

# Lunch Menu

Available Everyday 11-5

## STARTERS

<b>Calamari Fritti</b> Lightly Fried Seasoned Calamari, Parmesan Cheese, Lemon, Citrus Sweet Chili	16
<b>Beef Carpaccio</b> Thinly Sliced Rare Beef Tenderloin, Arugula, Capers, Red Onions, Horseradish Cream Sauce	16
<b>Smoked Salmon Terrine</b> Salmon Layered with Dill Cream Cheese, Capers, Red Onion, Arugula, Assorted Crackers, Topped with Honey Mustard	14
<b>Wood Fired Oysters</b> Choice of Two Flavors-Prosciutto Rockefeller-Gouda and Green Onion-Gorgonzola and Shallot- Chili Butter	20
<b>Italian Board</b> 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	18
<b>Pancetta and Mushroom Arancini</b> Pancetta, Mixed Mushrooms, Sun Dried Tomatoes, Molasses Cream	

## SALAD

<b>Villaggio House Salad</b> Mixed Greens, Dried Cherries, Spiced Walnuts, Goat Cheese, Roasted Fig Vinaigrette <b>GF</b>	8
<b>Caprese</b> Yellow Beefsteak Tomatoes, Fresh Mozzarella, Basil Pesto Oil, Olive Oil and Fresh Basil <b>GF</b>	12
<b>Grilled Caesar</b> Char-Grilled Romaine, Cherry Tomatoes, Bleu Cheese Crumbles, Bacon, Focaccia Croutons, Caesar Dressing	10
<b>Blackened Salmon Salad</b> Salmon, Butter Lettuce, Arugula, Red Onion, Toasted Pumpkin Seeds, Dried Figs, Grape Tomatoes, Goat Cheese. Tossed in Champagne Vinaigrette <b>GF</b>	16

## Lunch Entrees

<b>Braised Short Rib</b> Truffle Mashed Potatoes, Roasted Baby Carrots, Short Rib Jus <b>GF</b>	14
<b>Grilled Shrimp Skewers</b> Silver Dollar Mushrooms, Jalapenos and Red Chili Risotto, with Green Beans and Beurre Blanc <b>GF</b>	14
<b>Chicken Scallopini</b> Thinly Sliced Chicken Breast, Breaded and Pan Seared, Cremini Mushrooms, Caramelized Onions, Capers, Marsala Butter, Angel Hair	14
<b>Basil Chicken Pasta</b> Angel Hair, Grilled Chicken, Basil Pesto, Cream, Roasted Herb Tomatoes, Wild Mushrooms, Pecorino Romano	14
<b>Pan Seared Grouper</b> Mushroom & Pea Risotto, Green Beans, White Wine Butter <b>GF</b>	16
<b>Seafood Pasta</b> Roasted Maine Lobster Tail, Gulf Shrimp, Crab, Fettuccine Pasta, House Made Alfredo & Fresh Basil	16
<b>Shrimp Scampi</b> Gulf Shrimp, Tomatoes, Peas, Pappardelle Pasta, White Wine Butter	14
<b>House Made Lasagna</b> Ground Beef and Pork, Smoked Bacon, Tomato Cream Sauce with Ricotta Cheese and Marinara	14
<b>Chicken Parmesan</b> Breaded Mozzarella Stuffed Chicken over Fettuccine with Marinara Sauce	14
<b>Grilled Salmon</b> Roasted Tomato Risotto, Steamed Broccoli, Balsamic Reduction <b>GF</b>	16
<b>New York Strip</b> Scalloped Potatoes, Green Beans, Gorgonzola Cream <b>GF</b>	6 oz. - 16

## SANDWICHES

Served with Fries our House Made Chips

<b>Chicken Caprese Club</b> Grilled Chicken, Yellow Beefsteak Tomatoes, Fresh Mozzarella, Arugula, Basil Pesto Aioli, Served on Ciabatta	14
<b>Grouper Sandwich</b> Pan Seared Grouper, Lemon and Dill Tartar Sauce, Spring Mix, Tomato, Served on Ciabatta Bread	14
<b>Villaggio Burger</b> Half Pound Beef Patty, Seared Red Onions, Tomato, Field Greens, Garlic Aioli, Brioche Bleu Cheese, Provolone, or Cheddar	14

## WOOD FIRED PIZZA

<b>Villaggio</b> Pepperoni, Sausage, Bell Peppers, Mushrooms, Kalamata Olives, Marinara	16
<b>Margherita</b> Roasted Garlic, Fresh Mozzarella, Tomatoes, Marinara, Topped with Fresh Basil	14
<b>Chicken Pesto</b> Basil Pesto, Chicken, Tomatoes, Silver Dollar Mushrooms, Mozzarella	16
<b>White Pizza</b> Gouda Alfredo Fresh Mozzarella, Spinach, Red Onion, Sun Dried Tomatoes, Oregano	14

\*Consuming Raw or Under-Cooked Meats, Seafood, and/or Shellfish May Cause Potential Health Risks

\*There will be a Non Cash Price added to all card payments

## White Wine By The Glass

Bogle, Twenty Acres	Clarksburg, CA
Novellum, Chardonnay	Languedoc-Roussillon, France
Carmel Road, Unoaked Chardonnay	Monterey, CA
Chalk Hill, Chardonnay	Sonoma Coast, CA
Barone Fini, Pinot Grigio	Trentino-Alto Adige, Italy
SeaGlass, Pinot Grigio	Santa Barbara, CA
Noble Vines	Monterey, CA '21
Acrobat, Pinot Grigio	Oregon
Bodegas Care Solidarity, Rosé	Carinena, Spain
La Jolie Fleur, Rosé	IGP Mediteranee, France
Angels & Cowboys, Rosé	Sonoma County, CA
Le Coeur de la Reine, Sauvignon Blanc	Loire, France
Stoneleigh, Sauvignon Blanc	Marlborough, New Zealand
Elizabeth Spencer, Sauvignon Blanc	Mendocino, CA
El Coto, Blanco	Rioja, Spain
Forge, Riesling	Seneca Lake, NY
La Perlina, Moscato	Veneto, Italy
Torbreck Woodcutter's, Semillon	Barossa Valley, Australia
Badenhorst, "Secateurs," Chenin Blanc	South Africa
Los Monteros, Cava Brut	Spain NV
Flora, Prosecco DOC	Veneto, Italy
Canella Brut Rose Mini	Veneto, Italy

## Speciality Cocktails

Elijah Craig Old Fashioned	Elijah Craig Small Batch Kentucky Bourbon, Cocktail Cherries, Orange Slice, Bitters
Basil berry Smash	Nolet Gin, Chambord, Fresh Lemon Juice, Simple Syrup, Basil
Smoke & Honey	Montelobos Mezcal, Lunazul Reposado, Honey Simple Syrup, Fresh Lime Juice, Ginger Beer
Orange Peach Blossom Martini	Ketel One Orange & Peach Vodka, Fresh Lime Juice, Agave Nectar
Honey Bubble	Effen Blood Orange Vodka, Rasperry Puree, Cava
Spicy Lunarita	Lunazul Blanco Tequila, Chile Poblano Liqueur, Muddled Jalapenos, Lime Juice, Agave Nectar
Blueberry Coconut Mojito	Blue Chair Coconut Rum, Blueberry Puree, Fresh Lime Juice, Mint, Simple Syrup, Soda
Bourbon Peach Tea	Bulleit Bourbon, Peach Puree, Freshly Made Tea, Honey Simple Syrup

## Imported and Craft Beers

Corona Extra Lager	Mexico City, Mexico ABV - 4.1%	4
Peroni Nastro Azzurro Euro Pale Lager	Roma, Italy ABV -5.1%	4.5
Birra Moretti Euro Pale Lager	Udine, Italy ABV - 4.6%	4.5
Stella Artois Pale Lager	Leuven, Belgium ABV - 5%	4
Riptide Amber Ale	Pensacola Bay Brewery Pensacola, FL 5.4% ABV	5.5
Basecamp Blonde	Hutton & Smith Brewing Co. Chattanooga, TN 4.8% ABV	7
Ciderboys	rotating flavor Stevens Point, WI	6
Imagery Pinot Noir	Sonoma Valley, CA	8
Portlandia Pinot Noir	Willamette Valley, OR	10
Decoy Pinot Noir	Sonoma Coast, CA	14
Grayson Merlot	Central Coast, CA	8
Drumheller Merlot	Columbia Valley, WA	10
Murphy Goode, Liar's Dice, Zinfandel	Sonoma County, CA	10
Melini, Chianti Borghi d'Elsa	Tuscany, Italy	8
Fantini Sangiovese	Abruzzo, Italy	10
Sant'Antonio, Valpolicella	Veneto, Italy	12
Louis Bernard, Côtes du Rhône	Grenache, Syrah, France	8
Bogle, Twenty Acres, Cabernet	Clarksburg, CA	8
Santa Rita Medalla Real, Cabernet	Central Valley, Chile	9
Coppola Diamond Claret, Cabernet	Alexander Valley, CA	12
Roth Cabernet	Alexander Valley, CA	13
Château Briot	Bordeaux, France	9
Terrazas de los Andes, Malbec	Mendoza, Argentina	8
Beronia, Rioja Tempranillo	Spain	9
Pierano Estate, "Illusion", Proprietary Red	Lodi, CA	10
Buena Vida Hard Seltzer	Rotating Flavors Stone Brewing Escondido, CA	6
One Claw Rye Pale Ale	Westbrook Brewing Mt. Pleasant, SC 5.5% ABV	6.5
Something Cold Blonde Ale (16 oz Can)	Edmund's Oast Brewing Co. Charleston South Carolina 5% ABV	6.5
Juice Bomb Hazy IPA	Sloop Brewing Co. East Fishkill, NY 6.8% ABV	7
Kentucky Bourbon Barrel Ale	Lexington Brewing 8.2% ABV	7
Happy Dad Seltzer	Rotating Flavors -California 5% ABV	6