

## — Pizza —

**Napoletana** Baked Fresh to order in our **Wood Fired Ovens** with Whole Milk Mozzarella and San Marzano Tomato and Basil Sauce. Large Round 18” (8 slices) 17 Small personal size 12” 10

**Siciliana** Thick Crust Deep Dish Pizza baked to order with Whole Milk Mozzarella and San Marzano Tomato and Basil Sauce. Large Square 12” x 18” (8 slices) 17 Small **Personal** Deep Dish Round 10” 10

**Toppings:** Large Pizza 5 Small Pizza 3 Sweet Fennel Sausage, Pepperoni, Sauteed Mushrooms, Oven Roasted Peppers, Carmelized Onions Sliced Ham, Black Olives, Imported Anchovies, Sun dried Tomatoes, Sauteed Broccoli, Sauteed Spinach & Extra Cheese **Prosciutto di Parma** Large Pizza 9 Small Pizza 5

**Margherita (D.O.C.)** This Traditional Pizza was named after the Queen Margherita di Savoia in the late 1800’s for her favorite combination of Homemade Mozzarella, San Marzano Tomatoes, Basil and Olive Oil. **Wood Fired**, Simple, Classic, and Delicious! Large Round 22 Small Round 12

**Mozzarella di Bufala** Our Margherita made with buffalo milk mozzarella imported from Italy Large Round 24 Small Round 14

**Focaccia della Nonna (D.O.C.)** “Grandma’s Pizza” is made with Homemade Mozzarella, Crushed San Marzano Tomatoes, Basil, with a touch of Fresh Garlic and Tuscan Olive Oil. Large Thin Crust Sicilian 24 Large Round 24 Small Round 14 Small Deep Dish 14

**Marinara** Homemade Marinara Sauce made from San Marzano Tomatoes Fresh Garlic, Basil and Tuscan Olive Oil. Large Square 16 Small Deep Dish Round 10 Large Round 16 Small Round 10

**Sottosopra** “Upside down” Layers of Homemade Mozzarella baked under the Marinara Sauce. Large Square 22 Small Deep Dish Round 12 Large Round 21 Small Round 12

**Bianca** “White Pizza” Whole Milk Mozzarella topped with Fresh Ricotta, Authentic Pecorino, and a touch of Fresh Garlic and Tuscan Olive Oil. Large Round 23 Small Round 13

**Speciale** Our “Special” Pizza is loaded with Fresh Fennel Sausage, Pepperoni, Homemade Meatball, Mushrooms, Carmelized Onions, Oven Roasted Peppers & Mozzarella. Large Round 24 Small Round 14 Large Square 24 Small Deep Dish Round 14

**Quattro Formaggi** “Four Cheese” Pizza made with layers of Homemade Mozzarella, Mild Provolone, Smoked Mozzarella, and Authentic Pecorino Cheese. Large Round 23 Small Round 13

**Insalata e Focaccia** “Salad Pizza” A Fresh Baked Garlic Focaccia topped with Chopped Mix Green Salad and a Light Tuscan Olive Oil Dressing. Large Round 21 Small Round 12 Large w/Grilled Herb Chicken 27 Small w/Herb Grilled Chicken 17

**Affumicata** Smoked Mozzarella with a San Marzano Tomato and Basil sauce and Topped with Sun Dried Tomatoes and Oven Roasted Peppers. Large Round 23 Small Round 13 Large Square 23 Small Deep Dish Round 13

**Vegetale** Fresh Sauteed Broccoli, Spinach, Mushrooms, Oven Roasted Peppers with Mozzarella and a Tomato and Basil Sauce. Large Round 24 Small Round 14 Large Square 24 Small Deep Dish Round 14

**Caprese** Layers of Homemade Mozzarella on a Fresh baked Sicilian Focaccia. Topped with slices of Vine Ripened Tomatoes, Basil and a touch of Fresh Garlic and Tuscan Olive Oil. Large Square 23 Small Deep Dish Round 13

**Crispino** Thin crust Plumb Tomato Sicilian Focaccia Topped with Homemade Mozzarella, Vine Ripened Tomatoes, Basil and Oven Roasted Peppers with Tuscan Olive Oil. Large Thin Crust Square 26 Small Deep Dish Round 14

**Romana** “Stuffed Pizza” with Oven Roasted Potatoes, Sweet Fennel Sausage, Pepperoni, & Mozzarella. Half Pizza (3 slices) 15 Whole Stuffed Pizza (5 slices) 23

## — Wraps —

1. **Arugula** with Grilled Marinated Chicken Strips, Homemade Mozzarella, Grape Tomatoes and Light Lemon & Tuscan Olive Oil Dressing. 13
2. **Caesar** with Grilled Marinated Chicken Strips, Homemade Mozzarella, Romaine Salad and Dijon Caesar Dressing or Balsamic Vinaigrette. 13

## — Antipasti e Contorni —

**Fried Zucchini** 9  
**Fried Eggplant Sticks** 9  
**Bruschetta Pomodoro** 9  
**Baked Clams** (1/2 dozen) 11  
**Polpette di Carne** - Fresh Homemade Meatballs in Pomodoro Sauce 11  
**Broccoli Rabe** Sauteed with Prosciutto di Parma & Tuscan Olive Oil Seasonal - market price  
**Fried Gulf Shrimp** (5) 17  
**Minestrone di Riso** a Northern Italian favorite soup of Fresh Vegetable & Italian Rice 8

**Arancini - Rice Balls** 9  
**Potato Croquettes** 9  
**Bruschetta Roasted Peppers** 10  
**Asparagi** Al Forno sauteed Asparagus with Reggiano Parmigiano Seasonal - market price  
**Eggplant Involtini** Baked Eggplant with Ricotta, Pomodoro Sauce and Mozzarella 11  
**Broccoli or Spinach** Sauteed with Fresh Garlic and Tuscan Olive Oil 8  
**Chicken Soup** Made of Fresh Sauteed Vegetables, Wild Italian Rice and Chunks of Fresh Breast of Chicken 8

## — Calzone —

1. **Grilled Fennel Sausage or Grilled Herb Chicken** with Carmelized Onions, Oven Roasted Peppers, and Mozzarella. 14
2. **Sauteed Broccoli or Spinach with Mushrooms**, Carmelized Onions, Mozzarella and Herb Grilled Chicken. 14
3. **Sauteed Broccoli Rabe** with Grilled Fennel Sausage or Herb Grilled Chicken and Homemade Mozzarella. market price
4. **Romana** Just like our Stuffed Pizza with Oven Roasted Potatoes, Pepperoni, Fennel Sausage and Mozzarella 13
5. **Calzone** Traditional - Freshly baked to order with Whole Milk Ricotta and Mozzarella Cheese with any one Pizza Topping. 10
6. **Calzone Quattro Formaggi** “Four Cheese” Whole Milk Ricotta, Smoked Mozzarella, Mild Provolone & Mozzarella. 12

## — Insalate —

**La Villa House Salad** Chopped Mixed Greens with Homemade Mozzarella, Mild provolone, & Roasted Peppers over Garlic Bruschetta 12 w/Grilled Chicken 19

**Mixed Green Salad** 9 Add toppings to create your own salad. Choose - One 4, Two 6, Three 8

**Antipasto** Vine Ripened Tomatoes, Roasted Peppers, Roasted Eggplant. Homemade Mozzarella, Provolone, Reggiano Parmigiano, Prosciutto di Parma, and Imported Sopressata 14

**Insalata Caprese** Vine Ripened Tomato Salad with Homemade Mozzarella, Roasted Peppers, Red Onion, Basil and Tuscan Olive Oil Seasonal - market price

**Pollo Caesar Salad** Grilled Marinated Chicken Strips over a Romaine Salad and Garlic Croutons with dijon Caesar dressing 13

**Tre Colori** Arugula, Belgian Endives and Radicchio 10 with Grilled Chicken 17

**Organic Baby Green Salad** with Crumbled Gorgonzola, Carmelized Walnuts, Beets and Garlic Croutons 10 with Grilled Chicken 17

## — Panini Alla Griglia —

### GRILLED HERO SANDWICHES

**Grilled Chicken** with Homemade Mozzarella, Tomatoes, Roasted Peppers and choice of dressing 13

**Sauteed Broccoli Rabe** with Homemade Mozzarella and Grilled Fennel Sausage or Grilled Chicken market price

**Grilled Nature Veal or Grilled Chicken** with Smoked Mozzarella with Portobello Mushrooms, Roasted Peppers with Roasted Garlic Mayo 13

## — Alla Parmigiana —

Entrees Served With Pasta

	HERO	ENTREE
<b>Eggplant</b>	11	15
<b>Chicken or Nature Veal</b>	13	17
<b>Homemade Meatball</b>	11	15
<b>Shrimp</b>	15	19

## — Primi / Pasta —

**Rigatoni Pomodoro** Tomato and Basil Sauce 10

**Pappardelle Bolognese** Meat Sauce with Reggiano Parmigiano 13

**Ravioli con Ricotta** Fresh Cheese Ravioli with Pomodoro & Basil Sauce 13 **Al Forno** - Baked w/Mozzarella Cheese 15

**Linguini Marinara** Fresh San Marzano Tomato, Basil & Garlic Sauce 11 **Marinara col Gamberi** w/Fresh Sauteed Gulf Shrimp (5) 19

**Penne Broccoli o Spinaci** Sauteed Spinach or Broccoli with fresh garlic & Tuscan Olive Oil 13 **with Grilled Herb Chicken** 19

**Orecchiette** Handmade “Pasta Ears” with Broccoli Rabe sauteed with Prosciutto di Parma and Tuscan Olive Oil Seasonal - market price

**Pasta “LA VILLA” con Pappardelle** Meat Sauce, Fresh Mushrooms, Sauteed Peas, with a touch of Ricotta and Pomodoro Sauce 14

**Spaghetti Vongole (Bianco o Rosso)** Red or White Clam Sauce with Imported Baby Clams 14 **with Gulf Shrimp** 20

**Pasta e Fagioli Napoletana** Red & White Cannellini Beans with Pasta Shells in a Hearty and Healthy Vegetable “Zupa” with touch of Fresh Tomato & Garlic 12

**Penne Gamberi** Fresh Gulf Shrimp with sauteed Vegetables and Tuscan Olive Oil 19

**Rigatoni Alla Vodka** Light cream red sauce with sauteed Prosciutto di Parma and Vodka 15

**Spaghetti Primavera** made with seven different fresh vegetables, Sauteed with fresh Garlic & Tuscan Olive Oil 14 **with Grilled Herb Chicken** 20

**Lasagna Bolognese al Forno** Baked Fresh Lasagna with Ricotta, Meat Sauce and Mozzarella 13

**Ziti al Forno “Classic Baked Ziti”** Baked with Ricotta, Mozzarella and Pomodoro Basil Sauce 12

## — Secondi / Entrees —

**Pollo Balsamico** Oven Roasted Chicken Breast marinated with Authentic Balsamico & served with Sauteed Spinach with Tuscan Olive Oil 19

**Sauteed Nature Veal or Gulf Shrimp** with Marsala Wine, Artichoke Hearts, Asparagus & Wild Mushrooms 19

**Broccoli Rabe Sauteed** with Prosciutto di Parma, Fresh Garlic & Tuscan Olive Oil with Grilled Marinated Chicken Breast or Grilled Fennel Sausage Seasonal - Market Price

**Lemon Herb Grilled Chicken** Breasts with Sauteed julienne vegetables with Fresh Garlic and Tuscan Olive Oil 19

**Bruschetta Milanese** Breaded Chicken or Nature Veal Cutlets Topped with Bruschetta Tomatoes with a Basil and Olive Oil Dressing 18

**Scarpariello** Fresh Fennel Sausage and Chicken Breast sauteed with Mushrooms, Sweet Peppers and White Wine 19

– Bevande –

– Birre –

**Draft**, Brooklyn Lager, Coors Light, Budweiser, Samuel Adams, and Stella Artois  
**Bottle**, Heineken, Peroni, and Corona

– Vino Bianco –

	Caraffina	Bottle
<b>Bellini</b> , Light Sparkling Prosecco & White Peach Puree	10	
<b>White Zinfandel</b> , Mondavi, Napa Valley 2006	8	
<b>Pinot Grigio</b> , LaGaria Veneto 2006	9	25
<b>Chardonnay</b> , Trinchero, Napa Valley 2006	9	25
<b>Sauvignon Blanc</b> , Geyser Peak, Sonoma 2006	10	28
<b>Bianco Toscano</b> , Trebbiano blend, Antinori, Tuscany 2006	10	28
<b>Chardonnay</b> , Chateau St. Jean, Sonoma 2005		38
<b>“Private Reserve” Chardonnay</b> , Beringer, Napa Valley		69

– Vino Rosso –

<b>Merlot</b> , Columbia Crest, Columbia Valley 2004	8	22
<b>Montepulciano d’ Abruzzo</b> , Umani Ronchi 2005	8	22
<b>Pinot Noir</b> , Pepperwood California, 2006	8	22
<b>Col Di Sasso</b> , Sangiovese/Cabernet Blend, Tuscany 2006	9	25
<b>Shiraz</b> , Coppola, Napa Valley 2004	9	25
<b>Chianti</b> , Ruffino, Tuscany 2004	10	28
<b>Cabernet Sauvignon</b> , Ravenswood, Napa Valley 2004	11	32
<b>Cabernet Sauvignon</b> , “Claret” Coppola, California 2004		42
<b>Chianti Classico “Peppoli”</b> , Antinori, Tuscany 2004		56
<b>Cabernet Sauvignon</b> , Chateau St. Jean, Sonoma 2004		66

LA • VILLA

PIZZERIA FORNO A LEGNA