mignon with
shitake mushrooms in Port
wine sauce, served over spinach

PESCI

Filetto di Sogliola Oreganata 20.95
Oreganata breading or broiled

Pesce Spada al Salmoriglio 25.50
grilled swordfish with rosemary,
capers and lemon

Filetto di Sogliola alla Mugnaia 20.95
filet of sole sautéed with wine and
lemon sauce

Gamberi alla Villaggio 23.95
shrimp with butter and lemon
sauce over a bed of spinach

Calamari alla Marinara o alla
Fra Diavolo 21.95
Squid sautéed in spicy or mild
Marinara sauce

Gamberi alla Scampi 23.95
Broiled shrimp in butter and garlic sauce

Gamberi alla marinara o alla
Fra Diavolo 23.95
Shrimp sautéed in spicy or mild
marinara sauce

Zuppa di Pesce Italiana 29.95
Baby lobster tail, shrimp, filet of
sole, scallops, clams, calamari,
mussels with fresh tomatoe or
marinara sauce

Aragosta market price
Twin lobster tail broiled
Or marinara sauce

SEA BASS 27.95
with zucchini, clams in light
lemon broth

SPLIT DISH 5.00