

EST. 2007 LOCALLY OWNED

Villaggio Grille

Orange Beach, AL

OYSTERS

CHOICE OF TWO

FLAVORS-8

OYSTERS \$20

Gorgonzola & Shallot

Chili Butter

Prosciutto Rockefeller

Gouda and Green Onion

STARTERS

HOUSE MADE BREAD

4

Housemade Focaccia with Olive Tapenade,
Olive Oil, Parmesan Cheese

PANCETTA AND MUSHROOM ARANCINI

14

Risotto, Pancetta, Sun Dried Tomatoes, Mixed
Mushrooms, Rolled and Coated in Bread
Crumbs, Deep Fried, Topped with 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

Please no substitutions on Entree, Pasta, and Pizzas

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	12
Char-Grilled Romaine, Cherry Tomatoes, Bleu Cheese Crumbles, Bacon, Focaccia Croutons, Caesar Dressing	
BLACKENED SALMON SALAD (GF)	18
Salmon, Butter Lettuce, Arugula, Red Onion, Toasted Pumpkin Seeds, Dried Figs, Grape Tomatoes, Goat Cheese. Tossed in Champagne Vinaigrette	

PASTA

SEAFOOD PASTA	24
Grilled Maine Lobster Tail, Gulf Shrimp, Fettucine, Housemade Alfredo & Fresh Basil	
MUSHROOM RAVIOLI	24
Braised Short Ribs, Mushroom Ravioli, Roasted Baby Carrots, Caramelized Onion, Short Rib Jus, Pecorino Romano	
BOLOGNESE	24
Pappardelle Pasta with Ground Beef & Pork, Smoked Bacon, Roasted Tomato Cream Sauce, Fresh Basil	
BASIL CHICKEN PASTA	20
Fettucine, Grilled Chicken, Basil Pesto Cream, Roasted Herb Tomatoes, Wild Mushrooms, Pecorino Romano	
SHRIMP SACCHETTI	24
Gulf Shrimp, Truffle Ricotta Sacchetti Pasta, Sun Dried Tomatoes, Peas, Spanish Chorizo Chardonnay Cream Sauce	
PASTA ALLA FRESCA	18
Roasted Tomatoes, Fresh Basil, Shallots, Garlic, White Wine Butter, Fettucine Add Chicken \$5 Add Shrimp \$6	

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%

ENTREES

BLACK ANGUS FILET

48

8 oz Filet, Asiago Gnocchi, Sauteed Asparagus , Veal Demi Glaze

BONE-IN DUROC PORK CHOP

36

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

GRILLED CRAB ENCRUSTED GROUPER

36

Truffle Mashed Potatoes, Squash and Zucchini Succotash, Beurre Blanc

HONEY TRUFFLE SHRIMP

32

Gulf Shrimp, Roasted Tomato Risotto, Sauteed Asparagus , Honey Truffle Glaze

SEARED DIVER SCALLOPS

42

Spinach and Chilton County Peach Risotto, Sautéed Asparagus, Walnut Brown Butter

SESAME SEARED AHI TUNA

36

Truffle Mashed Potatoes, Sautéed Lemon Butter Spinach, Wasabi Aioli

WOOD OVEN PIZZA

VILLAGGIO

18

Pepperoni, Housemade Italian Sausage, Bell Peppers, Mushrooms, Kalamata Olives, Marinara

CHICKEN PESTO

18

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

TRUFFLE AND SAUSAGE

18

Truffle Oil, Housemade Italian Sausage, Sautéed Mushrooms, Chopped Green Onions, Lemon Garlic Aioli, Fresh Mozzarella

SHRIMP & CRAWFISH

18

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