

Antipasti Appetizer

Mozzarella Caprese 9

Fresh mozzarella, sliced tomatoes and fresh basil drizzled with extra virgin olive oil and balsamic vinegar.

Antipasto Caldo Italiano 20/2

(for two)

Baked clams, eggplant rollatini, stuffed mushrooms and fried shrimp.

Calamari Fritti 9

Fried calamari with marinara sauce.

Vongole Reganate 9

Baked clams stuffed with bread crumbs, garlic, oregano and fresh basil.

Antipasto Freddo Italiano 20/2

(for two)

Marinated grilled seasonal vegetables, prosciutto, fresh mozzarella, Parmigiano Reggiano and olives.

Martini Gamberi 14

Shrimp Cocktail

Insalate Salad

Insalata di Rugoletta 9

Baby arugula, pears, Gorgonzola cheese and walnuts with balsamic vinaigrette.

Insalata del Cesare 9

Traditional Caesar salad with anchovies and capers.

Insalata Tre Colori 9

Endive, arugula and radicchio with shredded Parmigiano Reggiano and house dressing.

Insalata di Rugola, Finocchio e Parmigiano 10

Arugula, fennel and shaved Parmigiano Reggiano with extra virgin olive oil and lemon dressing.

Insalata Il Villagio 12

Mesclun salad with grilled shrimp, cherry tomatoes and grilled asparagus with extra virgin olive oil and lemon dressing.

Zuppe Soup

Tortellini in Brodo 7

Cheese-filled tortellini in light chicken broth

Zuppa del Giorno 7

Soup of the Day

Minestrone Contadina 7

Fresh vegetables and tubetti pasta in rich tomato broth with Parmigiano Reggiano.

Farinaci Pasta

Linguini alle Vongole 17

Fresh linguini with white or red clam sauce and little neck clams.

Pasta alla Matriciana 16

Fresh pasta with sautéed pancetta and onions in plum tomato sauce.

Gnocchi di Patate del Giorno 16

Homemade potato gnocchi with the sauce of the day.

Pasta Il Villagio 18

Fresh pasta tossed with shrimp, clams, mushrooms and cherry tomatoes.

Pasta alla Puttanesca 15

Fresh pasta with Gaeta olives, capers, anchovies and onions in a light spicy tomato sauce.

Pollo Chicken

Pollo Piccata 17

Chicken scaloppini sautéed with onions, capers and lemon, served with vegetable and roasted potatoes.

Pollo Contadina 16

Tender roasted pieces of chicken breast tossed with plum tomatoes, mushrooms, Gaeta olives and capers.

Pollo Il Villagio 18

Chicken breast sautéed with shallots, mozzarella and eggplant in white wine sauce, served with vegetable and roasted potatoes.

Pollo Saltimbocca 18

Chicken scaloppini sautéed in sage butter with prosciutto on a bed of spinach with brown sauce and white wine.

Arrosti From the Grill

Costata di Vitello 35

Veal chop, sautéed onions and sweet or hot cherry peppers, served with vegetable and roasted potatoes.

Bistecca di Manzo P/A

Certified Black Angus steak, served with broccoli rabe and pan-fried homestyle potatoes.

Pollo Alla Griglia 18

Chicken breast, cherry tomatoes and arugula with extra-virgin olive oil and balsamic vinaigrette, served with vegetable and roasted potatoes.

Scaloppina Alla Paillard 24

Veal scaloppini with shiitake mushrooms, broccoli rabe, grilled asparagus and roasted potatoes.

Vitello Veal

Scaloppina alla Marsala 24

Veal scaloppini with mushrooms and prosciutto in light Marsala wine sauce.

Involtino di Vitello 24

Veal rollatini stuffed with prosciutto and fontina cheese in Marsala wine sauce with mushrooms.

Costata alla Milanese 29

Scaloppina Saltimbocca 24

Veal scaloppini sautéed in sage butter with prosciutto on a bed of spinach with brown sauce and white wine.

Breaded veal chop topped with fresh arugula and tomato salad.

Scaloppina Il Villagio 24

Veal scaloppini with shallots, eggplant and mozzarella in white wine sauce, served with vegetables and roasted potatoes.

Pesce Seafood

Gamberi alla Scampi 25

Jumbo shrimp sautéed in white wine sauce with garlic and fresh parsley over fresh pasta.

Gamberi or Scungilli FraDiavolo 25

Jumbo shrimp or scungilli with spicy marinara sauce over fresh pasta.

Salmone - Mare e Terra 24

Salmon filet with shrimp, zucchini and mushrooms, served with vegetable and roasted potatoes.

Zuppa Di Pesci Fra Diavolo 35

Shrimp, clams, scungilli and lobster tail with spicy marinara sauce over fresh pasta.

Coda di Arogosta Stufata P/A

Steamed lobster tail served with grilled asparagus and scallion mashed potatoes.

Sogliola al Vostro Gusto 23

Flounder filet prepared oreganato, livornese, or broiled, served with vegetable and roasted potatoes.