

EST. 2007 LOCALLY OWNED

Villaggio Grille

Orange Beach, AL

\$4 MARTINIS

Every Day From
12-6

Lemon drop, Cosmo,
Big Apple

JOIN US FOR

HAPPY HOUR

Every Day From 2-6

DOMESTIC BEER \$3

HOUSE WINE \$4

WELL DRINKS \$3

SHORT RIB
BRUSCHETTA \$8

MEATBALLS &
POLENTA \$8

CHILI BUTTER SHRIMP
SKEWER \$8

HALF-OFF ALL PIZZAS

OYSTERS

CHOICE OF TWO FLAVORS-8 OYSTERS \$20 GF

Gorgonzola & Shallot

Chili Butter

Prosciutto Rockefeller

Gouda and Green Onion

STARTERS

PANCETTA AND MUSHROOM ARANCINI 14

Risotto, Pancetta, Sun Dried Tomatoes, Mixed Mushrooms, Rolled Up, Coated in Bread Crumbs and Deep Fried, Molasses Cream

CALAMARI FRITTI 16

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

BEEF CARPACCIO 16

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

ITALIAN BOARD 18

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

SAUSAGE SPRING ROLL 14

Fennel Sausage, Manchego Cheese, Mozzarella, Caramelized Onion, Wild Mushrooms, Whole Grain Honey Mustard Vinaigrette

SALADS

VILLAGGIO HOUSE SALAD (GF)	8
Mixed Greens, Dried Cherries, Spiced Walnuts, Goat Cheese, Roasted Fig Vinaigrette	
CAPRESE (GF)	12
Yellow Beefsteak Tomatoes, Fresh Mozzarella, Basil Pesto Oil, Olive Oil and Fresh Basil	
GRILLED CAESAR	10
Char-Grilled Romaine, Cherry Tomatoes, Bleu Cheese Crumbles, Bacon, Focaccia Croutons, Caesar Dressing	
BLACKENED SALMON SALAD (GF)	16
Salmon, Butter Lettuce, Arugula, Red Onion, Toasted Pumpkin Seeds, Dried Figs, Grape Tomatoes, Goat Cheese. Tossed in Champagne Vinaigrette	
SIDE HOUSE SALAD \$4	
SIDE CAESAR \$4	

PASTA

SEAFOOD PASTA	24
Grilled Maine Lobster Tail, Gulf Shrimp, Fettucine, House Made Alfredo & Fresh Basil	
BOLOGNESE	24
Pappardelle Pasta with Ground Beef & Pork, Smoked Bacon, Roasted Tomato Cream Sauce, Fresh Basil	
MUSHROOM RAVIOLI	26
Braised Short Ribs, Mushroom Ravioli, Roasted Baby Carrots, Caramelized Onion, Short Rib Jus, Pecorino	
BASIL CHICKEN FUSILI	20
Fusili Pasta, Grilled Chicken, Basil Pesto Cream, Roasted Herb Tomatoes, Wild Mushrooms, Pecorino Romano	
SPAGHETTI & MEATBALLS	22
Fresh Spaghetti, House Made Pork & Beef Meatballs, Roasted Cherry Tomatoes, Marinara and Fresh Basil	
SHRIMP SACCHETTI	28
Gulf Shrimp, Truffle Ricotta Sacchetti Pasta, Sun Dried Tomatoes, Peas, Spanish Chorizo Chardonnay Cream Sauce	
HOUSE MADE LASAGNA	22
Ground Beef and Pork, Smoked Bacon, Tomato Cream Sauce with Ricotta Cheese and Marinara. Served with caesar or house salad.	

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

Alert your server if you have special dietary requirements.

We offer a Cash Price and a Card Price-3.99%

WOOD OVEN PIZZA

MARGHERITA PIZZA

Roasted Garlic, Fresh Mozzarella, Tomatoes, Marinara, Topped with Fresh Basil

14

VILLAGGIO PIZZA

Pepperoni, House Made Italian Sausage, Bell Peppers, Mushrooms, Kalamata Olives, Marinara

16

CHICKEN PESTO

Basil Pesto, Grilled Chicken, Sun Dried Tomatoes, Mushrooms, Fresh Mozzarella

16

WHITE PIZZA

Gouda Alfredo, Fresh Mozzarella, Spinach, Red Onion, Sun Dried Tomatoes, Oregano
add Chicken \$2

14

SHRIMP & CRAWFISH

Rockefeller Cream, Tri-color Bell Peppers, Shrimp, Crawfish Tails, Mozzarella with Blackening Seasoning

16

ENTREES

HONEY TRUFFLE SHRIMP

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

GF

30

GRILLED CRAB ENCRUSTED GROUPE

Truffle Mash Potatoes, Squash and Zucchini Succotash, Beurre Blanc

34

SESAME SEARED AHI TUNA

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

34

SEARED DIVER SCALLOPS

Spinach and Chilton County Peach Risotto, Walnut Brown Butter

GF

40

NEW ZEALAND LAMB LOLLIPOPS

Fig Jam Risotto, Roasted Squash and Zucchini, Balsamic Glaze

GF

38

BLACK ANGUS FILET

8 oz Filet, Asiago Gnocchi, Sautéed Swiss Chard, Veal Demi Glaze

40

BONE-IN DUROC PORK CHOP

Pancetta and Sweet Pea Gouda Mac and Cheese, Green Beans, Bourbon Granny Smith Apple Chutney

30