

## ANTIPASTI

VILLAGGIO OLIVE TAPENADE & BREAD 6

BURRATA 28

*whole burrata cheese, fennel, oranges, crostini*

FRITTURA MISTA 26

*tempura shrimp, calamari, lightly floured, fried*

INSALATA DI MARE 19

*marinated octopus, baby shrimp, calamari & cuttlefish*

POLENTA FRITTA 16

*made in house polenta fries, Parmigiano-Reggiano, side marinara sauce*

ARANCINI AL TARTUFO 17

*fried, breaded rice balls, mozzarella, parmigiano, truffle paste, aioli*

POLPO 26

*grilled, marinated, Spanish octopus, legumes puree, confit cherry tomato, basil oil*

SALUMI E FORMAGGI 27

*a variety of cured meats & cheeses, olives, grissini bread sticks*

COZZE ALLA MARINARA 18

*mussels, fresh herbs, tomato sauce*

ZUPPA DEL GIORNO 14

*seasonal ingredients, made in house*

## PIZZA

Our pizza dough is made in house using "00" flour and our tomato sauce is made from San Marzano tomatoes

MARGHERITA 16

*tomato sauce, mozzarella, basil*

ITALIANA 22

*mozzarella, arugula, cherry tomatoes, goat cheese*

PUGLIESE 26

*tomato sauce, light mozzarella, arugula, crispy prosciutto, topped with whole burrata cheese*

NDJUA 23

*mozzarella, nduja, caramelized balsamic shallots, basil*

INTRIGANTE 23

*tomato sauce, light mozzarella, spicy soppressata, arugula, chili infused honey*

## INSALATE

ARUGULA E RADICCHIO 18

*organic apple, toasted walnuts, goat cheese, honey white balsamic vinaigrette*

CAESAR 17

*romaine hearts, Parmigiano-Reggiano shavings, homemade croutons, Villaggio Caesar dressing*

CAPRESE GIALLA E ROSSA 20

*yellow & red beets, fior di latte, olives, fresh basil, balsamic reduction*

## PASTA E RISOTTO

GNOCCHI ALLA SORRENTINA 24

*potato dumplings made in house, tomato sauce, mozzarella, parmigiano, basil, baked*

FETTUCCINE AL TARTUFO 26

*fresh pasta, mixed mushrooms, truffle paste cream sauce*

SPAGHETTI AL RAGU DI CINGHIALE 25

*fresh pasta, slow cooked Ontario wild boar ragu, tomato sauce*

RIGATONI CARBONARA 24

*local farm fresh eggs, parmigiano, guanciale*

CASARECCE SPECK, RADICCHIO E NOCI 26

*fresh pasta, speck, radicchio, gorgonzola, walnuts, touch of cream*

RISOTTO ALLA DIAVOLA 28

*carnaroli rice, fresh PEI mussels, tiger shrimp, spicy marinara sauce*

## SECONDI

BISTECCA 45

*10oz USDA Prime New York steak, grilled, mushroom brandy sauce, vegetables & potatoes*

*\*ADD A GRILLED COLOSSOL SHRIMP 18*

POLLO RIPIENO 35

*local A.B.F. breast of chicken, pan seared, stuffed with asparagus, sundried tomato & mozzarella, paprika lemon cream sauce, vegetables & potatoes*

SALMONE 38

*salmon filet, pan seared, basil pesto, vegetables & potatoes*

*\*Contains nuts*

*\*An automatic 18% gratuity will be added to groups of 6 or more*



*WINTER 2022*