

# CHRISTMAS DAY DINNER

Open 4:30-8:30

Reservations Recommend

251-224-6510

## Starters

### Beef Carpaccio

Thinly Sliced Rare Beef Tenderloin, Arugula, Capers, Red Onions, Horseradish Cream Sauce 18

### Villaggio Crab Cake

5 oz Crab Cake, Arugula Topped with House-made Lemon and Dill Tartar. 18

### Meat and Cheese Board

Prosciutto, Capicola, Salami, Gorgonzola, Brie with Honey, Smoked Gouda, Fig Jam, Fresh Fruit, Assorted Crackers, Whole Grain Mustard, Cornichons 18

### Calamari Fritti

Lightly Fried Seasoned Calamari, Parmesan Cheese, Lemon, Citrus Sweet Chili 16

### Whipped Feta

Topped with Three Olive Antipasto and Toasted Pine Nuts, Lemon & Orange Zest, Mint, Olive Oil, Served with Grilled Moroccan Spiced Naan Bread 16

### Vera Luso Seafood Tower

Half Dozen Raw Gulf Oysters, NOLA Style Boiled Shrimp, Tuna Crudo, Lobster Salad, Poached Lobster Tail, Snow Crab Cluster 65

## salad and soup

### Lobster Bisque -12

### Villaggio House Salad <sup>GF</sup>

Mixed Greens, Dried Cherries, Spiced Walnuts, Goat Cheese, Roasted Fig Vinaigrette 14

### Burrata Caprese <sup>GF</sup>

Heirloom Tomato & Burrata Salad, Villaggio Basil Pesto, Aged Balsamic, Tomato Jam and Extra Virgin Olive Oil 16

## Entree

### Filet Mignon

Grilled Beef Filet, Mushroom Gnocchi, Grilled Asparagus, Demi Glaze 48  
Add Roasted Lobster Tail \$15

### Pan Roasted Gulf Grouper <sup>GF</sup>

Blue Crab Whipped Potatoes, Black-eyed Pea and Smoked Bacon Succotash, Meyer Lemon Butter 44

### Honey Truffle Shrimp

Tomato Risotto, Grilled Asparagus, Honey Truffle Glaze 38

### Wood Fired Lamb <sup>GF</sup>

Mint and Dried Cherry Risotto, Roasted Tri-Colored Baby Carrots, Peach and Bacon Glaze 40

### Pan Seared Diver Scallops

Spinach and Peach Risotto, Walnut Brown Butter 42

### Seafood Pasta

Grilled Maine Lobster, Gulf Shrimp, Fettuccine, House Made Alfredo and Fresh Basil 36