



APPETIZERS

ESCARGOT BOURGUIGNON \$13

Sautéed in a burgundy wine sauce with onions and garlic, served with a lemon

BRUSCHETTA \$10

Fresh tomatoes, onions, capers, fresh basil, and parmesan cheese served on garlic brushed bread

FRESH BREADED MUSHROOMS \$10

Served with marinara sauce

WING DINGS \$13

Served with ranch, bbq, or buffalo sauce

SHRIMP COCKTAIL \$MP

Three jumbo shrimp served with house made cocktail sauce

FLAMING CHEESE \$12

Kasseri cheese on a sizzle platter

CALAMARI FRITTI \$13

Hand breaded and served with marinara sauce

VILLA CHEESE BREAD 50¢

Our famous Villa bread by the slice

SOUPS & SALADS

House made dressings: Basil Vinaigrette, Italian, Ranch, Bleu Cheese (\$1.00) & Thousand Island. We also offer Red French, Poppyseed, Honey Mustard, & Raspberry Vinaigrette

SOUP DU JOUR \$3/\$5

Soup of the day, constantly rotating, made fresh in house
Cup/bowl

FRENCH ONION \$4/\$6

Slow simmered beef broth, house blend of herbs, carmelized onions, with croutons and melted provolone
Cup/crock

VILLA CHICKEN SALAD \$17

Grilled chicken tomatoes, onions, bacon, bleu cheese, and artichokes with house basil dressing

CAESAR SALAD \$12

Fresh romaine tossed with house made Caesar dressing and homestyle crutons
Add chicken/anchovies \$4/\$2

GREEK SALAD \$13

Fresh greens topped with feta cheese, kalamata olives, pepperoncinis, and beets, served with our basil dressing
Add chicken \$4

GARDEN SALAD \$13

Fresh greens topped with onion, tomato and cucumber

CHICKEN & VEAL

POLLO ROMEO JULIET \$20

Chicken breast sautéed with shiitake mushrooms and prosciutto in a velvet cream sauce

POLLO ROMANA \$20

Chicken breast sautéed with garlic, mushrooms, and artichokes in a pink wine sauce

POLLO MARSALA \$20

Chicken breast sautéed with mushrooms in a marsala wine sauce

POLLO VESUVIO \$20

Grilled chicken topped with eggplant, prosciutto, marinara and melted cheese, served with pasta

POLLO PARMIGIANA \$20

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

VITELLO DUCALE \$27

Veal sautéed with shiitake mushrooms, walnuts, and prosciutto in a brandy bleu cheese sauce

VITELLO MODENESE \$27

Veal topped with prosciutto and provolone sautéed in a dark wine sauce

VITELLO PARMIGIANA \$27

Breaded veal topped with marinara and melted cheese, served with pasta

VITELLO CASTELLANO \$27

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

VITELLO CON GRANCHI \$27

Veal sautéed with garlic, fresh tomatoes, and crabmeat in a champagne sauce

STEAKS & CHOPS

All steaks are topped with mushrooms and house zip sauce unless otherwise specified
Any steak or chop charred and sizzled \$3

FILET MIGNON \$34/\$40

6oz/9oz
Cut from the tenderloin

NY STRIP \$26/\$34

12oz/16oz
Cut from the short loin

T-BONE \$33

20oz
Full flavor, classic cut

RIB STEAK \$38

18oz
Marbled with bone in

PORTERHOUSE \$38

24oz
The best of both, strip & filet

PORK CHOPS \$29

Two 12oz chops grilled to perfection

LAMB CHOPS \$MP

Four chops, topped with mushrooms and house zip

PRIME RIB \$38

20oz (Friday & Saturday only)
Oven roasted topped with au jus

STEAK SICILIAN \$36

16oz
NY Strip topped with mushrooms and ammoglio sauce

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