



## TAKE OUT MENU

### ANTIPASTI

VILLAGGIO OLIVE TAPENADE & BREAD 6

VILLAGGIO HOT OIL 4

BUFALA E PROSCIUTTO 28

*whole buffalo milk cheese, prosciutto di parma, olives, crostini*

FRITTURA 25

*squid & tiger shrimp, lightly floured, fried, fresh lemon*

POLENTA FRITTA 17

*house-made polenta fries, parmigiano-reggiano, side marinara sauce*

PANE FRITTO 23

*sliced baguette, dipped in egg, pan fried, topped with nduja, fresh burrata, honey drizzle*

POLPO GRIGLIATO 28

*marinated, grilled, Spanish octopus, cannellini bean puree, olive tapenade, pistachio crumble*

FOCACCIA 16

*topped with olive oil, sea salt, oregano*

GAMBERI DIAVOLA 21

*tiger shrimp sauteed in spicy marinara sauce, crostini*

COZZE IN BIANCO 19

*fresh P.E.I. mussels sautéed with white wine, green onions, garlic, lemon*

ARANCINI AL TARTUFO 19

*house-made rice balls, stuffed with mozzarella, mushrooms, truffle paste, truffle aioli*

PARMIGIANO TRUFFLE FRIES 8

### PIZZA

Pizza dough is made in house using "00" flour & our tomato sauce is made from San Marzano tomatoes

MARGHERITA D.O.C. 19

*tomato sauce, fiore di latte, basil, extra virgin olive oil*

ADD SWEET SALAMI: 3.00

ADD MUSHROOMS: 3.00

ADD PROSCIUTTO PARMA: 4.00

ADD SPICY SOPPRESSATA: 3.25

TOSCANA 25

*tomato sauce, mozzarella, rosemary infused prosciutto cotto, potatoes, basil*

PORTO 25

*tomato sauce, mozzarella, sweet & spicy soppressata, red onion, portobello mushrooms, basil*

MONOPOLI 26

*light mozzarella, arugula, crispy prosciutto, fresh burrata, honey drizzle*

ORTOLANA 24

*mozzarella, sauteed spinach, sundried tomatoes, truffle oil*

BOLOGNA 26

*fior di latte, pistachio mortadella, arugula, stracciatella cheese*

### INSALATE

INSALATA DI MARE 20

*house-made seafood salad with marinated octopus, baby shrimp, calamari & cuttlefish*

INSALATA MISTA 17

*organic spring mix salad, toasted pecans, feta, strawberry vinaigrette*

INSALATA BURRATA 19

*frisee, arugula, sweet summer peas, purple radish, fresh burrata, lemon vinaigrette*

INSALATA CESARE 17

*romaine hearts, parmigiano shavings, house-made croutons, Villaggio Caesar dressing*

ADD CHICKEN BREAST 7

### PASTA

PENNE VODKA 20

*onion, bacon, cream, tomato sauce*

PENNE POMODORO 16

*tomato sauce*

ROSE SAUCE: 18

ALFREDO SAUCE: 19

GNOCCHI ZAFFERANO E STRACCIATELLA 26

*house-made potato dumplings, saffron, topped with fresh stracciatella cheese*

RIGATONI VILLAGGIO 25

*prosciutto di parma, portobello mushrooms, wine, touch of tomato sauce, cream*

FREGOLA ALLA DIAVOLA 30

*traditional Sardinian pasta made from semolina, tiger shrimp, P.E.I. mussels, spicy marinara sauce*

TONNARELLI NDJUA E BURRATA 25

*fresh pasta, nduja, olives, shallots, wine, topped with fresh burrata*

RAVIOLI 26

*fresh pasta stuffed with ricotta & basil, light tomato sauce, topped with house-made pesto*

CHEESE LASAGNA TRAYS SMALL TRAY

SMALL TRAY 9pc: 60

LARGE TRAY 24pc: 115

*fresh pasta made in house, mozzarella, fresh basil*

**\*please allow 90 minutes for pick up**

CHEESE LASAGNA TRAYS SMALL TRAY

SMALL TRAY 9pc: 70

LARGE TRAY 24pc: 135

*fresh pasta made in house, mozzarella, veal & pork ragu fresh basil*

**\*please allow 90 minutes for pick up**



## TAKE OUT MENU

### RISOTTO

#### RISOTTO ARAGOSTA 33

*camaroli rice, Caribbean lobster meat, cream, touch of tomato sauce*

#### RISOTTO FUNGHI 25

*camaroli rice, mushrooms, white wine, shallots, parmigiano -reggiano*

### SECONDI

#### VILLAGGIO BURGER 24

*made in house 7oz rib eye, brisket beef, fiore di latte cheese, tomato, arugula, pesto aioli, brioche bun, served with fries \*CONTAINS NUTS*

#### SPIGOLA 41

*fresh Mediterranean sea bass, de-boned, grilled, lemon white wine sauce, served with seasonal vegetables & potatoes*

#### FILETTO AMALFI 45

*two 4oz veal filet mignon medallions, grilled, bed of mashed potatoes, mushroom brandy sauce*

*\*Add Caribbean lobster tail 25*

#### POLLO ASPARACI 37

*local A.B.F. breast of chicken, stuffed with asparagus, sundried tomato, mozzarella,*

*paprika cream sauce, served with vegetables & potatoes*

#### VEAL PARMIGIANA 27

*breaded, fried, topped with mozzarella & tomato sauce, finished in the oven*

### DESSERTS

**all desserts are made in house**

#### B52 CHEESECAKE 11

*made in house, light, fluffy, cookie crumb*

#### TIRAMISU 11

*Lady finger cookies, dipped in espresso, layered with zabaglione cream*

#### CRÈME BRULÉE 7

*vanilla bean*

### VILLAGGIO MARKET

**made in house specialty products**

#### VILLAGGIO PIZZA DOUGH 3.50

*280 grams, made with '00' flour*

#### VILLAGGIO B52 CHEESECAKE 75

*serves 10-12*