

EST. 2007 LOCALLY OWNED

Villaggio Grille

Orange Beach, AL

SALAD AND SOUP

LOBSTER BISQUE

16

Bowl of Lobster Bisque Topped with Grilled Lobster Tail

VILLAGGIO HOUSE SALAD ^{GF}

8

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

CLASSIC CAESAR

9

Chopped Romaine, Cherry Tomatoes, Focaccia Croutons, Grated Pecorino
Caesar Dressing

BURRATA CAPRESE ^{GF}

15

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

NICOISE SALAD ^{GF}

18

Ahi Tuna, Red Potatoes, Green Beans, Egg, Grape Tomatoes, Artichoke Hearts, Thyme,
Kalamata Olives

WOOD-FIRED OYSTERS

Choice of Two Flavors - 8 Per Order \$20

Gorgonzola & Shallot

Chili Butter

Prosciutto Rockefeller

Gouda & Green Onion

STARTERS

VILLAGGIO CRAB CAKE	14
5 oz Crab Cake, Arugula Topped with House-made Lemon and Dill Tartar.	
WHIPPED FETA	12
Topped with Sliced Kalamata Olives and Toasted Pine Nuts, Lemon & Orange Zest, Mint, Olive Oil, Served with Grilled Moroccan Spiced Naan Bread	
MEAT AND CHEESE BOARD	18
Prosciutto, Hot Ham Capicola, Salami, Gorgonzola, Brie with Honey, Smoked Gouda, Whole Grain Mustard, Cornichons, Assorted Crackers	
BEEF CARPACCIO	16
Thinly Sliced Rare Beef Tenderloin, Arugula, Capers, Red Onions, Horseradish Cream Sauce	
CALAMARI FRITTI	16
Lightly Fried Seasoned Calamari, Parmesan Cheese, Lemon, Citrus Sweet Chili	
CHICKEN PESTO ARANCINI	14
Risotto, Mushrooms, Sun Dried Tomatoes, Chicken, Rolled and Coated in Bread Crumbs, Deep Fried, Topped with House Made Basil Pesto	
HOUSE MADE BREAD	4
House Made Focaccia with Olive Tapenade, Olive Oil, Parmesan Cheese	

WOOD-FIRED PIZZAS

MARGHERITA PIZZA	16	CHICKEN PESTO PIZZA	18
Wood Fired, Roasted Garlic, Fresh Mozzarella, Tomatoes, Marinara, Topped with Fresh Basil		Grilled Chicken, Mozzarella, Basil Pesto, Mushroom and Sun-dried Tomato	
VILLAGGIO PIZZA	18	TRUFFLE & SAUSAGE PIZZA	18
Pepperoni, Sausage, Bell Peppers, Mushrooms, Kalamata Olives, Marinara		Wood Fired, Truffle Oil, Italian Sausage, Sautéed Mushrooms, Green Onions, Lemon Garlic Aioli, Fresh Mozzarella	

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.

ENTRÉES

GRILLED FILET MIGNON	48
Mushroom Stuffed Gnocchi, Grilled Asparagus, Demi Glace	
PAN ROASTED GULF GROUPER GF	36
Blue Crab Whipped Potatoes, Black-eyed Pea and Smoked Bacon Succotash, Meyer Lemon Butter	
DOUBLE CUT DUROC PORK CHOP	36
16 oz, Stone-fruit Mostarda, Charred Broccolini, Gouda & Pancetta Macaroni & Cheese.	
10 LAYER LASAGNA	24
Beef and Pork Sugo, Ricotta Béchamel, House Made Marinara and Mozzarella	
SEAFOOD PASTA	34
Grilled Maine Lobster, Gulf Shrimp, Fettuccine, House Made Alfredo and Fresh Basil	
BOLOGNESE	26
Pappardelle Pasta with Ground Beef & Pork, Smoked Bacon, Roasted Tomato Cream Sauce, Fresh Basil	
PAN SEARED DIVER SCALLOPS GF	36
Peach and Spinach Risotto, Lemon Beurre Blanc	
CRISPY SKIN-ON SEABASS OVER RAVIOLI	34
Artichoke Ravioli with Lemon Florentine Sauce, Roasted Tomatoes, Spinach	
WOOD FIRED CARIBBEAN LOBSTER TAIL	46
Bell Pepper and Lemon Risotto, Asparagus, Clarified Butter	
GRILLED RIBEYE	65
14 oz American Wagyu, Herb Roasted Fingerling Potatoes, Garlic Sauteed Green Beans, Cowboy Butter	

CUSTOMER NOTICE

We offer Card Price and a Cash Price for all our goods and services in store.
Scan code for a copy of the Card Price

