

ANTIPASTI

FRITTURA 29

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

BRUSCHETTA PERA E RICOTTA 24

toasted sliced baguette, topped with bosc pear, whipped ricotta, honey drizzle

OLIVE RIPIENI FRITTI 19

green olives, filled with nduja and mascarpone, panko breading & fried

FAGIOLI E SCAROLA 21

cannellini beans, sautéed with escarole, garlic, chili flakes, crostini

COZZE MARINARA 24

fresh P.E.I. mussels sautéed in a marinara sauce

PANE E FORMAGGIO 28

a variety of bread & focaccia, imported cheeses, honey, olives

**ADD house-made salumi market price*

POLENTA FRITTA 20

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

POLPO 35

Spanish octopus, marinated, pan seared, nduja aioli, on a bed of potato purée

ARANCINI CACIO E PEPE 20

house-made rice balls, stuffed with, pecorino, black pepper, mozzarella, fried, parmigiano aioli

BURRATA E PROSCIUTTO 35

whole burrata cheese imported from Puglia, prosciutto di Parma, olives, crostini

PIZZA

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

MARGHERITA D.O.C. 22

tomato sauce, fior di latte, extra virgin olive oil, fresh basil

CALABRESE 28

tomato sauce, mozzarella, spicy salami, mushrooms, fresh basil

BIANCA 26

mozzarella, fried zucchini, sautéed white onions, truffle oil drizzle, fresh basil

GENOVESE 27

mozzarella, cherry tomatoes, house-made pesto, fresh basil*

**contains nuts*

BOLOGNA 28

fior di latte, mortadella, arugula, stracciatella cheese, fresh basil

ARRABIATTA 26

tomato sauce, fior di latte, whipped ricotta, chilli flakes, extra virgin olive oil, fresh basil

INSALATE

INSALATA VILLAGGIO 21

organic baby arugula, radicchio, candied pecans, cranberries, white balsamic honey vinaigrette

INSALATA DI MARE 24

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

CAPRESE 21

vine ripened tomatoes, fior di latte, fresh basil, aged balsamic vinaigrette

INSALATA CESARE 21

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

PASTA E RISOTTO

TAGLIATELLE BOLOGNESE 29

fresh pasta, in a slow cooked veal & pork ragù with tomato sauce, topped with parmigiano shavings

GNOCCHI VILLAGGIO 33

handcrafted potato gnocchi, prosciutto di Parma, portobello mushrooms, wine, touch of tomato sauce, cream

FREGOLA ALLA DIAVOLA 38

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

CAPPELLACCI CON ZUCCA 33

handcrafted fresh pasta, stuffed with butternut squash in a browned butter & sage sauce

RISOTTO ALLA CAPRESE 30

arborio rice, roasted cherry tomatoes, creamy burrata house-made basil pesto & parmigiano*

**contains nuts*

SECONDI

BISTECCA 55

10 oz US Prime New York steak, grilled, herbed compound butter, vegetables & potatoes

**Add Canadian East Coast lobster tail 28*

POLLO CORDON BLEU 40

local A.B.F. chicken breast, stuffed with prosciutto cotto & mozzarella, egg & breadcrumb, baked parmigiano cream sauce, vegetable & potatoes

SPIGOLA 48

Mediterranean sea bass filet, grilled, lemon white wine sauce, vegetables & potatoes

CONTORNI 11

side of seasonal vegetables & potatoes

**An automatic 18% gratuity will be added to groups of 6 or more & gift card redemption*

SUMMER 2026

