

Villaggio Grille

A P P E T I Z E R S

Calamari Fritti 16

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

Italian Board 18

Prosciutto, Hot Ham Capicola, Gorgonzola, Brie with Honey, Red Dragon Cheddar Cheese with Whole Grain Mustard, Aritchokes, Sun Dried Tomatoes, Mozeralla Salad, Fresh Basil, Cornichons

Villaggio Pizza 18

Wood-Fired House Made Pizza, Pepperoni, Italian Sausage, Bell Peppers, Mushrooms, Kalamata Olives, Marinara

Beef Carpaccio 16

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

Smoked Salmon Terrine 16

Salmon Layered with Dill Cream Cheese, Capers, Red Onion, Arugula, Assorted Crackers, Topped with Honey Mustard

Margherita Pizza 16

Wood-Fired House Made Pizza, Roasted Garlic, Fresh Mozzarella, Tomatoes, Marinara, Topped with Fresh Basil

S A L A D

Villaggio House Salad 9 GF

Dried Cherries, Spiced Walnuts, Goat Cheese, Roasted Fig Vinaigrette

Watermelon Salad 12 GF

Golden Beets, Cucumbers, Watermelon, Feta, Mint, Pine Nuts, Arugula, Blood Orange Vinagrette

Grilled Caesar 12

Char Grilled Romaine, Cherry Heirloom Tomatoes, Bleu Cheese Crumbles, Bacon, Focaccia Croutons, Caesar Dressing

Caprese 14 GF

Yellow Beefsteak Tomatoes, Fresh Mozzarella, Basil Pesto, Olive Oil and Fresh Basil

W O O D F I R E D O Y S T E R S

Choice of Two Flavors

8 for \$20

Gorgonzola & Shallot

Chili Butter

Prosciutto Rockefeller

Gouda and Green Onion

*Consumer Advisory: Consuming Raw or Undercooked Meats, Polutry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food-Borne Illness Especially if you Have Certain Mecical Conditions

* A 3.99% Fee is Applied to All Credit Card Transactions

* GF = Gluten Free

4790 Wharf Parkway
Orange Beach, AL 36561

MAINS

Honey Truffle Shrimp 30 (GF)

Gulf Shrimp, Roasted Tomato Risotto, Broccolini, Honey Truffle Glaze

Sesame Seared Ahi Tuna 34

Orzo Pasta with Japanese Eggplant, Sun Dried Tomatoes, Artichokes, Feta, Edamame, Wasabi Aioli

Grilled Crab Encrusted Grouper 34 (GF)

Truffle Mash Potatoes, SilverKing Corn and Two Dog Farm Okra Succotash, Sweet Corn Buerre Blanc

Pan Seared Red Snapper 36

Parmesan & Mozzarella Polenta Cake, Stewed Two Dog Farm Okra and Creole, Heirloom Tomatoes, Grilled Chilton County Peach Relish

Seared Diver Scallops 40 (GF)

Spinach and Chilton County Peach Risotto, Walnut Brown Butter

Bone-In Duroc Pork Chop 30

Pancetta and Sweet Pea Gouda Mac and Cheese, Haricot Vert, Bourbon Granny Smith Apple Chutney

Black Angus Filet 40 (GF)

8 oz Filet, Baked Gouda and Carmelized Onion Smashed Red Potatoes, Asparagus, Veal Demi

Surf and Turf 45 (GF)

4 Oz Black Angus Filet, Maine Lobster Tail with Vanilla Bean Butter, Baked Gouda and Carmelized Onion Smashed Red Potatoes, Asapargus, Veal Demi

PASTA

Seafood Pasta 34

Maine Lobster Tail, Gulf Shrimp, Crab, Fettucine, House Made Alfredo & Fresh Basil

Mussel Bucatini 24

New Orleans Supremo Bucatini Pasta, Volpi Spanish Chorizo, Roasted Tomatoes, Herbs, White Wine Butter Sauce, Lemon

Spaghetti & Meatballs 24

Fresh New Orleans Supremo Spaghetti, House Made Pork & Beef Meatballs, Roasted Herb & Oven Dried Heirloom Cherry Tomatoes, Marinara and Fresh Basil

Bolognese 28

Pappardelle Pasta with Ground Beef & Pork, Smoked Bacon, Tomato Cream Sauce, Fresh Basil