

Il Villaggio

Happy Mother's Day



Appetizers

- 🍷 FRESH MOZZARELLA, PROSCIUTTO AND TOMATO DRIZZLED WITH BASIL OIL AND BALSAMIC REDUCTION
- 🍷 STRING BEAN SALAD WITH TOMATOES, RED ONION & CRUMBLLED BLEU CHEESE
- 🍷 STUFFED EGGPLANT ROLLATINE
- 🍷 CLAMS CASINO
- 🍷 SHRIMP COCKTAIL +\$7.00

Pasta Course

- 🍷 FARFALLE IN PESTO WITH OVEN TOASTED PIGNOLI NUTS, BROCCOLI RABE AND DICED TOMATO
- 🍷 HOMEMADE SPINACH AND RICOTTA MOLFATI WITH FRESH TOMATO BASIL
- 🍷 PENNE A LA VODKA WITH PROSCIUTTO

Salad Course

- 🍷 MIXED FIELD GREENS WITH DRIED CRANBERRIES & PECANS IN A BALSAMIC VINAIGRETTE
- 🍷 CAESAR SALAD
- 🍷 TRICOLOR SALAD

Entrée

- 🍷 CHICKEN BREAST MILANESE A LA BRUSCHETTA \$52.00
- 🍷 VEAL OR CHICKEN FRANCESE IN A CLASSIC LEMON BUTTER SAUCE \$52.00
- 🍷 VEAL SCALLOPINI PAN-FRIED AND TOPPED WITH MARINARA AND FRESH MOZZARELLA \$52.00
- 🍷 SHRIMP SERVED SCAMPI, CLASSIC MARINARA OR SPICY FRA DIAVOLO \$52.00
- 🍷 GRILLED FILLET OF SALMON WITH OUR HOMEMADE HONEY MUSTARD \$52.00
- 🍷 CHILEAN SEA BASS SAUTÉED IN GARLIC AND WHITE WINE \$64.00
- 🍷 GRILLED FILET MIGNON IN A PORCINI MUSHROOM SAUCE \$64.00

ENTRÉES ARE SERVED WITH TRUFFLED MASHED POTATOES AND SAUTÉED STRING BEANS

Dessert

- 🍷 TIRAMISU
- 🍷 CHEESECAKE
- 🍷 VANILLA OR CHOCOLATE ICE CREAM

ENTRÉE PRICES INCLUDE FIVE COURSE DINNER SELECTION, TEA AND COFFEE