

Antipasti

(appetizer)

***Mozzarella Caprese 7.95**

*fresh mozzarella with tomato,
olive oil and balsamic vinegar*

Cozze Marinara 6.95

*fresh black mussels in
our marinara*

***Bruschetta 5.95**

*toasted garlic bread topped
with fresh tomatoes, garlic,
olive oil and basil*

add diced mozzarella 1.00

***Mozzarella Marinara 7.95**

*wedges of mozzarella
lightly saut'eed and baked
in marinara*

***Portobello 7.95**

*grilled heart mushroom in
a garlic lemon sauce over
mixed greens*

Lumache e Funghi 8.95

*succulent Escargot with
mushroom caps and garlic
butter*

Affettato Misto (for two)..... 8.95

*mixed meats & cheeses,
roasted peppers & artichoke
hearts*

Zuppa e Insalate

(soup and salad)

Pasta Fagioli 4.95

traditional Northern Italian soup

Tortellini Fagioli 4.95

*cheese or meat tortellini in a
savory chicken broth*

Caesar Salad 4.95

*hearts of romaine lettuce tossed
with homemade croutons and
dressing*

Large Caesar Salad 7.95

Zuppa di Vongole 4.25 Bowl, 3.95 Cup

*the creamy American classic
New England Clam Chowder
served Pepe's way*

Creamy Broccoli ..4.95 Bowl, 3.95 Cup

rich, but very light

***House Tossed Salad 3.95**

*mixed greens with tomatoes,
onions and your choice of
dressing*

Large Tossed Salad 6.95

Entree

(pastas)

Served with house salad & garlic rolls - substitute caesar or soup - \$1.25 extra

***Ravioli al Formaggio11.95 in Marinara**

*fresh pasta filled with ricotta
and parmesan cheese in
marinara or alfredo sauce*

.....12.95 in Alfredo

***Spaghetti**

(Marinara or Aglio e Olio) ... 10.95

*saut'eed in garlic, olive oil and
white wine*

***Fettucine Alfredo 12.95**

*very creamy and rich with a touch of nutmeg
add shrimp 6.00 add chicken 4.00*

Tortelliniin Marinara 11.95

*(meat or cheese) In Alfredo 12.95
served in marinara or alfredo sauce*

Spaghetti 11.95

*with meatballs, sausage, meat sauce or
mushroom sauce*

Al Forno

(from the oven)

Served with house salad & garlic rolls - substitute caesar or soup - \$1.25 extra

***Manicotti 11.95**

*A rich blend of 3 Italian cheeses
rolled in a light pasta covered and
baked with marinara and mozzarella*

***Conchiglie Ripiene 10.95**

*four large pasta shells filled with
ricotta cheese and parmesan then
baked with sauce and mozzarella*

***Rollatine di Melanzane ... 10.95**

*tender filets of eggplant rolled around
mozzarella, icotta and parmesan then
finished off in the oven*

Chicken Canneloni 12.95

*fresh pasta stuffed with ground chicken,
ricotta and portabella mushrooms,
topped with mozzarella and marinara*

***Melanzane Parmigiana 11.95**

*layers of sliced eggplant baked
in marinara and smothered with
mozzarella*

Lasagna 11.95

*a house specialty. A combination
of meat and layered noodles and
baked to perfection*

***Gnocchi Sorrentina 13.95**

*hearty potato dumplings saut'eed
with fresh tomatoes and garlic,
baked with mozzarella*

***Pasta al Forno 11.95**

*penne noodles saut'eed with mari-
nara and baked with parmasean and
mozzarella*

* Vegetarian Item

Parties of 6 or more, 15% gratuity added. Split order add \$2.95

Restaurant now available Sunday for parties of 50 - 100 people.

Vitello

(veal)

Served with pasta, house salad & garlic rolls - substitute caesar or soup - \$1.25 extra

- **Pizzaiola** 15.95
saut'eed in wine with mushrooms and onions in a delicate red sauce
- **Limone** 16.95
tender milk fed veal in our mouth-watering lemon sauce and topped with saut'eed mushrooms
- **Saltimbocca** 16.95
scallopine topped with imported prosciutto ham, mozzarella, artichoke hearts and mushrooms in a white wine butter sauce
- **Sicula** 15.95
saut'eed in wine with red and green peppers
- **Piemontese** 16.95
simmered in white wine and demiglace with portobello and wild mushrooms with a touch of rosemary
- **Parmigiana** 14.95
breaded veal saut'eed then topped with mozzarella and marinara then baked in the oven

Pollo

(chicken)

Served with pasta, house salad & garlic rolls - substitute caesar or soup - \$1.25 extra

- **Marsala** 15.95
saut'eed with mushrooms in a mouth-watering marsala wine sauce
- **Alessandra** 16.95
saut'eed breast of chicken with black olives, sun dried tomatoes, artichoke hearts and mushroom in a brandy cream sauce
- **Romana** 16.95
tender breast saut'eed with wild peas and artichoke hearts and served in a brandy cream sauce
- **Villaggio** 16.95
topped with prosciutto ham, mozzarella and saut'eed in mushroom, butter and white wine sauce
- **Parmigiana** 15.95
breaded chicken saut'eed and topped with marinara then baked with mozzarella
- **Cacciatore** 14.95
sliced chicken breast sauteed with peppers, onions and mushrooms in a light red sauce over pasta

Pesce e Gamberi

(fish and shrimp)

Served with house salad & garlic rolls - substitute caesar or soup - \$1.25 extra

- **Pescatore** 18.95
Linguine with shrimp, grouper, clams, mussels and scallops in a garlic red sauce
- **Cozze Marinara** 14.95
fresh black mussels steamed in a spicy red sauce with lots of garlic and plenty of linguini
- **Gamberi Villaggio** 16.95
jumbo gulf shrimp saut'eed with basil and mushrooms in an aurora sauce over fettucine
- **Linguine Vongole** 15.95
baby clams simmered in their own broth with a touch of garlic and your choice of red or white sauce with linguine
- **Salmone alla Teresa** 18.95
tender filet saut'eed and topped with jumbo lump crab meat in a sauce and a side of pasta
- **Ravioli d'Aragosta** 16.95
succulent lobster meat in a fresh pasta and served in an aurora sauce
- **Spigola Sofia** 18.95
a filet of tender seabass topped with jumbo shrimp and scallops in a white wine sauce and aside of pasta
- **Gamberi Scampi** 15.95
fresh gulf shrimp saut'eed with garlic, butter lemon juice and a side of pasta
- **Linguine Crab Trecolori** .. 18.95
jumbo lump crab meat saut'eed with fresh broccoli, vine ripe tomatoes and linguine in a savory seafood broth
- **Cernia Villaggio** 21.95
grouper saut'eed with mushrooms and chopped tomatoes in an aurora sauce and a side of pasta

Pizza

Served with house salad & garlic rolls - substitute caesar or soup - \$1.25 extra

- Cheese 12"** 9.95 **Pizza For Two 15"** 12.95
- Each item** 1.25

Extra Cheese, Sausage, Pepperoni, Red Peppers, Onions, Ground Beef, Black Olives, Fresh Tomatoes, Mushrooms & Anchovies

Villaggio's Special - 12" 14.95, 15" 16.95

Sausage, Pepperoni, Onions, Mushrooms & Red Peppers

Extra charge on to-go orders, 25 cents per dinner • Please see our extensive wine list

Split orders add 2.95

•Sauce Available Chicken or Veal



House Specials

Served with house salad & garlic rolls - substitute caesar or soup - \$1.25 extra

Nodina di Maiale 18.95

a seared 14 oz. center -cut porkchop served in honey mustard brandy sauce and topped with artichoke hearts, sundried tomatoes, roasted yellow peppers, green olives and pine nuts

Arrosto della Mamma 18.95

pork roast rolled and stuffed with spinach, carrots, rosemary and garlic then topped with portobello and wild mushrooms in a port

Ossobuco Pizzaiola 24.95

thick center-cut leg of veal roasted and simmered with mixed vegetables, in its own sauce

Mare e Monti 19.95

veal scallopini stuffed w/ shrimp and scallops in a lemon butter sauce

Braciola 18.95

beef cutlet rolled & stuffed w/ bread crumbs, mozzarella, parmesan, ham & onions, served in a light marinara w/ peas served over pasta

Bambini

Children's Menu - 12 & Under Please

Spaghetti or Penne

Marinara 4.95

add 1 meatball or meat sauce 1.95

Fettucine Alfredo 6.95

Cheese Ravioli 5.95

Meat Lasagna 5.95

Sides alla Carte

side of pasta 3.95

side of meatballs 3.95

side of sausage 3.95

meat sauce or mushroom

sauce 3.25

steamed broccoli 2.95

extra bread 2.50

Dolci

(desserts)

Cannoli 5.50

Tiramisu 6.95

Cheesecake 5.50

Chocolate Cheesecake 5.95

Ask about our Imported Desserts

Bevande

(beverages)

Coffee 2.95
(regular or decaf)

Espresso2.95, Double 3.95

Milk 2.50

Soda & Iced Tea 2.95

Cappuccino 3.50

Mineral Water

1/4 Liter 2.95

1/2 Liter 3.95

Liter 6.95

Ice Cold Beer

Domestic 3.95

Bud, Bud Light, Michelob Light, Miller Lite, & O'Douls

Imported 4.50

Peroni, Moretti, Moretti Red & Heineken