

LA • VILLA

PIZZERIA FORNO A LEGNA

– 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) 14 Small personal size 13" 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, Spicy Fennel Sausage, Pepperoni, Sauteed Mushrooms, Oven Roasted Peppers, Carmelized Onions, Sliced Ham, Imported Black Olives, Imported Anchovies, Sun dried Tomatoes, Sauteed Broccoli, Sauteed Spinach, Artichoke Hearts, & Fried Eggplant
Special Toppings: Large Pizza 9 Small Pizza 5 Prosciutto di Parma, Speck Prosciutto, Sweet Soppresata, Hot Soppresata, & Sauteed Broccoli Rapa
Choose Whole Wheat for any Wood Fired Pizza or Wrap at no additional cost

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.** Large Round 22 Small Round 12

Mozzarella di Bufala - Authentic imported Buffalo milk Mozzarella from Campania, Italy. Large Round 25 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 17 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 **Add crumbled Gorgonzola** Large Round 26 Small Round 15

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 Romano Cheese. Large Round 23 Small Round 13
Add Gorgonzola to make a Cinque Formaggi! Large Round 26 Small Round 15

Insalata e Focaccia "Salad Pizza" A Fresh Baked Garlic Focaccia topped with Mixed Green Salad and a Light Tuscan Olive Oil Dressing.
Large Round 21 Small Round 12 Large w/Grilled Herb Chicken 28 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 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

Pizza a Metro - Thin crust Square Pizza (8 slices) cooked in our **Wood Burning Oven**. Choose from the following or create your own:
For Imported Mozzarella di Bufala additional \$5

1. Margherita with Homemade Mozzarella, basil and Drizzled Extra Virgin Olive Oil 20
2. Carmelized onions, mushrooms & homemade mozzarella, fresh garlic & Tuscan olive oil 22
3. Fresh garlic, Tuscan olive oil, Arugula, shaved Reggiano Parmigiano with either sliced Prosciutto di Parma, Speck (smoked imported Prosciutto), Sweet Soppresata, or Hot Soppresata 23
4. Sauteed Broccoli Rapa & Sliced Fresh Fennel Sausage, homemade mozzarella, & Tuscan olive oil 23

– Calzone –

1. **Calzone** Traditional - Freshly baked to order with Whole Milk Ricotta & Mozzarella Cheese w/any one Pizza Topping 10
2. **Grilled Fennel Sausage or Grilled Herb Chicken** with Carmelized Onions, Oven Roasted Peppers, and Mozzarella 14
3. **Sauteed Broccoli or Spinach with Mushrooms**, Carmelized Onions, Mozzarella and Herb Grilled Chicken 14
4. **Sauteed Broccoli Rapa** with Grilled Fennel Sausage or Herb Grilled Chicken and Homemade Mozzarella 14
5. **Romana** Just like our Stuffed Pizza with Oven Roasted Potatoes, Pepperoni, Fennel Sausage and Mozzarella 13
6. **Calzone Quattro Formaggi** "Four Cheese" Whole Milk Ricotta, Smoked Mozzarella, Mild Provolone & Mozzarella 12
7. **Dessert Calzone** - Baked Fresh to Order from our Wood-Fired oven with sweet ricotta and Nutella Hazelnut Chocolate 8

– 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
3. **La Villa** mixed greens with grilled chicken, fresh mozzarella, provolone, roasted peppers and Balsamic Vinaigrette. 13

Piadina "Flat bread sandwich" Fresh from the wood burning oven, Choose either Imported Speck (Smoked Prosciutto), Prosciutto di Parma, Hot Soppresata, Or Sweet Soppresata with wild arugula & homemade mozzarella 12

– Grilled Sandwiches –

- Grilled Chicken** with Homemade Mozzarella, Tomatoes, Roasted Peppers and choice of dressing 13
Sauteed Broccoli Rapa with Homemade Mozzarella and Grilled Fennel Sausage or Grilled Chicken 14
Grilled Nature Veal or **Grilled Chicken** with Smoked Mozzarella, Portobello Mushrooms, Roasted Peppers & Roasted Garlic Mayo 13

– Antipasti e Contorni –

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| <p>Fried Calamari 10
 Fried Calamari All'Arrabbiata - tossed in a spicy Marinara sauce 11
 Fried Homemade Mozzarella "Mezzaluna" 12
 Fried Zucchini or Fried Eggplant Sticks 9
 Bruschetta - toasted Garlic peasant bread with homemade mozzarella & topped with Fresh tomato & basil or Sweet Roasted Peppers 10
 Baked Clams Oreganata Fresh Little necks with seasoned bread crumbs (1/2 dozen) 11
 Homemade Meatballs - Made daily with 100% fresh ground beef on premise with tomato & basil sauce 12
 Broccoli Rapa - Bitter Italian broccoli Sauteed with Prosciutto di Parma and Tuscan Olive Oil 11</p> | <p>Arancini Traditional Rice Balls with peas, pomodoro & mozzarella 9
 Potato Croquettes - Yukon Gold potatoes with Reggiano Parmigiano 9
 Asparagi Al Forno roasted Asparagus with Reggiano Parmigiano 11
 Eggplant Involtini Battered Eggplant baked with Ricotta, Mozzarella & tomato basil sauce 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
 Minestrone di Riso a Northern Italian Style soup of Fresh Vegetables, Imported Beans & Italian Rice 8</p> |
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– Insalate –

- La Villa House Salad** Mixed Greens with Homemade Mozzarella, Mild provolone, & Roasted Peppers over Garlic Bruschetta 12
Mixed Green Salad 9 with **Traditional Balsamic Vinaigrette** or **White Balsamic Vinaigrette**. Add toppings to create your own salad.
 Choose - One topping 3, Two toppings 5, Three toppings 7
Antipasto Prosciutto di Parma, Hot Soppresata, Sweet Soppresata, Mild Provolone, Reggiano Parmigiano, Fresh Mozzarella, Asparagus & Sweet Roasted Peppers 14
Insalata Caprese Vine Ripened Tomato Salad with Homemade Mozzarella, Roasted Peppers, Red Onion, Basil and Tuscan Olive Oil 12
Pollo Caesar Salad Grilled Marinated Chicken Strips over a Romaine Salad and Garlic Croutons with dijon Caesar dressing 13
Oven Roasted Beet Salad - Red and Golden Beets Crumbled Gorgonzola and Fresh Fennel 12
Organic Baby Green Salad with Crumbled Gorgonzola, Caramelized Walnuts, Beets and Garlic Croutons 10
 Add Grilled Herb or Fried Chicken or Nature Veal to Any Salad - additional 7 Add Grilled or Fried Gulf Shrimp (4) - additional 10

– Alla Parmigiana –

Entrees Served With Pasta

	HERO	ENTREE		HERO	ENTREE
Zucchini or Eggplant	12	16	Homemade Meatball	12	16
Breaded Chicken or Nature Veal	13	17	Breaded Gulf Shrimp	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 "Pasta Ears" with Broccoli Rapa sauteed with Prosciutto di Parma and Tuscan Olive Oil **Seasonal** - 14
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 15 **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 a variety of 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 19
Sauteed Nature Veal or Gulf Shrimp with Marsala Wine, Artichoke Hearts, Asparagus & Wild Mushrooms 20
Broccoli Rapa Sauteed with Prosciutto di Parma, Fresh Garlic & Tuscan Olive Oil w/Grilled Marinated Chicken Breast or Grilled Fennel Sausage Seasonal - 20
Lemon Herb Grilled Chicken Breasts with Sauteed julienne vegetables, Fresh Garlic and Tuscan Olive Oil 19
Bruschetta Milanese Breaded Chicken or Nature Veal Cutlets Topped with Fresh Tomatoes, Arugula with a Basil and Olive Oil Dressing 18
Fresh Atlantic Salmon Lightly Seasoned & Oven Roasted with sauteed Escarole 21