

EST. 2007 LOCALLY OWNED

# Villaggio Grille

Orange Beach, AL

JOIN US FOR

## HAPPY HOUR

Every Day From 3-6

DOMESTIC BEER \$3

HOUSE WINE \$4

COCKTAILS \$4.50

Amaretto Sour, Cosmo, Gin Punch

MARTINI \$5

Lemon Drop, Finesse, The Big Apple

SHORT RIB  
BRUSCHETTA \$12

HOUSE-MADE  
BUTTERNUT SQUASH  
TORTELLINI \$10

CHILI BUTTER SHRIMP  
SKEWER \$8

HALF-OFF ALL PIZZAS

## OYSTERS

CHOICE OF TWO FLAVORS-8 OYSTERS \$20 <sup>GF</sup>

Gorgonzola & Shallot

Chili Butter

Prosciutto Rockefeller

Gouda and Green Onion

## STARTERS

PANCETTA AND MUSHROOM ARANCINI 14

Risotto, Pancetta, Sun Dried Tomatoes, Mixed Mushrooms, Rolled Up, Coated in Bread Crumbs and Deep Fried, Molasses Cream

CALAMARI FRITTI 16

Lightly Fried Seasoned Calamari, Parmesan Cheese, Lemon, Citrus Sweet Chili

BEEF CARPACCIO 16

Thinly Sliced Rare Beef Tenderloin, Arugula, Capers, Red Onions, Horseradish Cream Sauce

ITALIAN BOARD 18

Prosciutto, Hot Ham Capicola, Gorgonzola, Brie with Honey, Red Dragon Cheddar Cheese with Whole Grain Mustard, Artichokes, Sun Dried Tomatoes, Mozzarella Salad, Fresh Basil, Cornichons

SMOKED SALMON TERRINE <sup>GF</sup> 16

Salmon Layered with Dill Cream Cheese, Capers, Red Onion, Arugula, Assorted Crackers, Topped with Honey Mustard

## SALADS

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<b>VILLAGGIO HOUSE SALAD</b> (GF)	8
Mixed Greens, Dried Cherries, Spiced Walnuts, Goat Cheese, Roasted Fig Vinaigrette	
<b>CAPRESE</b> (GF)	12
Yellow Beefsteak Tomatoes, Fresh Mozzarella, Basil Pesto Oil, Olive Oil and Fresh Basil	
<b>GRILLED CAESAR</b>	10
Char-Grilled Romaine, Cherry Tomatoes, Bleu Cheese Crumbles, Bacon, Focaccia Croutons, Caesar Dressing	
<b>BLACKENED SALMON SALAD</b> (GF)	16
Salmon, Butter Lettuce, Arugula, Red Onion, Toasted Pumpkin Seeds, Dried Figs, Grape Tomatoes, Goat Cheese. Tossed in Champagne Vinaigrette	
<b>SIDE HOUSE SALAD \$4</b>	
<b>SIDE CAESAR \$4</b>	

## PASTA

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<b>SEAFOOD PASTA</b>	34
Grilled Maine Lobster Tail, Gulf Shrimp, Crab, Fettucine, House Made Alfredo & Fresh Basil	
<b>BOLOGNESE</b>	28
Pappardelle Pasta with Ground Beef & Pork, Smoked Bacon, Roasted Tomato Cream Sauce, Fresh Basil	
<b>MUSHROOM RAVIOLI</b>	28
Braised Short Ribs, Mushroom Ravioli, Roasted Baby Carrots, Caramelized Onion, Short Rib Jus, Pecorino	
<b>MUSSEL BUCATINI</b>	24
Fresh Bucatini Pasta, Volpi Spanish Chorizo, Roasted Tomatoes, Herbs White Wine Butter Sauce, Lemon	
<b>SPAGHETTI &amp; MEATBALLS</b>	24
Fresh Spaghetti, House Made Pork & Beef Meatballs, Roasted Cherry Tomatoes, Marinara and Fresh Basil	
<b>SHRIMP SACCHETTI</b>	30
Gulf Shrimp, Truffle Ricotta Sacchetti Pasta, Sun Dried Tomatoes, Peas, Spanish Chorizo Chardonnay Cream Sauce	

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

Alert your server if you have special dietary requirements.

We offer a Cash Price and a Card Price-3.99%

## WOOD OVEN PIZZA

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### MARGHERITA PIZZA

Roasted Garlic, Fresh Mozzarella, Tomatoes, Marinara, Topped with Fresh Basil

14

### VILLAGGIO PIZZA

Pepperoni, House Made Italian Sausage, Bell Peppers, Mushrooms, Kalamata Olives, Marinara

16

### CHICKEN PESTO

Basil Pesto, Grilled Chicken, Sun Dried Tomatoes, Mushrooms, Fresh Mozzarella

16

### WHITE PIZZA

Gouda Alfredo, Fresh Mozzarella, Spinach, Red Onion, Sun Dried Tomatoes, Oregano  
add Chicken \$2

14

## ENTREES

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### HONEY TRUFFLE SHRIMP <sup>GF</sup>

Gulf Shrimp, Roasted Tomato Risotto, Roasted Cauliflower, Honey Truffle Glaze

30

### GRILLED CRAB ENCRUSTED GROUPER

Truffle Mash Potatoes, Squash and Zucchini Succotash, Beurre Blanc

34

### SESAME SEARED AHI TUNA

Orzo Pasta with Japanese Eggplant, Sun Dried Tomatoes, Artichokes, Feta, Edamame, Wasabi Aioli

34

### SEARED DIVER SCALLOPS <sup>GF</sup>

Spinach and Chilton County Peach Risotto, Walnut Brown Butter

40

### NEW ZEALAND LAMB LOLLIPOPS <sup>GF</sup>

Fig Jam Risotto, Roasted Squash and Zucchini, Balsamic Glaze

38

### BLACK ANGUS FILET

8 oz Filet, Asiago Gnocchi, Sauteed Swiss Chard, Veal Demi Glaze

40

### BONE-IN DUROC PORK CHOP

Pancetta and Sweet Pea Gouda Mac and Cheese, Green Beans, Bourbon Granny Smith Apple Chutney

30