

Antipasto

Baked Clams (6).....	7.95
Antipasto di Mare Fried Shrimp & Calamari.....	10.95
Fresh Mozzarella & Tomato.....	9.95
Zuppa di Mussels in marinara or garlic & wine sauce	9.95
Garlic Bread	3.00
Mozzarella Sticks.....	7.95
Antipasto Combo Zucchini & Mozzarella Sticks	8.95
Grilled Portobello Antipasto	8.95
Antipasto Tre Piani.....	10.95
<i>grilled eggplant, peppers, portobello mushroom & layered with fresh mozzarella</i>	
Antipasto Freddo Cold antipasto	12.95
Shrimp Cocktail.....	11.95

Zuppa del Giorno

Soup of the Day.....\$5.95

Insalate

Tossed Salad	Small	7.75	Large.....	8.95
Cheese Salad	Small	8.75	Large.....	9.95
Caesar Salad	Small	7.75	Large.....	9.95
Fresh Mozzarella Salad	Small	8.95	Large.....	9.95
Grilled Chicken Salad				13.95
Grilled Shrimp Salad				18.95
Grilled Salmone Salad				21.95
Grilled Tuna Salad				22.95
<i>Note: also available with Caesar Salad for an additional charge</i>				

Specialties

Ravioli	13.95	Lobster Stuffed Ravioli.....	18.95
<i>Stuffed with Roasted Peppers and Mozzarella</i>		Shrimp Scampi Ravioli.....	17.95
Ravioli.....	14.95	Grilled Vegetable Ravioli	16.975
<i>Stuffed with Sun Dried Tomatoes</i>		Eggplant & Roast Pepper Ravioli.....	16.95
Agnolotti, Five Cheeses	14.95		

Primi Piatti

Pasta

<i>Fettucini Alfredo</i>	13.95	<i>Gemelli Campagnola</i>	13.95
<i>Spaghetti Napoletane</i>	18.95	<i>Fresh Tomato, Mushrooms, Chop Meat and a Touch of Cream</i>	
<i>Shrimp Marinara Over Spaghetti</i>		<i>Farfalle Milanese</i>	14.95
<i>Rigatoni alla Vodka</i>	13.95	<i>Prosciutto and Peas in White Cream Sauce</i>	
<i>Onion, Prosciutto with Pink Sauce</i>		<i>Rigatoni del Giardino</i>	14.95
<i>Penne con Broccoli</i>	12.95	<i>Spinach, Broccoli, Carrots and Mushrooms in Pink Sauce</i>	
<i>Broccoli with Garlic & Oil</i>		<i>Penne Primavera</i>	15.95
<i>Gemelli con Spinaci</i>	12.95	<i>Mushrooms, Peas, Broccoli, Spinach, Carrots, Peppers and Gaeta Olives with Garlic & Oil</i>	
<i>Spinach with Garlic & Oil</i>		<i>Linguini Rustica</i>	14.95
<i>Linguini al Pescatore</i>	20.95	<i>Garlic, Oil and Anchovies</i>	
<i>Combination of Shrimp, Calamari, Scallops & Clams in Marinara Sauce</i>		<i>Farfalle Fiorentina</i>	15.95
<i>Farfalle DaVinci</i>	13.95	<i>Peas, Mushrooms, Prosciutto and Chop Meat in Pink Sauce</i>	
<i>Prosciutto and Mushrooms in Pink Sauce</i>		<i>Linguini al Verdi</i>	15.95
<i>Tortellini Alfredo</i>	14.95	<i>Spinach, Basil, Parsley, Pignoli with Garlic & Oil</i>	
<i>Tortellini Bolognese</i>	15.95	<i>Penne al Pesto</i>	13.95
<i>Chop Meat in a Pink Sauce</i>		<i>Rigatoni con Filetti Pomodoro</i>	12.95
<i>Penne Romana</i>	16.95	<i>Fresh Tomato</i>	
<i>Diced chicken, spinach, sun-dried tomato, fresh tomato in pink sauce</i>		<i>Fettucini al Vino & Pomodoro</i>	14.95
<i>Linguini Giulio</i>	18.95	<i>Onion, Sun Dried Tomatoes, Touch of Red Wine</i>	
<i>Mussels, clams, scallops and shrimp in garlic wine sauce</i>		<i>Fettucini con Panna e Prosciutto</i>	15.95
<i>Stuffed Rigatoni a la Vodka</i>	15.95	<i>Prosciutto in Alfredo Sauce</i>	
<i>Penne del Orto</i>	17.95	<i>Fettucini Monte</i>	16.95
<i>Diced chicken sauteed with broccoli rabe and sun-dried tomatoes in garlic and oil</i>		<i>Diced chicken with mushrooms in creamy sherry sauce tossed with fettucini</i>	
<i>Spaghetti with Tomato Sauce</i>	11.95	<i>Rigatoni Profumata</i>	17.95
<i>Spaghetti with Meat Sauce</i>	13.95	<i>Sausage, broccoli, sun-dried tomatoes in garlic and oil</i>	
<i>Spaghetti with Meatballs</i>	14.95	<i>Linguini Lampedusa</i>	17.95
<i>Spaghetti with Garlic & Oil</i>	11.95	<i>Baby clams, cremini mushrooms, grape tomatoes in garlic wine sauce</i>	
<i>Spaghetti with Clam Sauce</i>	16.95	<i>Spaghetti con Cozze</i>	16.95
<i>(red or white)</i>		<i>Mussels marinara over spaghetti</i>	
<i>Spaghetti with Calamari</i>	16.925		
<i>Spaghetti Marinara</i>	12.95		
<i>Farfalle al Salmone</i>	18.95		
<i>Salmon in Alfredo Sauce</i>			

Pasta Al Forno

<i>Lasagna meat</i>	14.95	<i>Ravioli</i>	13.75
<i>Baked Ziti</i>	13.95	<i>Manicotti</i>	13.75
<i>Baked Ziti Siciliana (Eggplant)</i>	14.95	<i>Stuffed Shells</i>	13.75

Secondi Piatti

Entrees

Served with Pasta or Salad

Pollo (chicken)

Pollo Marsala.....	19.95
<i>Chicken Sauteed in Marsala Wine & Fresh Mushrooms</i>	
Pollo Quattro Stagione.....	19.95
<i>Diced Chicken Breast with Tri-color Peppers & Fresh Mushrooms In-house Sauce</i>	
Pollo alla Griglia.....	18.95
<i>Marinated Chicken Breast Grilled with House Dressing</i>	
Pollo Francese.....	20.95
<i>Chicken Breast Sauteed in White Wine & Lemon Sauce</i>	
Pollo Pizzaiola.....	19.95
<i>Chicken Sauteed with Fresh Tomatoes, Fresh Basil, a Touch of Red Wine</i>	
Pollo Parmigiana.....	18.95
<i>Breast of Chicken with Tomato Sauce and Mozzarella</i>	
Pollo Trafficiello.....	20.95
<i>Chicken sauteed with portobello mushrooms in lemon wine sauce</i>	
Pollo Tre Venezie.....	20.95
<i>Chicken sauteed with artichoke hearts and mushrooms in a house wine sauce</i>	

Pesce (Fish)

Gamberi Parmigiana.....	21.95
<i>Shrimp with Tomato Sauce & Mozzarella</i>	
Gamberi Scampi.....	21.95
<i>Shrimp Sauteed with Butter & Wine</i>	
Calamari Fra Diavolo.....	20.95
Gamberi Oreganate.....	21.95
<i>Shrimp Baked in Butter Sauce Topped with Seasoned Bread Crumb</i>	
Gamberi del Golfo.....	20.95
<i>Shrimp Sauteed with Tri-color Bell Peppers in Marsala Wine</i>	
Gamberi Francese.....	22.95
<i>Shrimp sauteed in white wine & lemon sauce</i>	
Salmone alla Griglia.....	21.95
<i>Topped with a creamy sherry sauce, served over a bed of spinach</i>	
Codfish Portofino.....	21.95
<i>Codfish filet topped with portobello mushroom in a lemon wine sauce over a bed of sauteed spinach</i>	
Balsamic Tuna.....	22.95
<i>Grilled tuna served with peppers, onions and cremini mushrooms in a balsamic demi glaze</i>	

Vitella (Veal)

<i>Scaloppine Marsala</i>	22.95
<i>Veal Scaloppine with Fresh Mushrooms & Dry Marsala Wine</i>	
<i>Scaloppine Pizzaiola</i>	22.95
<i>Veal Scaloppine Sauteed w/Fresh Tomatoes, Basil and a Touch of Red Wine</i>	
<i>Scaloppine del Villaggio</i>	23.95
<i>Veal Scaloppine Sauteed with Onions, Peas, Ham, Mushrooms & a Touch of White Wine</i>	
<i>Scaloppine Francese</i>	22.95
<i>Veal Scaloppine Sauteed in a White Wine & Lemon Sauce</i>	
<i>Vitella Parmigiana</i>	20.95
<i>Veal with Tomato Sauce & Mozzarella</i>	

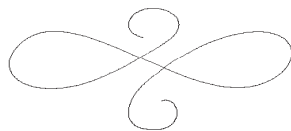
Melenzane (Eggplant)

<i>Melenzane al Villaggio</i>	18.95
<i>Eggplant with Ricotta & Ham</i>	
<i>Melenzane Parmigiana</i>	17.95
<i>Eggplant with Tomato Sauce & Mozzarella</i>	
<i>Rolattini di Melenzane</i>	17.95
<i>Eggplant Rolattini</i>	
<i>Melenzane alla Siciliana</i>	17.95
<i>Baked Eggplant with Marinara Sauce, Parmigiano & Basil</i>	
<i>Melenzane Toscana</i>	18.95
<i>Eggplant layered with steamed spinach and melted fresh mozzarella</i>	

The Classics

<i>Meatball Parmigiana</i>	15.95
<i>Served with Pasta or Salad</i>	
<i>Veal & Peppers</i>	20.95
<i>Served with Pasta or Salad</i>	
<i>Veal and Mushrooms</i>	20.95
<i>Served with Pasta or Salad</i>	
<i>Sausage & Peppers</i>	18.95
<i>Served with Pasta or Salad</i>	

18 oz. Bone-in Ribeye Steak.....\$34.95



*We appreciate your patience. All dishes are prepared to order.
Ask about our "light" versions.*

We hope you enjoy your dining experience at Cafe' Il Villaggio