

Happy Easter 2025

from Il Villaggio

APPETIZERS

SOUP OF THE DAY
(PLEASE ASK YOUR SERVER)

GRILLED CALAMARI 19
Marinated in lemon garlic and herbs with tomatoes

JUMBO SHRIMP COCKTAIL 21
4 Shrimp, horseradish cocktail sauce

CRAB CAKE 21
Jumbo lump crab meat imperial, beurre Blanc sauce

BURRATA CHEESE & TOMATO 19
Soft burrata cheese & tomatoes, speck prosciutto, basil, evoo and balsamic reduction

STUFFED LONG HOT PEPPERS 17
Gorgonzola cheese, prosciutto, fig jam balsamic reduction

CLASSIC CAESAR SALAD 14
Romaine hearts, croutons, parmigiana cheese, house made Caesar dressing.

BEET SALAD 15
Roasted beet topped with goat cheese, baby arugula, pistachios, balsamic, citrus lemon olive oil dressing

DINNER

FISH OF THE DAY M.P
Please ask your server

PENNE VODKA AND SHRIMP 35
Server in a vodka cream sauce

**LEEK AND GOAT CHEESE
RAVIOLI BOLOGNESE 31**
Domestic ground meat, truffle essence, tomato sauce

CHICKEN CAPRI 32
Topped with jumbo lump crabmeat, grape tomatoes, asparagus, lemon zest sauce

CHICKEN PARMIGIANA 30
Breaded pan fried, topped with melted mozzarella, marinara sauce

FILET MIGNON 47
8oz grilled, brandy peppercorn sauce

PORK CHOP 39
Porcini crusted, gorgonzola, port wine reduction

VEAL PORCINI 33
Porcini mushrooms, pancetta, mozzarella, brandy demi glaze sauce

VEAL MARE MONTE 35
Topped with crabmeat, roasted peppers, spinach, lemon zest sauce

SHRIMP SCALLOPS 40
Jumbo shrimp, scallops, grape tomatoes, fresh arugula, white wine sauce over tagliatelle

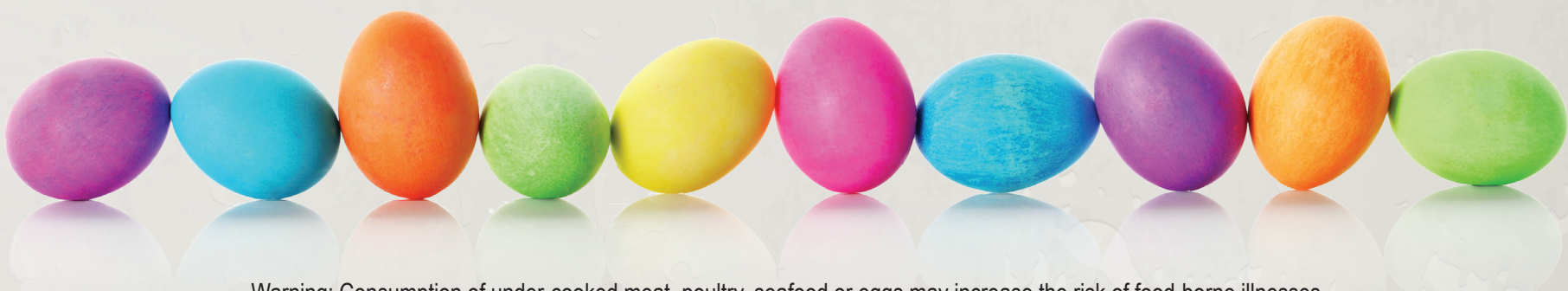
GNOCCHI ADRIATICO 39
Homemade gnocchi, served in blush cream sauce, with jumbo lump crab-meat, asparagus

SIDES

Long Hot Peppers 10 / Spinach 10 / Asparagus 10 / Broccoli Rabe 10

Parmigiana Truffle Fries 12 / Sautéed Mushrooms 10

Capellini Marinara Or Garlic Olive Oil 10



Warning: Consumption of under-cooked meat, poultry, seafood or eggs may increase the risk of food-borne illnesses

Signature Cocktails

VILLAGGIO DOLI Svedka Vodka, infused fresh pineapple	14	APEROL SPRITZ Aperol, Prosecco, orange twist	13
NOBLE OAK FASHION Bourbon, orange peel, luxardo cherry, dash of bitters	14	BLOOD ORANGE MARGARITA Tequila agave, fresh blood orange juice	14
ESPRESSO MARTINI Borghetti espresso liquor, Stoli vanilla	14	SAPPHIRE NEGRONI Gin, Campari, antica	14
DIRTY KETTLE ONE MARTINI Blue cheese olives	14	GRAPEFRUIT MULE Tito's, ginger mix, lime juice	14
LAVENDER HAZE Empress Gin, Cointreau, lavender syrup	14	PAPER PLANE Amaro, Aperol, Bourbon, lemon juice	14
PEACH COSMO Citrus vodka, peach schnapps, cranberry, lime juice	14	FRENCH MARTINI Svedka Vodka, Chamboard, infused fresh pineapple	14

By the Glass

5oz pour BTG/Bottle

WHITE

CHARLOTTE'S HOME RODNEY STRONG Sauvignon Blanc (CA)	11/38
WAIRAU RIVER Sauvignon Blanc (NZ)	11/38
BARON-FINI Pinot Grigio (IT)	11/38
RAEBURM Chardonnay (CA)	12/46
FLEUR DE PRAIRIE Rose (FR)	11/42
FABIO PERRONE Moscato (IT)	11/42
ESSENCE RAIMUND PRUM Reisling (GR)	12/46
LA MARCA Prosecco (IT)	10/36

RED

DAOU Cabernet (CA)	14/58
ROBERT HALL Cabernet Sauvignon (CA)	12/42
BELLE GLOS Pinot Noir (CA)	13/58
SEAGLASS Pinot Noir (CA)	13/48
LUCENTE Toscana (IT)	13/48
COLLI SENESI Chianti (IT)	12/48
PIATTELLI GRAND RESERVE Malbec (ARG)	12/48

By The Bottle

White

VEUVE CLICQUOT Champagne (FR)	112	DUCKHORN Sauvignon Blanc (CA)	59	FAR NIENTE Chardonnay (CA)	110
MOET IMPERIAL BRUT Champagne (FR)	98	CAKEBREAD Sauvignon Blanc (CA)	68	FLOWERS Chardonnay (CA)	98
IL BROLO Sparkling Rose (IT)	40	THE CROSSINGS Sauvignon Blanc (NZ)	37	CAKEBREAD Chardonnay (CA)	88
TORRESELLA Prosecco (IT)	38	BABICH BLACK LABEL Sauvignon Blanc (NZ)	44	SONOMA CUTRER Chardonnay (CA)	54
ACCADIA Verdichio (IT)	39	LA SCOLCA Gavi (IT)	39	BOEN Chardonnay (CA)	48
SAN ANGELO BANFI Pinot Grigio (IT)	39	MARCHESI RAGGIO Gavi (IT)	38	LOUIS JADOT BB Chardonnay (FR)	48
CA MONTI "ARISTOCRATICO" Pinot Grigio (IT)	45	FEUDI DI SAN GREGORIO Greco di Tufo (IT)	45	SAN CAMPIO Albarino (SP)	39

Red

NICKEL & NICKEL "SULLINGER" Cabernet (CA)	220	FLOWERS Pinot Noir (CA)	88	SASSICAIA Super Tuscan (IT)	388
SILVER OAK "ALEXANDER" Cabernet (CA)	195	IMAGERY Pinot Noir (CA)	48	TIGNANELLO Super Tuscan (IT)	290
CAYMUS NAPA VALLEY Cabernet (CA)	190	PRIMARIUS Pinot Noir (OR)	46	NABUCCONE Super Tuscan (IT)	48
CAKEBREAD Cabernet (CA)	145	MARKHAM Merlot (CA)	54	CASTELLO DI OLIVETO Super Tuscan (IT)	88
STAGS LEAP "ARTEMIS" Cabernet (CA)	180	PRISONER Red Blend (CA)	99	GAJA LAMARCANDA Super Tuscan (IT)	98
JORDAN Cabernet (CA)	115	MICHELE CHIARLO "TORTONIANO" Barolo (IT)	82	SILVIO NARDI Brunello di Montalcino (IT)	129
ST. MICHELLE COLD CREEK Cabernet (WA)	57	SALVANO RISERVA Barolo (IT)	135	CORDELLA Brunello di Montalcino (IT)	85
GIRARD Cabernet (CA)	64	GENTILLIUM Langhe Nebbiolo (IT)	59	BORGOMASSO RISERVA Chianti Classico (IT)	45
ALEXANDER CROWN Cabernet (CA)	104	LA VEDETTA Langhe Nebbiolo (IT)	59	CARUS BOLDERO Chianti Classico (IT)	48
NORTH COAST RESERVE by Josh Cabernet (CA)	39	BERTANI VALPANTENA Amarone (IT)	119	VIETTI BARBERA ASTI Tre Vigne (IT)	49
QUILT Cabernet (CA)	74	CESARI Amarone (IT)	82	COSTE A' PREOLA Nero D'avola (IT)	36
KUNDE ESTATE SONOMA Cabernet (CA)	48	LE MURAIIE RECCHIA Ripasso Amarone (IT)	59	LOUIS JADOT Pinot Noir (FR)	64
FRANCISCAN ESTATE Cabernet (CA)	40	CORTE ALTA Amarone (IT)	59	MARQUES DE RISCAL Rioja (SP)	46

IL VILLAGGIO DESSERTS

Crème Brûlée Cheese Cake	11
Gelato of the Day	11
Sorbet of the Day Please ask your server	11
Homemade Tiramisu	11

AFTER DINNER DRINKS

2oz Pours

Bailey's	9
Amaretto Disaronno	11
Limoncello Villa Massa	9
Frangelico	9
Sambuca Romana	9
Grand Marnier	12
Fonseca Port Din 27	12
Grappa Tignanello	10
Grappa Marolo	10
Ice Wine Frost Bitten 375 ml Bottle	28
Fernet Branca	9
Amaro Montenegro	9
Irish Coffee	9

Port Wine Selections (ask your server)



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