

## 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 Salad*

**ROSETTE AL FORNO 14**  
*Rose-Shaped Pasta Stuffed and Baked with  
Fontina, Prosciutto, Mascarpone & Besciamella Sauce*

**CHARCUTERIE BOARD**  
**For 2 ~ \$19 / For 4 ~ \$34**  
*Fine Italian Imported Meats & Cheeses, Olives, Crostini  
House-Made Pickled Vegetables & Seasonal Chutney*

**SEARED JUMBO SEA SCALLOPS 21**  
*Fresh Scallops, Shallots, Butter, Fresh Squeezed Orange Juice*

## INSALATA & ZUPPA

**CAPRESE 14**  
*Beefsteak Tomatoes, Fresh Mozzarella di Buffalo  
Extra Virgin Olive Oil, Balsamic Reduction, Fresh Basil*

**CAESAR\* 13**  
*Romaine Lettuce, Brioche Croutons,  
House-Made Caesar Dressing, Anchovies Added Upon Request*

**IL VILLAGGIO 14**  
*Spring Mix, Seasonal Berries, Assorted Nuts  
Citrus Vinaigrette*

**ROASTED BEET 14**  
*Red & Yellow Beets, Honey-Glazed Pecans, Gorgonzola  
Golden Raisins, Sherry Vinaigrette*

**ZUPPA DEL GIORNO 12**  
*Chef's Soup Creation of the Day*

## PASTA & RISOTTO (All Pastas are Made Fresh in House)

**CARBONARA\* 26**  
*Spaghetti Tossed with Egg Yolks, Smoked Pancetta, Peas  
Grana Padano Cheese, Besciamella Sauce  
Add Lobster: Market Price*

**BOLOGNESE 29**  
*Tagliatelle Tossed with a Rich Sauce of  
Slowly Braised Ground Veal, Beef & Pork*

**LASAGNA AL FORNO 28**  
*Pasta Sheets Layered and Baked with  
Bolognese Meat Sauce, Italian Cheeses & Besciamella Sauce*

**PASTA PRIMAVERA 24**  
*Tagliatelle with Fresh-Roasted Seasonal Vegetables  
Fresh Basil Pesto Cream*

**FRUTTI DI MARE 39**  
*Linguini Tossed with Clams, Mussels  
Shrimp, Scallops & Calamari in a Red or White Sauce*

**PASTA GNUDI 25**  
*Light & Delicious Ricotta & Cheese Dumplings  
Topped with Marinara Sauce*

**RAVIOLI DEL GIORNO Market Price**  
*Chef's House-Made Stuffed Jumbo Ravioli of the Day*

**RISOTTO AL FUNGHI 27**  
*Imported Arborio Rice, Fresh Wild Mushrooms  
Grana Padano Cheese, Besciamella Sauce*

*\*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.*

## **POLLAME, CARNE & IL MARE**

*Served with Seasonal Vegetables of the Day*

### **PARMIGIANA DI POLLO 28**

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

### **VILLAGGIO BRANDIED DUCK 39**

*Maple Leaf Farms Baked Duck Confit  
Black Cherry Brandy Sauce*

### **SHORT RIBS 41**

*Slow-Cooked, Cabernet Demi-Glace  
Served with Mushroom Risotto*

### **FILET MIGNON\* 44**

*8 oz Grilled Tenderloin with a Porcini Mushroom Sauce*

### **FRESH WILD ATLANTIC SALMON 33**

*Oven Roasted, Cooked in Butter, Lemon & Herbs*

### **PICCATA DI POLLO 28**

*Chicken Breast Sautéed with  
White Wine, Lemon & Cured Capers*

### **VITELLO AL MARSALA 34**

*Veal Scaloppini, Wild Mushrooms  
Fine Marsala Wine*

### **BRACIOLA DI VITELLO ALLA GRIGLIA\* 47**

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

### **PRIME RIBEYE\* 48**

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

### **FISH SPECIAL OF THE DAY Market Price**

*Ask Your Server*

## **PASTA SIDES**

*Choice of Pasta with Bolognese or Gorgonzola Sauce \$11  
Choice of Pasta with Marinara or White Wine Garlic Sauce \$8*

## **DOLCI**

### **PANNA COTTA 12**

*Rich & Creamy Vanilla-Infused Cooked Cream with  
Moscato Wine Macerated Berries*

### **FLOURLESS CHOCOLATE TORTE 11**

*Served with Fresh Berries, Chantilly Cream & Mint (GF)*

### **MOUSSE AL CIOCCOLATO 13**

*House-Made Dark Chocolate Mousse, Pecan Pralines*

### **TIRAMISU\* 14**

*Rum & Espresso-Soaked Lady Fingers,  
Zabaglione Cream, Cacao Powder*

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