

Antipasti ~ Appetizers

- Pane con Aglio** Medium 8.95 Large 10.50
 Baked Garlic Bread, generous three-cheese topping, served with a head of roasted garlic.
- Calamari Fritti** 10.95
 Strips of Grande calamari, batter dipped, served with toasted lemon slices.
- Cozze** 10.95
 Mussels steamed in a white wine, lemon and butter sauce. Served with garlic toast.
- Pettine e Gamberi con Pancetta** 11.95
 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 11.50 Large 14.95
 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** 8.50
 Creamy imported short-grain Italian Arborio rice accented with imported Parmigiano-Reggiano
 and roasted red peppers.
- Insalata di Spinaci** 7.95
Spinach Salad, poppy seed dressing, bacon, Gorgonzola cheese crumbles, toasted pine nuts.
- Insalata dell' Antipasto** 8.95
Antipasto Salad, mixed greens, with a Caesar like dressing, fresh Mozzarella pearls, Napoli
 salame, Prosciutto di Parma, with black and green olives, golden garlic chips.
- Insalata di Balsamico** 7.95
Balsamic Salad, mixed greens, balsamic vinaigrette, Parmigiano-Reggiano shavings, pine nuts,
 toasted onions.
- Insalata della Villa** 7.95
Villa Salad, prosciutto vinaigrette, walnut nuggets, toasted onions, baked asiago topping.
- Insalata della Casa** 7.95
House Salad, Boston lettuce, golden raisin vinaigrette, cashews, Mandarin orange pieces.
- Zuppa di Toscano** Bowl 6.50
Tuscan Bean Soup creamy white beans with pancetta and spinach.
- Minestrone** Cup 4.95 Bowl 5.95
 Traditionally long-simmered with soup bones, beef, white beans and assorted vegetables.

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

Secondi Piatti ~ Second courses

Pasta

- Pasta alla Bolognese** 18.95
Spaghetti or Tagliatelle or Penne with our long-simmered meat sauce made with veal, beef, pork, Italian seasonings and crushed tomatoes.
Add butter sautéed Porcini, Portobello mushrooms 1.50, oven roasted Italian sausage 1.75
Add Classic Baked Meatballs 2.95
- Ravioli** 19.95
Jumbo ravioli filled with Ricotta, Romano and Parmesan, with meat sauce or marinara.
Add butter sautéed Porcini, Portobello mushrooms. 1.50
- Linguine e Pomodoro Fresca** 22.50
Linguine & Spicy Fresh Tomato Sauce, fresh vine-ripe tomatoes accented with roasted garlic.
Garnished with fresh mozzarella pearls. With 5 shrimp, add 4.95
- Pasta ai Quattro Formaggi** 22.95
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** 23.95
Seven layers of pasta, tomato meat sauce and Italian cheeses, topped with Mozzarella.
Steamed fresh broccoli garnish.
- Manicotti** 22.95
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** 24.95
Fresh broccoli, carrots and breast of chicken tossed with De Cecco Italian egg fettuccine in Parmigiano cream sauce.
- Melanzane alla Parmigiana** 22.95
Eggplant Parmesan, breaded eggplant baked on linguine with thin slices of prosciutto, marinara and cheese topping.
- Spaghetti alla Carbonara** 23.50
A traditional favorite with sautéed pancetta, cream, fresh egg, imported Parmesan-Reggiano and black pepper. Tossed fresh to order.
- Gnocchi con Funghi Porcini** 26.95
House-made potato dumplings pan sautéed then tossed in a slightly sweet, Porcini and Portobello mushroom cream sauce.
- Pasta Combinazione** 25.95
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 or eggs may increase your risk of food borne illness.

Pollo ~ Chicken

- Pollo al Limone23.95
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 Marsala24.50
Chicken Marsala, sautéed breasts, Porcini, Portobello mushrooms, pancetta, Marsala wine sauce, served on a light bed of angel hair pasta.
- Pollo alla Parmigiana23.50
Chicken Parmesan, breaded chicken breast baked on linguine, topped with marinara, cheese. Steamed fresh broccoli garnish.

Pesce ~ Fish

- Gamberi al Gorgonzola25.95
Shrimp Gorgonzola, sautéed shrimp in creamy Gorgonzola cheese sauce on spinach fettuccine.
- Gamberi al Forno26.95
Baked Shrimp, white wine sauce, pancetta topped with Fontina cheese, on angel hair pasta.
- Gamberi Scampi25.95
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 Limone31.50
Seafood with Lemon Risotto, pan seared scallops, shrimp and halibut on lemon risotto. Drizzled with balsamic cream.
- Pesce e Parmesan32.50
Parmesan Crusted Halibut, baked on lemon-butter-garlic sauce.
- Pescatore31.50
 Our house specialty of lobster, shrimp, scallops, little neck clams and mussels tossed in a light and creamy white wine sauce with DeCecco Italian egg fettuccine.

Carne ~ Meat

- Vitello Scaloppine27.95
Veal Scaloppine, veal cutlets sautéed, Porcini, Portobello mushrooms, Marsala wine cream sauce, served on a light bedding of DeCecco Italian egg fettuccine.
- Vitello Saltimbocca alla Roma28.50
'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 Parmigiana26.95
Classic Veal Parmesan, breaded veal cutlets baked on linguini, topped with meat sauce, cheese. Steamed fresh broccoli garnish.
- Ossobuco32.95
 'Bone with a hole' Braised veal shank, traditional Milanese style.

Contorni ~ Side dishes with the above dinners

Spaghetti with
Meat Sauce 3.95

Angel Hair with
Marinara 3.95

Broccoli with Parmesan
Cheese sauce 3.50