

Il Villaggio

Five Course Table Service

Appetizer

(Choice of Soup or Plated Appetizer)

Prosciutto di Parma & Fresh Melon

Fresh Mozzarella Tomato Napoleon with Baby Bruschetta

Pasta Course

(Choose One)

Rigatoni Fileto Pomodoro with Julienned Prosciutto and Fennel

Cavatelli with Broccoli, Garlic & Oil

Tortellini alla Panna

Penne alla Vodka with Peas & Pancetta

Salad Course

(Choose One)

Tri-Color Salad of Arugala, Radicchio & Belgian Endive in our Signature Italian Dressing

Baby Mixed Greens, Candied Pecans & Dried Cranberries Tossed in a Balsamic

Vinaigrette

Caesar Salad of Crisp Romaine Hearts, Croutons & Imported Parmagiano Reggiano

Entrée

(Choose One from Each Section)

Breast of Chicken Stuffed with Prosciutto, Spinach & Mozzarella

Breast of Chicken Stuffed with Shredded Asiago Cheese, Sundried Tomatoes and Spinach

French Cut Chicken Lightly Coated with Romano Cheese & Topped with Quartered Artichokes and

Sundried Tomatoes

Pecan Encrusted French Cut Chicken with a Raspberry Port Wine Reduction

Breast of chicken Stuffed with Escarole, Pignoli Nuts and Sundried Tomatoes

Broiled Alaskan Salmon in Lemon, Butter & White Wine Sauce

Tilapia with a Pistacchio Crust and an Orange Saffron Burre Blanc

Flounder with Panko Breadcrumbs and Topped with Finely Chopped Ripe Tomatoes

Filet of Sole Oreganata

**Sautéed Chilean Seabass Meuniere (Brown Butter, Chopped Parsley & Lemon)
(Traditional Preparations Available)*

Veal Sorrentina~Eggplant, Prosciutto & Mozzarella atop Scallopini

Veal Milanese with Fresh Mixed Greens and Cherry Tomatoes

Veal Chop all' Aldo

**Grilled Filet Mignon with Cabernet Reduction and Baby Portabella Mushroom*

**Denotes Additional Cost*

Dessert

(The Following is All Served Tableside)

On Each Table a Platter of Assorted French & Italian Pastries

Platter of Italian & American Cookies

Coffee, Tea, Espresso & Cappuccino

\$48 per person