

Antipasti ~ Appetizers

Antipasto ala Villa ~ 10

Prosciutto, capicola, sopresatta, provolone & olives

Ravioli Fritte ~ 8

Homemade fried ravioli

Hot Antipasto ~ 12

Eggplant rolettini, clams arreganato zucchini, & fried shrimp

Clam Arreganata ~ 10

Fresh minced clams with seasoned bread crumbs

Calamari Fritti ~ 13

Fried calamari

Bocconcino ~ 12

Slices of fresh mozzarella, prosciutto & tomatoes

Jumbo Shrimp Cocktail ~ 13

Served with cocktail sauce.

Melanzane Ripiene ~ 9

Eggplant stuffed with ricotta & mozzarella

Spiedini alla Romana ~ 8

Bread, mozzarella, garlic, lemon & anchovy sauce or marinara sauce

Cozze Al Piacere ~ 12

Mussels served with marinara or in a white wine garlic sauce

Broccoli Rabe con Salsiccia ~ 11

Broccoli rabe & Italian sausage sauteed with virgin olive oil & garlic

Zucchini Fritti ~ 7

Fried zucchini

Mozzarella Fritti ~ 8

Fried Mozzarella

Zuppe ~ Soup

Stracciattelli ~ 5

Pasta, egg & Spinach

Tortellini ~ 6

Meat tortellini & broth

Pasta Faggioli ~ 6

Pasta & beans

Insalata ~ Salad

Caesar Salad ~ 7

Layered eggplant with mozzarella and tomato sauce

Melanzane ~ 15

Mixed Greens ~ 7

Farinacei ~ Pasta

Spaghetti ~ 17

Sausage or meatballs

Penne Ala Vodka ~ 17

Tomatoes, pancetta, onion & cream

Spaghetti with Clam Sauce ~ 18

Red or white sauce

Rigatoni Filetto Di Pomodoro ~ 18

served with fresh plum tomato, onion & prosciutto di parma

Tortellini ala Panna ~ 18

Prosciutto, peas & sun dried tomatoes in a cream sauce

Homemade Cheese Ravioli ~ 17

"Ravioli King ****" (Gannet Newspaper)

Orechietta Casa Linga ~ 19

Broccoli rabe & Sausage in garlic and extra virgin olive oil

Orechietta ala Villa ~ 18

Chicken & Shitake mushrooms in a light pink sauce

Rigatoni Bolognese ~ 18

Hearty meat sauce

** Consuming raw or undercooked meat, fish or shellfish may increase your risk of food-borne illness, especially if you have medical conditions**

** Please speak to Owner, Chef or Waiter about any food allergies**

Manzo ~Beef

Steak Bevo ~ 28

Vinegar peppers & potatoes in our family sauce

Prime Shell Steak ~ 27

Grilled to your specification

Filet Mignon ~ 29

Over a bed of spinach in a wine nebbiolo sauce

Surf & Turf ~ 32

Shrimp scampi & filet mignon

Maiale ~Pork

Pork Chops alla Griglia ~19

Topped with vinegar peppers or plain

Sausage Bevo ~19

Vinegar peppers & potatoes in our family sauce

Pollo ~ Chicken

Pollo Bevo ~ 20

Vinegar peppers & potatoes in our family

Pollo Siciliano ~ 19

*Topped with eggplant & mozzarella
and baked in a tomato sauce*

Pollo Martini ~ 20

*Seared in a parmigiano cheese & sautéed in
a lemon & wine sauce*

Pollo Nino ~ 20

Shitake mushrooms in a cognac sauce

Vitello ~ Veal

Veal Nino ~ 22

Shitake mushrooms in a cognac sauce

Veal Saltimbocca ala Romano ~22

Over a bed of sautéed spinach topped with prosciutto

Veal Giardino ~ 22

Milanese over mixed greens salad

Veal Pizzaiola Parmigiana ~22

*Topped with fresh mozzarella
over angel hair pasta*

Pesci ~ Fish

Salmon Dijon over Spinach ~ 22

Champagne Dijon mustard sauce

Jumbo Shrimp Parmigiana ~ 24

Baked with tomato sauce & mozzarella

Tilapia Francese ~ 19

Lightly battered in a lemon sauce

Sea Scallops Scampi over Spinach ~ 22

Herbs and white wine sauce

Jumbo Shrimp Scampi over Cappellini ~ 24

Herbs and white wine sauce

Health Conscious Menu

Grilled Chicken Parmigiana ~ 19

With fresh mozzarella & tomato sauce

Pollo Griglia ~ 19

Chicken breast over mixed greens or sautéed spinach

Grilled Salmon over Mixed Greens ~ 22

Served with house dressing

Gluten Free Rice Pasta ~ 17

Marinara or broccoli garlic & extra virgin olive oil

Above Entrees served with salad and potato & specially selected vegetables or pasta

Verdure

Broccoli Rabe ~ 8

Garlic & Extra virgin olive oil

Spinach ~6

Garlic & Extra virgin olive oil

Broccoli ~6

Garlic & Extra virgin olive oil

Luncheon Menu

Appetizers

Antipasto ~ 8

Eggplant Rolettini ~ 8

Soup Du Jour ~ 4

Shrimp Cocktail ~ 10

Clam Arreganata ~ 8

Salads

Mixed Greens ~ 7

with Grilled Chicken ~ 12

Caesar Salad ~ 7

with Grilled Chicken ~ 12

Chef Salad ~ 10

Shrimp Platter ~ 11.95

Pasta

Penne Ala Vodka ~ 9

Baked Penne ~ 9

Penne with Broccoli ~ 9

Homemade Cheese Ravioli ~ 10

Spaghetti with Clam Sauce ~ 11

Spaghetti with Meatballs ~ 9

Entrees

Veal Parmigiana ~14

Chicken Parmigiana ~11

Eggplant Parmigiana ~10

Chicken Francese ~ 11

Broiled Pork Chops ~13

Shrimp Parmigiana ~15

Shrimp Scampi ~15

Chicken Marsala ~11

Veal Marsala ~14

Tilapia ~12

Broiled, Arregantata, or Francese

Entrees served with a choice of salad, Pasta or vegetable

Pizza

Mozzarella Pizza ~14.00

Gluten Free Pizza ~ 16.00

Pizza topping: add \$ 2.50 each

*Sausage, Pepperoni, Meatballs, Anchovy, Mushroom, Onion
Extra Cheese, Garlic & Oil, Marinara, Sun-Dried Tomatoes, Eggplant, Peppers*

Special Toppings: add \$ 5 each

Chicken Cutlet, Broccoli Rabe, White, Caprese, Or Salad Pizza

Hot Wedges

Veal Parmigiana ~12

Pepper & Egg ~8

Chicken Parmigiana ~ 9

Meatball Parmigiana ~ 9

Meatball ~ 8

Steak, Mushroom, Onions & Cheese ~16

Eggplant Parmigiana ~ 9

Steak, Onion & Cheese ~ 14

*Broiled Sausage ~ 9
with vinegar peppers & onions
cheese, tomato (hot or sweet)*

*Chicken Panini ~ 9
with lettuce, mayonnaise,*

*Sirloin Burger ~ 8
with french fries*

*Grilled Chicken ~ 9
with mushroom & onion*

Salads

Mixed Greens ~7

Caesar Salad ~7

*Mixed Greens with Chicken ~14
Grilled or Cutlet*

*Caesar Salad with Chicken ~ 14
Grilled or Cutlet*

Small House Salad ~ 4

Children's Menu

7.95

Homemade Cheese Ravioli

Hamburger with French Fries

Baked Penne

Spaghetti Meatball

Chicken Fingers with French Fries

Penne with Butter