

VILLAGGIO

RISTORANTE • EST. 2004

TAKE OUT MENU

ANTIPASTI

VILLAGGIO OLIVE TAPENADE & BREAD 7

VILLAGGIO HOT OIL 4

FAGIOLI E SCAROLA 21

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

OLIVE RIPIENI FRITTI 19

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

FRITTURA 29

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

POLENTA FRITTA 20

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

BRUSCHETTA PERA E RICOTTA 24

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

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

FOCACCIA 19

topped with olive oil, sea salt, oregano

GAMBERI DIAVOLA 25

tiger shrimp sautéed in spicy marinara sauce, crostini

COZZE MARINARA 22

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

PARMIGIANO TRUFFLE FRIES 10

PIZZA

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

MARGHERITA D.O.C. 22

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

ADD SWEET SALAMI: 3.00

ADD MUSHROOMS: 3.00

ADD PROSCIUTTO PARMA: 4.00

ADD SPICY SOPPRESSATA: 3.25

VILLAGGIO 26

tomato sauce, spicy soppressata, black olives, fresh fior di latte

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, Calabrian chili 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

heirloom tomatoes, fior di latte, fresh basil, aged balsamic vinaigrette

INSALATA CESARE 21

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

ADD CHICKEN BREAST 7

PASTA

PENNE VODKA 25

onion, bacon, cream, tomato sauce

PENNE POMODORO 20

tomato sauce

ROSE SAUCE: 24

ALFREDO SAUCE: 25

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

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 ragù fresh basil

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



TAKE OUT MENU

RISOTTO

RISOTTO ALLA CAPRESE 32

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

**contains nuts*

SECONDI

VILLAGGIO BURGER 27

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

BISTECCA 53

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

VEAL PARMIGIANA 30

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

DESSERTS

all desserts are made in house

B52 CHEESECAKE 16

house-made cheesecake, B52 liqueurs, cookie crumb crust, light & fluffy

TIRAMISU 15

lady finger cookies, dipped in espresso, layered with house-made zabaglione cream

CRÈME BRULÉE 8

house-made vanilla bean custard, caramelized sugar topping

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