

VILLAGGIO

RISTORANTE • EST. 2004

ANTIPASTI

PORTOBELLO RIPIENO portobello mushroom stuffed with mixed vegetables & topped with goat cheese, baked	16	SALUMI E FORMAGGI variety of cured meats & cheeses, artichokes, assorted olives	24
IMPEPATA DI COZZE fresh P.E.I. mussels, black pepper, white wine lemon sauce	16	ZUPPA DEL GIORNO soup, prepared daily	11
FLATBREAD mozzarella, fresh figs, prosciutto, balsamic reduction	17	INSALATA DI MARE marinated octopus, baby shrimp, calamari, cuttlefish	17
ARANCINI CACIO E PEPE fried, breaded rice balls, pecorino romano, mozzarella & black pepper topped with truffle aioli	16	POLPO grilled, marinated Spanish octopus, served with a chickpea & cherry tomato salad	24
CALAMARI FRITTI squid, lightly floured & fried	17	COSTOLETTE D' AGNELLO two local ontario lamb chops grilled, topped with salsa verde served medium	24
CARPACCIO DI VITELLO raw marinated veal filet mignon, arugula, goat cheese toasted pecans, cherry tomatoes, citronette dressing	18	POLENTA FRITTA made in house polenta, deep fried, served with truffle aioli	16
BURRATA whole burrata imported from Campania, cherry tomatoes arugula & fennel, balsamic vinaigrette	25	GAMBERI AL VINO tiger shrimp, sauteed with cherry tomatoes, kalamata olives in a white wine garlic lemon sauce	18

INSALATE

ARUGULA arugula, gorgonzola cheese, fresh figs, toasted walnuts white honey balsamic dressing	16
MISTA spring mixsalad, strawberries, goat cheese, toasted sliced almonds, honey balsamic vinaigrette	15
SPINACI baby spinach, ricotta salata, fennel, cherry tomatoes balsamic vinaigrette	15
CAPRESE whole imported Italian mozzarella di bufala, olives red onions & tomato salad	24
CESARE romaine hearts, crispy prosciutto, home-made crutons Parmigiano-Reggiano shavings, Villaggio ceaser dressing	16

CARNE

STINCO D' AGNELLO IN UMIDO 18oz New Zealand lamb shank braised for 5 hours with onions, celery & carrots in a white wine sauce served with mashed potatoes	39
BISTECCA 12oz USDA Prime ribeye, grilled, topped with taleggio cheese & fresh figs served with seasonal vegetables & potato	48
POLLO breast of chicken, pan-seared stuffed with ricotta & spinach lemon cream sauce served with seasonal vegetables & potato	35

PASTA

GNOCCHI GORGONZOLA E NOCI made in house potato dumplings, gorgonzola cheese, topped with toasted walnuts, cream sauce	24
PAPPARDELLE AL RAGÙ D' AGNELLO fresh pasta, Ontario lamb ragù slow cooked in a tomato sauce	23
SPAGHETTI ALLE VONGOLE E POMODORINI fresh pasta, clams, cherry tomatoes in white wine garlic sauce	24
PENNE ALL' ORTOLANA cherry tomatoes, portobello mushrooms, kalamata olives, zucchini topped with parmigiano shavings, fresh tomato sauce	20
PACCHERI ALLA BOSCAIOLA made in house mild sausage, portobello mushrooms, green peas, cream sauce	23
CAVATELLI AL SALMONE organic salmon, zucchini, white wine garlic sauce	21

RISOTTO

ARAGOSTA Carnaroli rice, Caribbean lobster meat, green onions, garlic, tomato sauce, cream Add lobster tail 22	28
FICHI E GORGONZOLA Carnaroli rice, gorgonzola cheese, fresh figs	26

PESCE

FILETTO DI PESCE fresh fish filet, grilled, dijon herb crust, served with an arugula & chickpea salad	MARKET PRICE	PESCE INTERO whole fish, grilled, topped with a jalapeno pineapple salsa, served with seasonal vegetables & potato	MARKET PRICE
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PIZZA

Villaggio's pizza dough is made in-house using "00" flour and our tomato sauce is made from scratch using San Marzano tomatoes. Our pizza is served whole. If you would like it cut, please advise your server.

BURRATA E FICHI mozzarella, fresh figs, imported burrata, walnuts	24	NAPOLI mozzarella, kalamata olives, anchovies, capers, tomato sauce	18
PARMA mozzarella, Prosciutto di Parma, arugula, Parmigiano-Reggiano shavings	19	CALABRESE fior di latte, spicy soppressata, tomato sauce	16
MARGHERITA fior di latte, basil, tomato sauce	15	MONTI mozzarella, spicy soppressata, mixed mushrooms, tomato sauce	19
ITALIANA mozzarella, goat cheese, cherry tomatoes, basil pesto	18	RUSTICA mozzarella, sundried tomatoes, basil pesto, roasted potatoes touch of tomato sauce	18
VILLAGGIO fresh mozzarella di bufala, spicy soppressata, black olives, tomato sauce	18	BUFALINA mozzarella, zucchini, topped with fresh mozzarella di bufala	19