Angelo's Northwood Vílla

<u>Appetízers</u>

Escargot Bourguígnon	\$10.50	Wing Dings	\$10.95	
Sautéed in a burgundy wine sauce with onions and garlic,		Served with marinara		
served with a lemon		Bruschetta	\$8.95	
Flamíng Cheese	\$9.95	Fresh tomatoes, onions, capers, fresh basil, and parmesan		
Kasserí cheese on a sízzle platter		cheese served on garlic brushed bread		
Calamarí Fríttí	\$11.95	Shrímp Cocktaíl	Market Príce	
Hand breaded and served with marinara sauce		Three jumbo shrimp served with house made cocktail sauce		
Fresh Breaded Mushrooms	\$8.95	Vílla Cheese Bread	50¢/slíce	
Served with marinara sauce		Our famous Villa bread		

Source Ru Salada

	<u>Soups a</u>	<u>X Salads</u>		
House ma	de dressings: Basil Vinaigre	tte, Italían, Ranch, Bleu Cheese (\$1.00	o) &	
Thousand Island. V	ve also offer Red French, Po	ppyseed, Honey Mustard, & Raspber	rry Vínaígrette	
Soup Du Jour	\$2.95/\$4.95	French Oníon	\$3.95/\$5.95	
Soup of the day, cup/bowl		With croutons and melted provolone, cup/crock		
Vílla Chícken Salad	\$14.95	Greek Salad	\$11.95	
Grilled chicken tomatoes, onions, bacon, bleu cheese, and		Fresh greens topped with feta cheese, kalamata olives,		
artichokes with house basil dressing		pepperoncinis, and beets, served with our basil dressing		
Caesar Salad	\$10.95	Add chícken	\$4	
Fresh romaine tossed with house made Caesar dressing		Garden Salad	\$4.95	
Add chicken/anchovies	\$4/\$2	Topped with onion, tomato and cucumber		
	<u>Chícke</u>	n & Veal		
Dollo Domas Aulist	<i>t</i> 12.25	Witalla Com Cranchi	to C o 5	

Pollo Romeo Julíet	\$19.95	Vítello Con Granchí	\$26.95	
Chicken breast sautéed with shiitake mushrooms, shallots,		Veal sautéed with garlic, fresh tomatoes, and crabmeat in a		
and proscíutto in a velvet cream sauce		champagne sauce		
Pollo Romana	\$19.95	Vítello Ducale	\$26.95	
Chicken breast sautéed with garlic, mushrooms, and		Veal sautéed with shiitake mushrooms, walnuts, and		
artichokes in a pink wine sauce		proscíutto ín a brandy bleu cheese sauce		
Pollo Marsala	\$19.95	Vítello Modenese	\$26.95	
Chicken breast sautéed with mushrooms in a marsala wine		Veal topped with prosciutto and provolone sautéed in a		
sauce		dark wine sauce		
Pollo Parmíaíana	\$19.95	Vítello Parmíaíana	\$26.95	

Breaded chicken breast topped with marinara and melted cheese, served with pasta

Pollo Vesuvío \$19.95 Grilled chicken topped with eggplant, prosciutto, marinara and melted cheese, served with pasta

Breaded veal topped with marinara and melted cheese, served with pasta Vítello Castellano \$26.95

а

Veal sautéed with shiitake mushrooms and walnuts in a marsala wine sauce

<u>Sídes & Upgrades</u>

Home Fríes Vegetable Baked Potato French Fríes Pasta Síde Sígnature Salad \$4.95 Loaded Baked Potato \$1.95 French Oníon w/ Cheese \$1/\$2.50 Asparagus \$4.95 Hash Browns \$1.95 Hash Browns w/ Onion \$2.50 Home Fries w/ Onion \$1.50 Síde Fettuccíne Alfredo \$4.95 Burnt Butter Asparagus \$5.95 Síngle Shrímp \$9 Síde Perch \$10

-Consuming raw or undercooked meats, eggs, or seafood may increase your risk of foodborne illness, ask your server about these items-