OUR DISCOUNTED MENU AND BAR
TAKEOUT PRICES
AT

VILLA VITTORIA
732.920.1550

Wed – Thu – Fri – Sat – Sun
2:00PM to 8:00PM

Mon _ Tue --- Closed all day

COLD APPETIZERS
Antipasto Misto .. Fresh Mozzarella and Provolone cheese, thin sliced prosciutto di Parma, sliced tomatoes, roasted red peppers, sopressata, button mushrooms and olives. 12.95
Shrimp Cocktail . 9.95
Beef Carpaccio .. Thinly sliced raw filet mignon, imported Provolone cheese, basil sauce and arugula. 9.95
Tuna Carpaccio .. Thinly sliced raw tuna, imported Provolone cheese, basil sauce and arugula. 9.95
Bruschetta .. Grilled bread rubbed with garlic and topped with diced tomatoes and seasonings.
For Two 5.50 For Four 9.50

HOT APPETIZERS
Mozzarella in Carroza .. Mozzarella and ham between bread, egg and Pecorino Romano cheese battered, breaded and deep fried. Served with tomato sauce 6.95
Calamari Fritti .. Fried squid with your choice of hot or sweet tomato basil sauce 9.95
Clams Oreganata .. Baked stuffed clams, oreganata 8.95
Clams Casino .. 7.95
Oysters Rockefeller .. 8.95
Coconut Shrimp .. 9.95
Zucchini Fritti .. Herb-breaded, fried zucchini. 5.95
**ZUPPE - SOUPS**

**Stracciatella Romana** .. Spinach, fresh eggs and Parmesan cheese blended with chicken broth. 5.95

**Brodo di Pollo** .. Small ring-shaped pasta filled with meat, cooked in chicken broth chef style with seasoned vegetables. 4.95

**KIDS** 5.95

- Baked Zitti
- Fettuccine Alfredo
- Chicken Parmigiana
- Spaghetti w/sausage
- Veal Parmigiana
- Chicken Fingers
- Cheese Ravioli

**SALAD**

**Insalata D’Arugola** .. Very delicate leaves of Italian lettuce tossed with red onions, tomatoes, extra-virgin olive oil and balsamic vinegar 6.95

**Insalata Tricolore** .. Radicchio, arugula, Belgium endive, red onions and tomatoes tossed in extra-virgin olive oil and balsamic vinegar 4.95

**Insalata alla Cesare** .. Caesar Salad 4.95

**VEGETABLES**

- **Spinach Saltati** .. Sautéed with olive oil and garlic 4.95
- **Crème di Rabe** .. Broccoli rabe, bitter tips by nature sautéed with olive oil and garlic 6.95
- **Escarole Saltati** .. Sautéed in garlic and oil 4.95

**PASTA SPECIALTIES**

**Lasagna Giardino** .. Layers of pasta with three cheeses, meat, tomato sauce and seasonings 15.95

**Capellini Baresse** .. Angel hair pasta, shrimp, Italian sausage and broccoli sautéed in garlic and olive oil sauce. 19.95

**Cavatelli & Broccoli** .. Cheese macaroni sautéed to perfection with broccoli in a rich garlic, extra-virgin olive oil and parmesan cheese sauce 14.95

**Fettuccine Alfredo** .. Pasta shaped in a long flat ribbons in a cream sauce with parmesan cheese 14.95

  With **Grilled Chicken** add 2.95

**Fettuccine alla Vittoria** .. Fettuccine pasta sautéed with onions, peas, wild mushrooms, prosciutto, shrimp, a touch of fresh tomatoes and cream 19.95

**Linguine alla Vongole** .. Fresh little neck and chopped clams sautéed with its own shell, extra-virgin olive oil, garlic, basil and white wine 19.95

**Rigatoni Marco Polo** .. Rigatoni pasta sautéed in olive oil, garlic, pignoli nuts, broccoli and sun-dried tomatoes 17.95
Rigatoni alla Vodka .. Imported rigatoni tossed in a delicate light marinara vodka cream sauce 15.95
With Grilled Chicken add 2.95
With Grilled Shrimp add 4.95
Capellini Arugola e Gamberi .. Angel hair pasta with sautéed shrimp, garlic, olive oil, fresh tomato and arugula 19.95
Gnocchi alla Romana .. Soft small dumplings of potato pasta sautéed with tomato sauce, fresh basil and parmesan cheese. 15.95
Ravioli 15.95

**CHICKEN**
Pollo Parmigiana .. Breaded chicken cutlet topped with mozzarella cheese and tomato sauce 15.95
Pollo alla Griglia .. Grilled breast of chicken coated with virgin olive oil, garnished with grilled vegetables 15.95
Pollo Marsala .. Breast of chicken and mushrooms in a Marsala wine 15.95
Pollo Francese .. Breast of chicken, dipped in egg, sautéed in lemon, butter and white wine 15.95
Pollo di Vittoria .. Sautéed breast of chicken, topped with asparagus, roasted red peppers and Provolone cheese in a sauce of mushrooms, garlic and red wine demi-glaze. 15.95
Pollo Rollatine .. Breast of chicken stuffed with prosciutto, Mozzarella, spinach and artichoke hearts sautéed in Madeira wine, wild mushrooms and a touch of cream, surrounded by meat tortelloni and green peas. 19.95

**VEAL**
Vitello Marsala .. Veal medallions sautéed with mushrooms and Marsala wine 20.95
Saltimbocca Romana .. Veal medallions simmered with sage, demi-glaze sauce, topped with prosciutto and Mozzarella over sautéed spinach 20.95
Piccata di Vitello .. Tender veal medallions sautéed with lemon, wine, capers and artichoke hearts 20.95
Vitello Parmigiana alla Casa .. Breaded veal cutlet and eggplant topped with Mozzarella cheese in our tomato sauce 20.95
Vitello alla Francese .. Veal medallions dipped in egg, sautéed in butter, lemon and wine sauce 20.95
Vitello Sorrentino .. Layered veal medallions, prosciutto, eggplant and Mozzarella in a Marsala wine sauce. 20.95
Vitello Parmigiana .. Breaded veal cutlet topped with mozzarella cheese and tomato sauce 19.95
Bella Verona .. Veal scaloppini and shrimp topped with fresh melted Mozzarella with lemon, capers, pignoli nuts and garlic cream sauce. 21.95

**SEAFOOD**
Gamberoni fra Diavolo .. Shrimp, garlic and fresh plum tomato hot sauce. Served on a bed of linguine 20.95
Salmone e Canestrelli al Forno … Salmon and scallops baked with seasoned bread crumbs, garlic, olive oil and a touch of fresh tomato served over fresh baby field greens. 23.95

Gamberoni alla Francese … Shrimp dipped in egg, sautéed in butter, lemon and wine sauce. Served on a bed of linguine pasta. 21.95

Mare Provinciale … Shrimp and scallops sautéed with capers, olives, garlic, olive oil and fresh tomatoes over linguine. 21.95

Gamberoni alla Griglia … Marinated and grilled shrimp served with asparagus, sliced tomatoes and balsamic glaze. 21.95

Calamari Saltati … Calamari, garlic and fresh plum tomato Fra Diavolo (hot) or Marinara sauce. Over linguine pasta. 18.95

GRILLED SPECIALTIES

Bistecca alla Griglia … New York strip grilled to your taste 24.95

Steak Au Poivre e Gamberi … Grilled shrimp and New York strip coated with black pepper corn. Topped with sautéed shiitake mushrooms in a creamy brandy demi-glace sauce. 27.95

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CATERING MENU

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APPETIZERS

Jumbo Shrimp Cocktail 2.00 ea.
Clams Oreganata. 1.25 ea.
Mussels Marechiaro
In a light tomato, basil sauce.
Half 40.00 Full 75.00

SALADS

Spring Baby Greens
Delicate spring baby greens tossed in our own house Italian dressing. Half 15.00 Full 30.00

Insalatta di Cesare
The classic Caesar Salad
Half 30.00 Full 55.00

CHICKEN

Chicken Francese, Marsala or Parmigiana
Half 40.00 Full 80.00

Chicken Rollatini
Boneless breast of chicken stuffed with prosciutto, mozzarella, spinach and artichoke hearts. Sautéed in wine, butter and wild mushrooms with a touch of cream. Half 50.00 Full 90.00
Chicken Fingers
Half 35.00 Full 65.00

Baked Ziti or Ravioli
Half 30.00 Full 55.00
Penne alla Vodka
Half 35.00 Full 65.00

Pasta

Veal Francese, Marsala or Parmigiana
Half 50.00 Full 100.00

Veal Sorrentino
Tender veal medallions sautéed in Marsala wine sauce topped with prosciutto eggplant and mozzarella.
Half 60.00 Full 110.00

Veal Saltimbocca
Tender veal medallions simmered in sage demi-glaze sauce and topped with prosciutto and mozzarella. Served over a delicate bed of spinach.
Half 60.00 Full 110.00

Seafood

Shrimp Francese, Scampi or Parmigiana
Half 60.00 Full 110.00

Salmon Marechiara
Filet of salmon sautéed in a light tomato and basil sauce.
Half 75.00 Full 140.00

Flounder Oreganata
Baked filet of flounder topped with bread crumbs, lemon, garlic and herbs.
Half 50.00 Full 90.00

Half Tray Serves:
Aprox. 10 - 12 People

Full Tray Serves:
Aprox. 15 - 20 People
Our Bar

◊ Champagne & Sparkling Wines
7  Martini Rossi Asti Spumanti, Italy 15.00
8  Korbel Brut, California 15.00

◊ American White Wines
30  Simi Chardonnay Sonoma, CA 20.00
34  Kendall Jackson, Chard. CA 20.00
36  St. Francis, Chard. Sonoma, CA 20.00
38  Cakebread, Chard. Napa, CA 55.00
42  A to Z Wineworks Riesling 2018, OR 20.00

◊ Italian White Wines
50  Santa Margherita, Pinot Grigio 35.00
56  Luna di Luna, Chard/Pinot Grigio 20.00
58  La Scolca, Black Label Gavi di Gavi 60.00

◊ Blush and Sweet Wines
78  ROSE - Jean-Luc Colombo Cape, Fra 21.00
10  Elmo Pio Aperitif Moscato 15.00
11  Beringer, White Zinfandel (Napa) 15.00

◊ Wines of the World
80  WHITE - Brancott, Sauvig Blanc. New Zealand 20.00
191  RED - Malbec Gascon. Argentine 20.00

◊ American Red Wines
138  La Crema Pinot Noir. Sonoma Coast, CA 30.00
140  Sterling, Cab. Sauvig. Napa, CA 30.00
141  Silverado, Cab. Sauvig. Napa, CA 55.00
144  Robert Mondavi, Cab. Sauvig. 45.00
146  Simi, Cab. Sauvig. Sonoma, CA 35.00
149  J. Lohr, 7 Oaks Cab. Sauvig. CA 25.00
150  Columbia Crest Merlot WA 20.00
151  Francis Ford Coppola, Merlot Diamond  20.00
152  St Francis Merlot, Sonoma, CA  20.00
153  Siena Ferrari Carano, Sonoma, CA  35.00
160  Louis Martini Cab. Sauvignon, Napa  30.00
161  Bonterra, Cab. Sauv. Organic Grapes, CA 30.00

◊ Italian Red Wines
100  Nero D’Avola, Sicily 15.00
102  Centine Banfi, Tuscany 18.00
103  Poggio Badiola, Tuscany 20.00
104  Castello Banfi, Brunello di Moltalcino 75.00
108  Ruffino, Riserva Ducale Gold 60.00
110  Ruffino, Riserva Ducale Tan 40.00
112  Banfi Chianti Classico Riserva 25.00
118  Cecchi Nobile di Moltepulciano 28.00
130  Bertani, Amarone 100.00
132  Pasqua Amarone Doc, Valpantena 45.00
136  Marchese di Barolo, Barolo 50.00

◊ Reserve Wines
167  Tignanello di Antinori, Tuscany 120.00
168  Sassicaia di Tenuta, Tuscany 200.00
177  Cakebread Cab. Sauvig. Napa 80.00
178  Joseph Phelps, Cab. Sauvig. CA 70.00

Bottled Beer 3.00
Budweiser
Samuel Adams
Michelob Ultra
Coors Light
Amstel Light
Heineken
Becks
Bass Ale

Prices and items subject to change without notification

We wish you the best and a soon back to normal life. Thank you