

LA VILLA PIZZERIA
Brooklyn – Park Slope
718-499-9888
Wood Fired Ovens

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) 16 Small personal size 12" 9

Siciliana Thick Crust Deep Dish Pizza baked to order in our **Fire Deck Oven**

with whole Milk Mozzarella and San Marzano Tomato and Basil Sauce.

Large Square 12" x 18" (8 slices) 16 Small Deep Dish Round 10" 9

Toppings: Large Pizza 6 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 and 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 combinations of Homemade Mozzarella, San Marzano Tomatoes, Basil and Olive Oil.

Wood Fired, Simple, Classic, and Delicious! Large Round 21 Small Round 11

Mozzarella di Bufala Large Round 22 Small Round 12

Focaccia di 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 23 Large Round 22 Small Round 12 Small Deep Dish 12

Marinara Homemade Marinara Sauce made from San Marzano Tomatoes Fresh Garlic, Basil and Tuscan Olive Oil. Large Square 15 Small Deep Dish Round 9 Large Round 14 Small Round 9

Sottosopra "Upside down" Layers of Homemade Mozzarella, baked under the marinara sauce. Large Square 22 Small Deep Dish Round 12 Large Round 20 Small Round 12

Bianca "White Pizza" Whole Milk Mozzarella topped with fresh Ricotta, Authentic Pecorino, a touch of fresh Garlic and Tuscan Olive Oil. Large Round 21 Small Round 11

Speciale Our "Special" Pizza is loaded with fresh Fennel Sausage, Pepperoni, Homemade Meatball, Mushrooms, Carmelized Onions, Oven Roasted Peppers & Mozzarella. Large Round 23 Small Round 12 Large Square 24 Small Deep Dish Round 12

Quattro Formaggi "Four Cheese" Pizza made with layers of Homemade Mozzarella, Mild Provolone, Smoked Mozzarella, and Authentic Pecorino Cheese. Large Round 22 Small Round 12

* **D.O.C.** - Denominazione Di Origine Controllata (denomination of controlled origin). The "D.O.C." was created to establish guidelines for a "Vera Pizza Napoletana" just as for Italian wines. All the ingredients of true Napoletana Pizza must be of local origin. This means the use of only San Marzano Tomatoes, Mozzarella Di Bufala, Fior di-latte, Basil, Olive Oil, fresh Garlic and Reggiano Parmigiano or Pecorino Romano.

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 18 Small Round 10 Large w/Grilled Herb Chicken 24
Small w/Herb Grilled Chicken 14

Affumicata Smoked Mozzarella with a San Marzano Tomato and Basil sauce and Topped with Sun Dried Tomatoes and Oven Roasted Peppers.
Large Round 20 Small Round 11 Large Square 21 Small Deep Dish Round 11

Vegetali Fresh Sautéed Broccoli, Spinach, Mushrooms, Oven Roasted Peppers with Mozzarella and a Tomato and Basil Sauce. Large Round 23 Small Round 12
Large Square 24 Small Deep Dish Round 12

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 22 Small Deep Dish Round 11

Crispino Thin Crust Plum 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 13

Romano “Stuffed Pizza” with Oven Roasted Potatoes, Sweet Fennel Sausage, Pepperoni, and Mozzarella. Whole Stuffed Pizza (5 Slices) 21

Antipasti e Contorni

Fried Zucchini 8
Bruschetta Pomodoro with Homemade Mozzarella 8
Baked Clams (½ Dozen) 10
Polpette di Carne - Fresh Homemade Meatballs in Pomodoro Sauce 10
Broccoli Rabe Sautéed with Prosciutto di Parma and Tuscan Olive Oil market Price
Fried Gulf Shrimp (5) 15
Minestrone di Riso a Northern Italian soup of Fresh Vegetable & Italian Rice 7
Fried Eggplant Sticks 8
Arancini - Rice Balls 8
Potato Croquettes 8
Bruschetta Roasted Peppers and Homemade Mozzarella 9
Asparagi Al Forno sautéed Asparagus with Reggiano Parmigiano market price
Eggplant Involtni Baked Eggplant with Ricotta, Pomodoro Sauce and Mozzarella 9
Broccoli or Spinach Sautéed with Fresh Garlic and Tuscan Olive Oil 7
Chicken Soup Made of Fresh Sautéed Vegetables, Wild Italian Rice and Chunks of Fresh Breast of Chicken 7

Calzone

1. **Grilled Fennel Sausage or Grilled Herb Chicken** with Caramelized Onions, Oven Roasted Peppers, and Mozzarella. 13
2. **Sautéed Broccoli and Spinach with Mushrooms,** Caramelized Onions, Mozzarella and Herb Chicken. 13
3. **Sautéed Broccoli Rabe** with Grilled Fennel Sausage or Herb Grilled Chicken and Homemade Mozzarella. Market price
4. **Romano Panini** Just like our stuffed Pizza with Oven Roasted Potatoes, Pepperoni, Fennel Sausage and Mozzarella 12

5. **Calzone** Traditional - Freshly backed to order with Whole Milk Ricotta and Mozzarella Cheese with any one Pizza Topping. 9
6. **Calzone Quattro Formaggi** "Four Cheese" Whole Milk Ricotta, Smoked Mozzarella, Mild Provolone & Mozzarella. 10

Baked Fresh To Order

Insalate

La Villa House Salad Chopped Mixed Greens with Homemade Mozzarella, Mild Provolone, & Roasted Peppers over Garlic Bruschetta 11 w/grilled chicken 15

Mixed Green Salad with Homemade Italian or Balsamic Vinaigrette 7.50

Additional charge for toppings to create your own salad. Choose - One 3, Two 5, Three 7
Sun-Dried Tomatoes, Portobello Mushrooms, Roasted Peppers, Grilled Zucchini, Grilled Eggplant, Mild Provolone, Shredded Whole Milk Mozzarella and Homemade Mozzarella.

Antipasto Vine Ripened Tomatoes, Roasted Peppers, Artichoke Hearts, Grilled Vegetables, with Homemade Mozzarella, Mild Provolone, Reggiano Parmigano, 14

Insalata Caprese Vine Ripened Tomato Salad with Homemade Mozzarella, Red Onion, Roasted Peppers and Tuscan Olive Oil seasonal – market price

Pollo Caesar Salad Grilled Marinated Chicken Strips over a Romaine Salad with Garlic Croutons and Dijon Caesar Dressing or Balsamic Vinaigrette 12

Tre Colore Arugula, Belgian Endives and Radicchio with a Light Lemon and Tuscan Olive Oil Dressing 9
with Grilled Gulf Shrimp or Grilled Medallions of Nature Veal 15

Organic Baby Green Salad with Crumbled Gorgonzola, Carmelized Walnuts, Beets, Garlic Croutons and a Tuscan Olive Oil Dressing 9

Secondi / Entrees

Pollo Balsamico Oven Roasted Organic Free Range Chicken Breast Marinated with authentic Balsamico & served with Sautéed Spinach with Tuscan Olive Oil. 17

Sautéed Nature Veal or Gulf Shrimp with Marsala Wine, Artichoke Hearts, Asparagus & Wild Mushrooms 17

Broccoli Rabe Sautéed with Prosciutto di Parma, Fresh Garlic & Tuscan Olive Oil with Grilled Marinated Free Range Chicken Breast or Grilled Fennel Sausage MARKET PRICE

Primavera Fresh Gulf Shrimp or Free Range Chicken Breast Sautéed in a light wine sauce served with Fresh assorted vegetables 17

Bruschetta Milanese Breaded Chicken or Nature Veal Cutlets Topped with Bruschetta Tomatoes with Basil and Olive Oil Dressing 15

Scarpariello Fresh Fennel Sausage and Organic Chicken Breasts sautéed with Mushrooms, Sweet Peppers and White Wine 17

Panini Alla Griglia

GRILLED HERO SANDWICHES

Grilled Chicken with Homemade Mozzarella, Tomatoes, Roasted Peppers and Basil Pesto Dressing 12

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

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

Primi / Pasta

Rigatoni Pomodoro Fresh Tomato and Basil Sauce 9

Pappardelle Bolognese Homemade Meat Sauce with Reggiano Parmigiano and Pomodoro 12

Ravioli con Ricotta Fresh Cheese Ravioli with Pomodoro and Basil Sauce 12
Al Forno - Baked with Mozzarella Cheese 13

Linguini Marinara Fresh San Marzano Tomato, Basil and Garlic Sauce 10
Marinara col Gamberi with Fresh Sauteed Gulf Shrimp (5) 17

Penne Broccoli o Spinaci Sauteed Spinach or Broccoli with fresh garlic and Tuscan Olive Oil 12 with Grilled Herb Chicken Strips 16

Spaghetti Vongole (Bianco o Rosso) Fresh Red or White Clam Sauce with Imported Baby Clams 14 with Gulf Shrimp 18

Orecchiette Handmade "Pasta Ears" with Broccoli Rabe sauteed with Prosciutto di Parma and Tuscan Olive Oil with Grilled Fennel Sausage or Grilled Chicken Market Price

Pasta e Fagioli Napoletana Red and White Cannellini Beans with Pasta Shells in a Hearty and Healthy Vegetable "Zuppa" with a touch of fresh tomato and garlic 10

Penne Gamberi Fresh Gulf Shrimp Sauteed with Fresh Broccoli, Basil, Chopped Tomato and Tuscan Olive Oil. 17

Rigatoni Alla Vodka Light Cream red sauce with sauteed Prosciutto di Parma and Real Vodka 12

Spaghetti Primavera made with seven different fresh vegetables, Sauteed with fresh Garlic and Tuscan Olive Oil 12

Lasagna Bolognese al Forno Baked Homemade Lasagna with Ricotta, fresh Meat Sauce and Mozzarella 12

Ziti al Forno "Classic Baked Ziti" Baked with Ricotta, Mozzarella and Pomodoro Basil Sauce 10

Pasta "LA VILLA" con Pappardelle made with Homemade meat sauce, Fresh Mushrooms, Sauteed Peas, with a touch of Ricotta and Pomodoro Sauce 12 Baked with Homemade Mozzarella 14

261 Fifth Avenue • Park Slope, Brooklyn • 718 • 499 • 9888

Alla Parmigiana

Entrees Served With Pasta

Eggplant Parmigiana
Chicken or Nature Veal
Homemade Meatball
Shrimp Parmigiana

HERO

10
11
10
13

ENTREE

13
15
13
17

Wraps

1. **Arugla** with Grilled Marinated Chicken Strips, Homemade Mozzarella, Grape Tomatoes and Light Lemon & Tuscan Olive Oil Dressing. 12
2. **Caesar** with Grilled Marinated Chicken Strips, Romaine Salad, Homemade Mozzarella and Dijon Caesar Dressing or Balsamic Vinaigrette. 12