

# villagio

Italian Grille

myvillagio.com

## REFRESHING STARTERS

### COLD CEREAL 5

sliced bananas or seasonal berries

### OATMEAL 6

sliced bananas or seasonal berries

### YOGURT PARFAIT 6

Sunny Morning Farms greek yogurt, honey, house made granola, seasonal berries

### SEASONAL FRUIT & WHOLE WHEAT CROSSAINT 8

sliced melons, pineapple, berries

### AUTRY MILLS STONE GROUND GRITS 5

cheddar

## SIGNATURES

### EGGS BENEDICT 15

canadian ham, english muffin, hollandaise, breakfast potatoes

### BLT BENEDICT 14

F.H. Farms fried green tomato, sautéed spinach, poached egg, bacon, hollandaise, fruit

### CLASSIC PANCAKES 12

whipped cream, maple syrup

### BLUEBERRY/ BANANA MACADAMIA PANCAKES 14

blueberry or banana and macadamia nut, whipped cream, maple syrup

## CLASSICS

### GAMBERETTO OMELET 18

shrimp, Sweet Grass Dairy brie, spinach, datil pepper hollandaise, chives, grilled local tomato, asparagus

### EGG WHITE FRITTATA 13

spinach, feta, mushroom, grilled local tomato

### VILLAGIO POLENTA BREAKFAST 13

poached eggs, seared cheese polenta cake, prosciutto, pesto sauce

### CREATE AN OMELET 14

three egg omelet with your choice of: ham, bacon, onion, mushroom, bell pepper, feta, cheddar, tomato, jalapeno and salsa, served with breakfast potatoes

### CORNED BEEF HASH 14

house made corned beef hash, two eggs fried, grilled local tomato

### BREAKFAST PANINI 12

fried egg, ham or turkey, provolone, avocado, ciabatta, served with fresh fruit

### VILLAGIO CLASSIC 12

two eggs your way, choice of bacon, ham, or sausage, served with breakfast potatoes and buttermilk biscuit

### The "Fresh Start" Buffet 14

thinking about a light breakfast then think "Fresh Start" all you care to eat of our cold buffet options seasonal fruit, cold cereals, breakfast pastries, breads, bagels, cream cheese, pastrami, smoked salmon, Ducktrap River smoked trout, and other cold buffet items.

### The "Villagio" Buffet 17

thinking bigger, then take advantage of our "Villagio Buffet" this option gives you everything the fresh start offers plus bacon, sausage, breakfast potatoes, cheese blintz, pancakes, waffles, french toast, grits, oatmeal, scrambled eggs, and much more.

## SIDES

breakfast potatoes 5

bacon 5

turkey sausage 5

corned beef hash 5

bagel with cream cheese 5

whole wheat croissant 5

egg any style 3

## SOME LIKE IT HOT

coffee 3

hot tea 3

espresso 4

cappuccino 4

hot chocolate 3

## SOME LIKE IT COLD

fruit juice 4

cranberry, orange, grapefruit, or apple

milk 4

regular or chocolate

iced tea 3

sweet or unsweetened

bottled water 4

soft drinks 3

coke products

NOTICE: consuming raw or undercooked beef, steak, meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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## start

**SOUP OF THE DAY 6**

**BAKED ONION SOUP 7**

crispy leek

**BRUSCHETTA 7**

sweet dried tomato, mozzarella, balsamic glaze

**CRISPY SMOKED MOZZARELLA CAPRESE 8**

breaded mozzarella, sweet tomato sauce, arugula

**FIAMBRES 12**

cured meat, caponatta, cheese, marinated olive, garlic crostini

## salad

**CAESAR 9**

artisan romaine heart, sourdough crouton, parmesan crisp

**CALAMARI 17**

mixed green, pepper, onion, fried calamari, sweet rice dressing

**VILLAGIO CHICKEN 16**

grilled chicken, green apple, grape, toasted almond, green onion, greek yogurt dressing

**FARMER 11**

mixed green, poached egg, bacon, sourdough crouton, parmesan vinaigrette

**CHOP 11**

romaine, feta, tomato, radish, cucumber, sourdough crouton, fried chickpea, vinaigrette

**WEDGE 9**

bacon, cherry tomato, blue cheese, crispy onion, blue cheese dressing

add grilled chicken 6 shrimp 8 steak 9

## flat

**SHRIMP 12**

spinach, lemon essence, piquillo pepper

**BBQ CHICKEN 11**

red onion, cheddar, cilantro

**BLACKENED STEAK 13**

blue cheese, mushroom, truffled arugula

## sandwich

choice of fries, fruit, or roasted cauliflower

**R BURGER 11**

lettuce, tomato, cheese, brioche

**VILLAGIO CLUB 10**

turkey, bacon, fontina, lettuce, tomato, pesto aioli

**SHRIMP AND PEAR WRAP 14**

grilled shrimp, poached pear, lettuce, almond, lemon aioli

**CHICKEN PARMIGIANA 15**

breaded chicken breast, housemade marinara, mozzarella, ciabatta

**GRILLED MAHI 12**

tomato, avocado, remoulade sauce, brioche

**FIAMBRES PANINI 11**

cured meat, provolone, spinach, piquillo pepper, pesto aioli

**TUSCAN TURKEY PANINI 10**

roasted turkey, fresh basil, fire roasted pepper, pomodori, provolone

**ROASTED VEGETARIAN WRAP 10**

roasted local vegetable, hummus, avocado

## entree

**PASTA BOLOGNESE 16**

rigatoni, beef sauce, pickled local sweet pepper, pecorino cheese

**SALMON ALLA MOSTARDA 16**

pan seared salmon, farmer vegetable salad, orange blossom honey mustard glaze, bacon vinaigrette

**SEARED BLACKENED TUNA 18**

red rice, black bean, local vegetable, citrus vinaigrette

**BUTTERNUT SQUASH RAVIOLI 16**

sage beurre blanc, spiced pepita, braised chicken, brown butter

**VEGAN 15**

red rice, black bean, corn, pepper, grilled vegetable, corn sauce

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## PRIMI

### CHEFS KETTLE 6

prepared fresh daily

### TOMATO BISQUE 5

garlic crostini

### CRAB RIPIENO ARTICHOKE 10

lemon braised artichokes, smoked aioli

### SEARED SCALLOPS 12

almond caper burro sauce

### BRUSCHETTA 8

mozzarella, prosciutto, tomato, pesto

### FIAMBRES 12

cured meat, caponatta, cheeses, marinated olive

### FRUTTO DI MARE 9

calamari, peppers, marinara

### SUPPLI AL TELEFONO 7

herb risotto, fresh mozzarella, paprika aioli

### TUNA & FRESH HERB PESTO 11

seared tuna, herb flat bread, basil, mint, parsley pesto

### CAPRILINI 11

goat cheese, olives, roasted peppers, garlic crostini

## INSALATA & PANINO

### CAESAR 6

artisan romaine heart, sourdough crouton, parmesan crisp

### GARDEN 6

mixed greens, tomato, onion, radish

### LOCAL HEIRLOOM CAPRESE SALAD 8

mozzarella, arugula, Ancient Olive balsamic and olive oil

### NEPTUNE CAESAR 16

artisan romaine heart, sourdough crouton, crab, crispy calamari, shrimp, anchovy

### PROSCIUTTO AND MELON SALAD 12

prosciutto de parma, mache lettuce, fig, melon dressing

### VILLAGIO CLUB 11

turkey, bacon, fontina, pesto aioli

### R BURGER 11

angus beef, lettuce, tomato, onion, cheese

### MAHI SANDWICH 12

lettuce, tomato, onion, remoulade sauce

## PASTA

### GNOCCHI 21

slow braised lamb, ragu, orange essence, brussel sprouts

*Pair with the Diseno Malbec 9 per glass*

### MELANZANE ROLLATINI 19

eggplant herb cheese stuffing, eliche pasta, marinara

### FETTUCINI ALFREDO 19

chicken, pancetta, peas

*Pair with the Kim Crawford Sauvignon Blanc 12 per glass*

### RIGATONI 17

house made bolognese, broccolini

*Pair with the Rodney Strong Chardonnay 9 per glass*

### LINGUINE CLAM SAUCE 15

clams, hot chillies, roasted tomato

### ORECCHIETTE CON BROCCOLETTI 16

sweet and spicy Italian sausage, broccoli di rape, pecorino

### CAVATELLI 21

scallop, shrimp, cioppino broth

*Pair with the Alta Luna Pinot Grigio 9 per glass*

## PIATTO PRINCIPALE

### CHICKEN MARSALA 17

mashed potato, portobello mushroom sauce, broccolini

### PORK FILET 18

prosciutto, sage, chianti sauce, potato, brussel sprouts

*Pair with the Ruffino Riserva Chianti 14 per glass*

### SALMON A LA GRIGLIA 19

wild mushroom orzo, tomato jus, local vegetables

### LOCAL FISH MARKET

whim of the chef

### BISTECCA RIBEYE 34

roasted garlic burro, fingerling potato,

arugula truffle salad

*Pair with the Decoy Duckhorn Merlot 14 per glass*

### FILET 38

mushroom risotto, local vegetable, barolo glace

*Pair with the Ruffino Riserva Chianti 14 per glass*

### SIMPLY VEGAN 17

quinoa, rice, local vegetable, tomato broth

*Pair with the Ravenswood Zinfandel 9 per glass*

### SURF AND TURF 39

grilled lobster tail, bruschetta sauce, sirloin steak,

fingerling potato, crispy leeks

*Pair with the Wild Horse Pinot Noir 13 per glass*

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