

Lunch Menu

APPETIZERS

- Calamari Fritti** 16
Lightly Fried Seasoned Calamari, Parmesan Cheese, Lemon, Citrus Sweet Chili
- Chef Board** 16
Artisanal Meats and Cheese. Three Cheeses and Two Meats with Accompaniments
- Beef Carpaccio** 16
Thinly Sliced Rare Beef Tenderloin, Arugula, Capers, Red Onions, Horseradish Cream Sauce
- Prince Edward Island Mussels** 14
Spanish Chorizo, White Wine Butter Sauce, Roasted Tomatoes, Toasted Baguette Slices, Herbs, Lemon

WOOD-FIRED OYSTERS

8 for \$20-Choice of 2 Flavors

- Prosciutto Rockefeller
Gouda & Green Onion
- Gorgonzola & Shallot
Chili Butter with Focaccia
Crumbles

SALADS

- Caprese** 14
Yellow Beefsteak Tomatoes, Fresh Mozzarella, Basil Pesto, Olive Oil and Fresh Basil
- Villaggio House Salad** 9
Dried Cherries, Spiced Walnuts, Goat Cheese, Roasted Fig Vinaigrette
- Grilled Caesar** 12
Char-Grilled Romaine, Cherry Heirloom Tomatoes, Bleu Cheese Crumbles, Bacon, Focaccia Croutons, Caesar Dressing
- Blackened Salmon Salad** 16
Salmon, Butter Lettuce, Arugula, Red Onion, Toasted Pumpkin Seeds, Dried Figs, Grape Tomatoes, Goat Cheese. Tossed in Champagne Vinaigrette

SANDWICHES

(Choice of Fries or House Made Chips)

- Grouper Sandwich** 14
Pan Seared Grouper, Lemon and Dill Tartar Sauce, Spring Mix, Tomato, House Made Focaccia Bread
- Villaggio Burger** 12
Half Pound Beef Patty, Seared Red Onions, Tomato, Field Greens, Garlic Aioli, Brioche
Bleu Cheese, Provolone, or Cheddar
- Italian Club** 12
Grilled Chicken, Prosciutto, Roasted Red Pepper, Provolone, Tomato, Field Greens, Garlic Aioli, Ciabatta

ENTREES

- Seafood Pasta** 16
Roasted Maine Lobster Tail, Gulf Shrimp, Crab, Fettucine, House Made Alfredo & Fresh Basil
- Chicken Scallopini** 14
Thinly Sliced Chicken Breast, Breaded and Pan Seared, Cremini Mushrooms, Caramelized Onions, Capers, Marsala Butter, Angel Hair
- Basil Chicken Pasta** 14
Angel Hair, Grilled Chicken, Basil Pesto, Cream, Roasted Herb Tomatoes, Wild Mushrooms, Pecorino Romano
- Shrimp Scampi** 14
Gulf Shrimp, Tomatoes, Peas, Pappardelle Pasta, White Wine Butter
- Lasagna** 14
Smoked Bacon, Ground Beef, and Pork. Ricotta and Marinara Sauce
- Chicken Parmesan** 14
Breaded Mozzarella Stuffed Chicken over Fettuccine with Marinara Sauce
- Pan Seared Grouper** 16
Mushroom & Pea Risotto, Green Beans, White Wine Butter
- New York Strip** 6 OZ. - 16
Scalloped Potatoes, Green Beans, Gorgonzola Cream
- Grilled Salmon** 16
Roasted Tomato Risotto, Broccolini, Balsamic Reduction

WOOD-FIRED PIZZA

No Modifications On Pizza

- Villaggio** 18
Pepperoni, Sausage, Bell Peppers, Mushrooms, Kalamata Olives, Marinara
- Margherita** 16
Roasted Garlic, Fresh Mozzarella, Tomatoes, Marinara, Topped with Fresh Basil
- Chicken Pesto** 18
Basil Pesto, Chicken, Tomatoes, Silver Dollar Mushrooms, Mozzarella
- White Pizza** 16
Gouda Alfredo Fresh Mozzarella, Spinach, Red Onion, Sun Dried Tomatoes, Oregano

*Consuming Raw or Under-Cooked Meats, Seafood, and/or Shellfish May Cause Potential Health Risks

*There will be a convenience fee added to all card payments

White Wine by the Glass

Coppola Diamond, Chardonnay 9

Sonoma Coast, CA

Novellum, Chardonnay 10

Languedoc-Roussillon, France

Carmel Road, Unoaked Chardonnay 11

Monterey, CA

Chalk Hill, Chardonnay 12

Sonoma Coast, CA

Barone Fini, Pinot Grigio 8

Trentino-Alto Adige, Italy

SeaGlass, Pinot Grigio 9

Santa Barbara, CA

Acrobat, Pinot Grigio 12

Oregon

Bodegas Care Solidarity, Rosé 8

Carinena, Spain

La Folie Fleur 10

IGP Mediteranee, France

Angels & Cowboys, Rosé 13

Sonoma County, CA

Le Coeur de la Reine, Sauvignon Blanc 9

Loire, France

Stoneleigh, Sauvignon Blanc 11

Marlborough, New Zealand

Elizabeth Spencer, Sauvignon Blanc 12

Mendocino, CA

El Coto, Blanco 8

Rioja, Spain

Forge, Riesling 9

Seneca Lake, NY

La Perlina, Moscato 10

Veneto, Italy

E. Guigal, Rhone Blanc 12

Côtes du Rhone, France

Badenhorst, "Secateurs," Chenin Blanc 13

South Africa

Los Monteros, Cava Brut 9

Spain NV

Flora, Prosecco DOC 10

Veneto, Italy

Canella Brut Rose Mini 12 -

Veneto, Italy

Specialty Cocktails

Elijah Craig Old Fashioned 12

Elijah Craig Small Batch Kentucky Bourbon, Cocktail Cherries, Orange Slice, Bitters

Smoke & Honey 10

Montelobos Mezcal, Lunazul Reposado, Honey Simple Syrup, Fresh Lime Juice, Ginger Beer

Orange Peach Blossom Martini 10

Ketel One Orange & Peach Vodka, Fresh Lime Juice, Agave Nectar

Basil berry Smash 12

Nolet Gin, Chambord, Fresh Lemon Juice, Simple Syrup, Basil

Honey Bubble 10

Effen Blood Orange Vodka, Raspberry Puree, Cava

Spicy Lunarita 12

Lunazul Blanco Tequila, Chile Poblano Liqueur, Muddled Jalapenos, Lime Juice, Agave Nectar

Blueberry Coconut Mojito 10

Blue Chair Coconut Rum, Blueberry Puree, Fresh Lime Juice, Mint, Simple Syrup, Soda

Bourbon Peach Tea 12

Bulleit Bourbon, Peach Puree, Freshly Made Tea, Honey Simple Syrup

Red Wine by the Glass

Imagery Pinot Noir 8

Sonoma Valley, CA

Portlandia Pinot Noir 10

Willamette Valley, OR

Decoy Pinot Noir 14

Sonoma Coast, CA

Grayson Merlot 8

Central Coast, CA

Drumheller Merlot 10

Columbia Valley, WA

Murphy Goode, Liar's Dice, Zinfandel 10

Sonoma County, CA

Melini, Chianti Borghi d'Elsa 8

Tuscany, Italy

Fantini Sangiovese 10

Abruzzo, Italy

Sant'Antonio, Valpolicella 12

Veneto, Italy

Louis Bernard, Côtes du Rhône 8

Grenache, Syrah, France

Santa Rita Medalla Real, Cabernet 9

Central Valley, Chile

Coppola Diamond Claret, Cabernet 12

Alexander Valley, CA

Roth Cabernet 13

Alexander Valley, CA

Château Briot 9

Bordeaux, France

Terrazas de los Andes, Malbec 8

Mendoza, Argentina

Beronia, Rioja Tempranillo 9

Spain

Pierano Estate, "Illusion", Proprietary red 10

Lodi, CA

Imported & Craft Beers

Corona Extra Lager 4

Mexico City, Mexico ABV - 4.1%

Peroni Nastro Azzurro Euro Pale Lager 4.5

Roma, Italy ABV -5.1%

Birra Moretti Euro Pale Lager 4.5

Udine, Italy ABV - 4.6%

Stella Artois Pale Lager 4

Leuven, Belgium ABV - 5%

Riptide Amber Ale 5.5

Pensacola Bay Brewery Pensacola, FL 5.4% ABV

Basecamp Blonde 7

Hutton & Smith Brewing Co. Chattanooga, TN 4.8% ABV

Ciderboys 6

rotating flavor Stevens Point, WI

Buenavida Hard Seltzer 6

Rotating Flavors Stone Brewing Escondido, CA

One Claw Rye Pale Ale 6.5

Westbrook Brewing Mt. Pleasant, SC 5.5% ABV

Something Cold Blonde Ale (16 oz Can) 6.5

Edmund's Oast Brewing Co. Charleston South Carolina 5 5.0% ABV

Juice Bomb Hazy IPA 7

Sloop Brewing Co. East Fishkill, NY 6.8% ABV

Kentucky Bourbon Barrel Ale 7

Lexington Brewing 8.2% ABV