

# Carry-out Menu

## Antipasti ~ Appetizers

- Pane con Aaglio ..... Medium 12.95..... Large 14.50  
**Baked Garlic Bread**, generous three-cheese topping, served with a head of roasted garlic.
- Calamari Fritti ..... 13.95  
Strips of **Grande calamari**, batter dipped, with 2 sauces and toasted lemon slices.
- Cozze ..... 13.95  
**Mussels** steamed in a white wine, tomato, seafood broth. Served with garlic toast.

## Primi Piatti ~ First courses

- Risotto..... 12.95  
Creamy imported short-grain Italian Arborio rice accented with imported Parmigiano-Reggiano and roasted red peppers.
- Insalata di Spinaci ..... 10.95  
**Spinach Salad**, poppy seed dressing, bacon, Gorgonzola cheese crumbles, toasted pine nuts.
- Insalata dell' Antipasto ..... 11.95  
**Antipasto Salad**, mixed greens, with a Caesar like dressing, fresh Mozzarella pearls, Napoli salame, Prosciutto di Parma, with black and green olives.
- Insalata di Balsamico ..... 10.95  
**Balsamic Salad**, mixed greens, balsamic vinaigrette, Parmigiano-Reggiano shavings, pine nuts.
- Insalata della Villa ..... 10.95  
**Villa Salad**, prosciutto vinaigrette, walnut nuggets, baked asiago topping.
- Insalata della Casa ..... 10.95  
**House Salad**, Boston lettuce, golden raisin vinaigrette, cashews, Mandarin orange pieces.
- Minestrone ..... Cup 6.95  
Traditionally long-simmered with soup bones, beef, white beans and assorted vegetables.

## Secondi Piatti ~ Second courses

### Pasta

- Pasta alla Bolognese** ..... 24.95  
**Spaghetti or Tagliatelle or Penne** with our long-simmered meat sauce made with veal, beef, pork, crushed tomatoes and Italian seasonings.  
Add sautéed Portobello mushrooms 2.25, oven roasted Italian sausage 2.50  
Add Classic Baked Meatballs 2.95
- Ravioli** .....25.95  
Jumbo ravioli filled with Ricotta, Romano and Parmesan, with meat sauce or marinara.  
Add sautéed Portobello mushrooms. 2.25
- Linguine e Pomodoro Fresca** .....27.50  
**Linguine & Spicy Fresh Tomato Sauce**, fresh vine-ripe tomatoes accented with roasted garlic.  
Garnished with fresh mozzarella pearls. With 5 shrimp, add 5.95
- Pasta ai Quattro Formaggi** .....27.95  
**Baked Penne Rigate with four cheeses**, baked with mild Gorgonzola and three other creamy Italian cheeses, with breast of chicken and roasted red peppers, toasted bread crumb topping.
- Lasagne alla Bolognese** .....28.95  
Seven layers of pasta, tomato meat sauce and Italian cheeses, topped with Mozzarella.  
Steamed fresh broccoli garnish.
- Manicotti** .....27.95  
Two pasta rolls filled with a blend of Ricotta, Mozzarella, and Parmesan, baked with a topping of Parmigiano cream sauce. Steamed fresh broccoli garnish.
- Pasta Primavera** .....28.95  
Fresh broccoli, carrots and breast of chicken tossed with De Cecco Italian egg fettuccine in Parmigiano cream sauce.
- Melanzane alla Parmigiana** ..... 27.95  
**Eggplant Parmesan**, breaded eggplant baked on linguine with thin slices of prosciutto, marinara and cheese topping.
- Spaghetti alla Carbonara** .....29.50  
A traditional favorite with sautéed pancetta, cream, fresh egg, imported Parmesan-Reggiano and black pepper. Tossed fresh to order.
- Gnocchi con Funghi** .....30.95  
House-made potato dumplings pan sautéed then tossed in a slightly sweet, Portobello mushroom cream sauce.
- Pasta Combinazione** .....30.50  
**Pasta Combination**, a sampler of our favorite baked pastas, lasagne topped with meat sauce, cheese filled ravioli with marinara, and manicotti with Parmesan cream sauce, with your choice of meatballs or a link of Italian sausage.

Ask your server about menu items that are cooked to order.  
Consuming undercooked meats, seafoods or eggs may increase your risk of food borne illness.

## Pollo ~ Chicken

- Pollo al Limone .....28.95  
**Lemon Chicken**, breasts sautéed in white wine with fresh lemon juice, pine nuts and capers,  
served on a light bed of angel hair pasta, with a lemon zest topping.
- Pollo al Marsala .....29.50  
**Chicken Marsala**, sautéed breasts, Portobello mushrooms, pancetta, Marsala wine sauce,  
served on a light bed of angel hair pasta.
- Pollo alla Parmigiana .....28.50  
**Chicken Parmesan**, breaded chicken breast baked on linguine, topped with marinara, cheese.  
Steamed fresh broccoli garnish.

## Pesce ~ Fish

- Gamberi al Gorgonzola .....30.95  
**Shrimp Gorgonzola**, sautéed shrimp in creamy Gorgonzola cheese sauce on spinach fettuccine.
- Gamberi Scampi .....29.95  
**Shrimp Scampi style**, sautéed shrimp in a white wine, lemon and garlic sauce, served on  
linguine and garnished with mussels.
- Risotto ai Frutti di Mare con Limone .....35.95  
**Seafood with Lemon Risotto**, pan seared scallops, shrimp and halibut on lemon risotto.  
Drizzled with balsamic cream.
- Pesce e Parmesan .....36.50  
**Parmesan Crusted Halibut**, baked on lemon-butter-garlic sauce.
- Pescatore .....36.95  
Our house specialty of lobster, shrimp, scallops, Grande calamari, little neck clams and mussels  
tossed in a light and creamy white wine sauce with DeCecco Italian egg fettuccine.

## Carne ~ Meat

- Vitello Scaloppine .....33.95  
**Veal Scaloppine**, veal cutlets sautéed, Portobello mushrooms, Marsala wine cream sauce,  
served on a light bedding of DeCecco Italian egg fettuccine.
- Vitello Saltimbocca alla Roma .....33.50  
*'Jump in the mouth'* sautéed veal topped with Prosciutto di Parma, a slice of hardboiled egg,  
creamy Fontina cheese and a Marsala wine sauce reduction.
- Vitello alla Parmigiana .....31.95  
**Classic Veal Parmesan**, breaded veal cutlets baked on linguini, topped with meat sauce, cheese.  
Steamed fresh broccoli garnish.
- Ossobuco .....36.95  
*'Bone with a hole'* Braised veal shank, traditional Milanese style.

## Contorni ~ Side dishes with the above dinners

Spaghetti with  
Meat Sauce 5.50

Angel Hair with  
Marinara 5.00

Broccoli with Parmesan  
Cheese sauce 5.00

## Dolci ~ Desserts

Mousse Cioccolato ..... 8.95

**Frozen Chocolate Mousse** – smooth, creamy milk chocolate mousse drizzled with Callebaut chocolate sauce and sprinkled with caramelized almonds.

Crema Fritta ..... 12.95

**Sweet Fried Cream** – small pillows of delicately breaded vanilla custard, deep fried, served on a pool of Callebaut chocolate sauce, with a sweet raspberry sauce for dipping.

Crème all'Arancia ..... 8.95

**Frozen Custard** – a taste reminiscent of an old fashioned Creamsicle, very creamy, smooth, with a touch of orange, drizzled with raspberry sauce.

Cannoli ..... Mini Size 5.95 ..... Regular 8.95

A crisp pastry shell, hand filled, with a crème of sweetened ricotta, whipped cream, raisins nuts and chocolate bits, presented on Callebaut chocolate sauce.

Cioccolato Tre ..... 12.95

**Chocolate sampler** – Frozen chocolate mousse, a mini cannoli and a mini crunchy walnut lace shell with a scoop of chocolate hazelnut gelato.

Gelato di Gianduja ..... 9.95

**Chocolate Hazelnut Ice Cream** – creamy, supple, made with finely ground hazelnuts, Callebaut chocolate and fresh cream, served in a crunchy walnut lace shell.

Gelato di Fragola ..... 9.95

**Strawberry Ice Cream** – made with chunks of fresh ripe strawberries and rich dense sweet cream, served in a crunchy walnut lace shell.

All wine bottles on our lists are available for carry out  
and will be discounted \$13.00 per bottle.

Our staff can help you select a wine you will enjoy with your dinner.