

Antipasti ~ Appetizers

- Pane con Aglio Medium 11.95..... Large 13.50
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.
- Pettine e Gamberi con Pancetta 14.95
Candied pancetta wrapped scallops and shrimp accented with Fontina cheese and sweet Marsala wine. Presented on a light bed of angel hair pasta.
- Antipasto della Casa Medium 14.50..... Large 17.95
 Baked cheese, Italian sausage, Tuscan beans, balsamic onions, Italian marinated artichoke hearts. Garnished with salame and freshly sliced imported prosciutto.

Primi Piatti ~ First courses

- Risotto..... 11.50
 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.
- Zuppa di Toscano Bowl 9.50
Tuscan Bean Soup creamy white beans with pancetta and spinach.
- Minestrone Cup 6.95..... Bowl 8.50
 Traditionally long-simmered with soup bones, beef, white beans and assorted vegetables.

Split salad charge 2.00

20% gratuity will be added to checks of parties of eight or more

Secondi Piatti ~ Second courses

Pasta

Pasta alla Bolognese	22.95
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	23.95
Jumbo ravioli filled with Ricotta, Romano and Parmesan, with meat sauce or marinara. Add sautéed Portobello mushrooms. 2.25	
Linguine e Pomodoro Fresca	25.50
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	25.95
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	26.95
Seven layers of pasta, tomato meat sauce and Italian cheeses, topped with Mozzarella. Steamed fresh broccoli garnish.	
Manicotti	25.95
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	27.95
Fresh broccoli, carrots and breast of chicken tossed with De Cecco Italian egg fettuccine in Parmigiano cream sauce.	
Melanzane alla Parmigiana	25.95
Eggplant Parmesan , breaded eggplant baked on linguine with thin slices of prosciutto, marinara and cheese topping.	
Spaghetti alla Carbonara	27.50
A traditional favorite with sautéed pancetta, cream, fresh egg, imported Parmesan-Reggiano and black pepper. Tossed fresh to order.	
Gnocchi con Funghi	29.95
House-made potato dumplings pan sautéed then tossed in a slightly sweet, Portobello mushroom cream sauce.	
Pasta Combinazione	29.95
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 Limone26.95
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 Marsala27.50
Chicken Marsala, sautéed breasts, Portobello mushrooms, pancetta, Marsala wine sauce, served on a light bed of angel hair pasta.
- Pollo alla Parmigiana26.50
 Chicken Parmesan, breaded chicken breast baked on linguine, topped with marinara, cheese. Steamed fresh broccoli garnish.

Pesce ~ Fish

- Gamberi al Gorgonzola28.95
Shrimp Gorgonzola, sautéed shrimp in creamy Gorgonzola cheese sauce on spinach fettuccine.
- Gamberi al Forno30.95
Baked Shrimp, white wine sauce, pancetta topped with Fontina cheese, on angel hair pasta.
- Gamberi Scampi27.95
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 Limone34.50
Seafood with Lemon Risotto, pan seared scallops, shrimp and halibut on lemon risotto. Drizzled with balsamic cream.
- Pesce e Parmesan35.50
Parmesan Crusted Halibut, baked on lemon-butter-garlic sauce.
- Pescatore35.95
 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 Scaloppine30.95
Veal Scaloppine, veal cutlets sautéed, Portobello mushrooms, Marsala wine cream sauce, served on a light bedding of DeCecco Italian egg fettuccine.
- Vitello Saltimbocca alla Roma31.50
'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 Parmigiana29.95
Classic Veal Parmesan, breaded veal cutlets baked on linguini, topped with meat sauce, cheese. Steamed fresh broccoli garnish.
- Ossobuco35.95
'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