

IL VILLAGGIO

HAPPY
NEW YEAR
2025

3 COURSE DINNER

\$95 per person plus tax and gratuity

VILLAGGIO SIGNATURE DRINKS

VILLAGGIO DOLI Khor Platinum Vodka, infused fresh pineapple	15	APEROL SPRITZ Aperol, Prosecco, orange twist	15
CLASSIC OLD FASHION Redemption Bourbon, orange peel, luxardo cherry, dash of bitters	16	BLOOD ORANGE MARGARITA Tequila agave, fresh blood orange juice	15
ESPRESSO MARTINI Borghetti espresso liquor, vanilla vodka	15	SAPPHIRE NEGRONI Gin, Campari, antica	15
DIRTY MARTINI Khor Platinum Vodka, Stillton blue cheese olives	15	WINTER MULE Khor Platinum Vodka, ginger mix, cranberry juice	15
LAVENDER HAZE Empress Gin, Cointreau, lavender syrup	15	PAPER PLANE Amaro, Aperol, Bourbon, lemon juice	15
WHITE CHRISTMAS COSMO Khor Platinum Vodka, Triple Sec, white cranberry, fresh squeezed lime juice	15	FRENCH MARTINI Khor Platinum Vodka, Chamboard, infused fresh pineapple	15

STARTERS

SHRIMP BISQUE

Garnished with lump crab meat

MEDITERRANEAN CALAMARI

Grilled, marinated in lemon garlic and herbs with tomatoes

CRAB CAKE

Jumbo lump crab meat imperial, lobster bisque sauce

BURRATA CHEESE & HEIRLOOM TOMATO

Soft burrata cheese & tomatoes, speck prosciutto, basil, extra virgin olive oil and balsamic reduction

BEET & ARUGULA

Roasted golden and red beet topped with goat cheese, baby arugula, pistachios, balsamic, citrus lemon olive oil dressing

LOBSTER RAVOLI

Brandy cream sauce

JUMBO SHRIMP COCKTAIL

4 Shrimp, homemade cocktail sauce

FRESH RAW OYSTERS

ENTREE

CHILEAN SEA BASS

served with spinach

VEAL PORCINI

Porcini mushrooms, pancetta, mozzarella, brandy demi glaze sauce, served with spinach

CHICKEN MARE MONTE

Topped with crabmeat, roasted peppers, spinach, lemon zest sauce, served with spinach

FILET MIGNON

8 oz. grilled, crab meat bernaise sauce, served with spinach

PORK CHOP GORGONZOLA

Porcini crusted, Port wine reduction sauce, served with spinach

SHRIMP SCALLOPS

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

SEAFOOD RISOTTO

Jumbo lump crab meat, jumbo shrimp, scallops and calamari, grape tomatoes white wine sauce

DESSERT

CHOCOLATE PANA COTTA

HOMEMADE TIRAMISU

CHEESECAKE

VANILLA BEAN ICE CREAM

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Champagne

VEUVE CLICQUOT	Champagne (FR)	130	BEAU JOIE BRUT	Champagne (FR)	88
MOET IMPERIAL BRUT	Champagne (FR)	115	LA MARCA	Prosecco (IT)	40

By the Glass

5oz pour BTG/Bottle					
WHITE			RED		
CROSSINGS	Sauvignon Blanc (NZ)	12/48	QUILT	Cabernet (Napa)	17/74
BARON-FINI	Pinot Grigio (IT)	12/48	FRANCISCAN ESTATE	Cabernet Sauvignon (Oakville, CA)	14/60
SEBASTIANI	Chardonnay (Sonoma, CA)	13/50	THE CALLING	Pinot Noir (CA)	14/60
FLEUR DE PRAIRIE	Rose (FR)	12/48	LUCENTE	Toscana (IT)	15/60
FABIO PERRONE	Moscato (IT)	11/43	COLLI SENESI	Chianti (IT)	14/52
ESSENCE RAIMUND PRUM	Reisling (GR)	13/47	VILLA ANTINORI	Super Tuscan (IT)	15/60
COMTE DE BUCQUES	Champagne (FR)	11/44			

By the Bottle

White

SAN ANGELO BANFI	Pinot Grigio (IT)	39	FEUDI DI SAN GREGORIO	Greco di Tufo (IT)	45	SONOMA CUTRER	Chardonnay (CA)	54
CA MONTI “ARISTOCRATICO”	Pinot Grigio (IT)	45	LOUIS JADOT BB	Chardonnay (FR)	48	BOEN	Chardonnay (CA)	48
DUCKHORN	Sauvignon Blanc (CA)	59	NICKEL & NICKEL	Chardonnay (CA)	98	FAR NIENTE	Chardonnay (CA)	110
CAKEBREAD	Sauvignon Blanc (CA)	68	FLOWERS	Chardonnay (CA)	98	ABADIA SAN CAMPIO	Albarino (SP)	40
BABICH BLACK LABEL	Sauvignon Blanc (NZ)	44	CAKEBREAD	Chardonnay (CA)	88			

Red

NICKEL & NICKEL “SULLINGER”	Cabernet (CA)	220	FLOWERS	Pinot Noir (CA)	112	OPUS ONE “2021”	(Napa)	525
FAR NIENTE	Cabernet (Napa, CA)	198	IMAGERY	Pinot Noir (CA)	48	SASSICAIA	Super Tuscan (IT)	468
SILVER OAK “ALEXANDER”	Cabernet (CA)	195	LOUIS JADOT	Pinot Noir (FR)	64	TIGNANELLO	Super Tuscan (IT)	330
CAYMUS NAPA VALLEY	Cabernet (CA)	190	PRIMARUS	Pinot Noir (FR)	46	NABUCCONE	Super Tuscan (IT)	48
CAKEBREAD	Cabernet (CA)	145	MARKHAM	Merlot (CA)	64	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	TERZONA	Super Tuscan (IT)	48
ST. MICHELLE COLD CREEK	Cabernet (WA)	57	SALVANO RISERVA	Barolo (IT)	135	SILVIO NARDI	Brunello di Montalcino (IT)	129
GIRARD	Cabernet (CA)	64	CIABOT	Barolo (IT)	79	CORDELLA	Brunello di Montalcino (IT)	85
ALEXANDER CROWN	Cabernet (CA)	104	LA VEDETTA	Langhe Nebbiolo (IT)	59	TASI	Valpolicella (IT)	46
NORTH COAST RESERVE	by Josh Cabernet (CA)	39	BERTANI VALPANTENA	Amarone (IT)	119	CARUS BOLDERO	Chianti Classico (IT)	48
KUNDE ESTATE SONOMA	Cabernet (CA)	48	CESARI	Amarone (IT)	82	VIETTI BARBERA ASTI	Tre Vigne (IT)	49
			LE MURAIE RECCHIA	Ripasso Amarone (IT)	59	MARQUES DE RISCAL	Rioja (SP)	46
			CORTE ALTA	Amarone (IT)	59			

IL VILLAGGIO
ALA CARTE MENU

AVAILABLE UNTL 5:30PM

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VILLAGGIO SIGNATURE DRINKS

STOLI DOLI 16 Stoli Vodka infused with fresh pineapple, chilled served straight up	NOBLE OAK FASHION 15 Bourbon, muddle fresh orange, luxardo cherry, simple syrup, dash of bitters	DIRTY KETTLE ONE MARTINI 17 Olive brine, hand stuffed bleu cheese olives
ESPRESSO MARTINI 15 Borghetti espresso liquor, Stoli vanilla	APEROL SPRITZ 15 Aperol, Prosecco, orange twist	SAPPHIRE NEGRONI 16 Bombay Sapphire gin, Campari, carpano antica, orange twist
PEACH COSMO 15 Stoli Citrus Vodka, Peach schnapps, cranberry, lime juice	CHOCOLATE MARTINI 15 Mozart chocolate liqueur, Stoli Vanilla, mint liquor, peppermint garnish	WINTER MULE 15 Stoli Vodka, ginger beer, cranberry juice
BLOOD ORANGE MARGARITA 15 Lunazul tequila agave, margarita mix		

STARTERS

- SHRIMP BISQUE 14**
Garnished with lump crab meat
- MEDITERRANEAN CALAMARI 22**
Grilled, marinated in lemon garlic and herbs with tomatoes
- CRAB CAKE 24**
Jumbo lump crab meat imperial, lobster bisque sauce
- BURRATA CHEESE & HEIRLOOM TOMATO 21**
Soft burrata cheese & tomatoes, speck prosciutto, basil, extra virgin olive oil and balsamic reduction
- BEET & ARUGULA 16**
Roasted golden and red beet topped with goat cheese, baby arugula, pistachios, balsamic, citrus lemon olive oil dressing
- LOBSTER RAVOLI 18**
Brandy cream sauce
- JUMBO SHRIMP COCKTAIL 24**
4 Shrimp, homemade cocktail sauce
- FRESH RAW OYSTERS 22**

ENTREE

- CHILEAN SEA BASS 55**
served with spinach
- VEAL PORCINI 35**
Porcini mushrooms, pancetta, mozzarella, brandy demi glaze
sauce, served with spinach
- CHICKEN MARE MONTE 34**
Topped with crabmeat, roasted peppers, spinach, lemon zest
sauce, served with spinach
- FILET MIGNON 54**
8 oz. grilled, crab meat bernaise sauce,
served with spinach
- PORK CHOP GORGONZOLA 47**
Porcini crusted, Port wine reduction sauce,
served with spinach
- SHRIMP SCALLOPS 42**
Jumbo shrimp, scallops, grape tomatoes,
fresh arugula,
white wine sauce over tagliatelle
- SEAFOOD RISOTTO 47**
Jumbo lump crab meat, jumbo shrimp,
scallops and calamari,
grape tomatoes white wine sauce

DESSERT

- CHOCOLATE PANA COTTA 14**
HOMEMADE TIRAMISU 14
- CHEESECAKE 14**
VANILLA BEAN ICE CREAM 12

