

## **Pollo e Carne (Chicken & Meat)**

Served with a Side of Homemade Pasta

<b>Pollo Villa Verde</b>	<b>\$15.95</b>
Sautéed Chicken Breast Rolled with Virginia Ham and Mozzarella Cheese Topped with Artichokes Hearts, Black Olives and Mushrooms in a Light Cream Sauce	
<b>Pollo Grigliato (Grilled Chicken)</b>	<b>\$15.95</b>
Grilled Chicken Breast Served over a Bed of Fresh Spinach Topped with Shaved Asiago Cheese	
<b>Polpettone del Vesuvio (Napoli's Traditional Meatloaf)</b>	<b>\$15.95</b>
Ground Beef Rolled with Fresh Spinach, Carrots, Virginia Ham and Garlic Served in a Light Red Wine Mushroom Sauce	
<b>Saltimbocca Napoli</b>	<b>\$16.95</b>
Scaloppini of Beef Tenderloin Topped with Ham, Mozzarella Cheese and Mushrooms in a Light White Wine Sauce	
<b>Vitello Piccata (Veal Piccata)</b>	<b>\$21.95</b>
<b>Pollo Piccata (Chicken Piccata)</b>	<b>\$15.95</b>
Veal Scaloppini or Chicken Breast in a Light Capers Lemon Butter Sauce	
<b>Vitello al Marsala (Veal Marsala)</b>	<b>\$22.95</b>
<b>Pollo al Marsala (Chicken Marsala)</b>	<b>\$16.95</b>
Veal Scaloppini or Chicken Breast with Fresh Mushrooms in a Light Marsala Sauce	
<b>Vitello Parmiggiana (Veal Parm)</b>	<b>\$21.95</b>
<b>Parmiggiana (Chicken Parm)</b>	<b>\$15.95</b>
Veal Scaloppini or Chicken Breast Lightly Breaded, Topped with Our Marinara Sauce and Fresh Mozzarella Cheese	
<b>Scaloppini alla Pulcinella</b>	<b>\$24.95</b>
Veal Scaloppini with Sliced Eggplant, Topped with Fresh Mozzarella, Fresh Tomatoes and Basil	

## **Secondi Di Pesce(Fish & Seafood)**

<b>Fettuccine or Risotto del Pescatore (Add \$ 6.00 for Risotto)</b>	<b>\$22.95</b>
Baby Clams, Black Mussels, Shrimps and Calamari in a Olive Oil, Garlic and Fresh Tomatoes Sauce served with Chef Rosario's Homemade Fettuccine Pasta or Risotto	
<b>Capelli d'Angelo alla Fra Diavolo</b>	<b>\$21.95</b>
Chef Rosario's Fresh Homemade Angel Hair pasta with Sautéed Florida Shrimps in a Spicy Fresh Tomatoes Sauce	
<b>Salmone Positano</b>	<b>\$24.95</b>
Fresh Filet of Salmon with Shrimps and Asparagus in a Light Brandy Cream Sauce with a Side of Fresh Broccoli	
<b>Salmone alla Griglia</b>	<b>\$24.95</b>
Fresh Filet of Salmon and Shrimps Grilled to Perfection Served with a Side of Fresh Broccoli	
<b>Cernia Villa Verde</b>	<b>M.P.</b>
Fresh Grouper Sautéed with Baby Clams and Fresh Cherry Tomatoes Served with a Side of Chef Rosario's Fresh Homemade Angel Hair	
<b>Cernia alla Livornese</b>	<b>M.P.</b>
Fresh Grouper Sautéed with Onions, Black Olives, Capers and Fresh Cherry Tomatoes Served with a Side of Chef Rosario's Fresh Homemade Angel Hair Pasta.	

### **Consumer Advisory**

**Consuming Raw or Undercooked Meats, Eggs, Poultry, Seafood or Shellfish Increases  
Your Risk of Contracting a Food Borne Illness-Certain Medical Conditions**

# Napoli's Traditional Pizza

Homemade Wheat & Gluten Free Pizza Available on Advance Request

<b>Pizza Margherita</b>	<b>12" \$12.95</b>	<b>16" \$16.95</b>
Hand Tossed Pizza with Fresh Tomatoes, Fresh Mozzarella and Fresh Basil		
<b>Cheese Pizza</b>	<b>12" \$9.95</b>	<b>16" \$13.95</b>
<b>Each Topping</b>	<b>12" \$1.50</b>	<b>16" \$2.00</b>
Extra Cheese, Sausage, Pepperoni, Red Roasted Peppers, Onions, Meatballs, Black Olives, Fresh Tomatoes, Mushrooms, Ham, Artichoke Hearts, Eggplant, Zucchini		
<b>Pizza Villa Verde</b>	<b>12" \$14.95</b>	<b>16" \$19.95</b>
Hand Tossed Pizza with Prosciutto, Meatball, Red Roasted Peppers, & Mushroom		
<b>White Sauce Pizza</b>	<b>Add \$3.00</b>	
<b>Rotolo Salsiccia e Melanzane</b>	<b>\$13.95</b>	
Mild Italian Sausage and Fried Eggplant Rolled in a Light Traditional Pizza Dough and Baked to Perfection		

## Kids Menu \$8.95 (12 & Under)

**Kid 10" Pizza, Meat Lasagna, Cannelloni di Carne, Kid Ravioli, Fettuccine Alfredo, Spaghetti Meatball or Meat Sauce, Chicken Nuggets with Fresh Cut Fries**

## Panini

All Sandwiches Are Served with Fresh Cut French Fries

<b>Villa Verde Café Hamburger</b>	<b>\$12.95</b>
1/2 Pound Ground Beef Seasoned and Grilled to Perfection with Mozzarella Cheese Served with Fresh Iceberg Lettuce, Onions, Tomatoes and Mushroom.	
<b>Panino con Salsicce (Sausage Sandwich)</b>	<b>\$12.95</b>
Italian Sausage topped with Onions, Peppers and Mushrooms	
<b>Panino Italiano (Italian Cuts Sandwich)</b>	<b>\$12.95</b>
Prosciutto, Mortadella, Virginia Ham and Fresh Mozzarella Cheese	
<b>Panino con Petto di Pollo Parmiggiana</b>	<b>\$12.95</b>
Lightly Breaded Chicken Breast Sautéed Topped with Marinara Sauce and Mozzarella Cheese	
<b>Panino con Polpette (Meatballs Sandwich)</b>	<b>\$12.95</b>
Polpette Neapolitan Style (meatballs) Topped with Mozzarella Cheese	

## Bevande

<b>Caffe Espresso</b>	<b>Single \$ 3.95</b>	<b>Double \$4.95</b>
<b>Caffe Napoli</b>		<b>\$4.95</b>
<b>Caffe' Freddo Iced coffee</b>		<b>\$4.95</b>
<b>Cappuccino</b>		<b>\$4.95</b>
<b>American Coffee</b>		<b>\$2.50</b>
<b>Soda</b>		<b>\$2.50</b>
<b>Iced Tea (SWEET AND UNSWEET)</b>		<b>\$2.50</b>
<b>Milk (no refill)</b>		<b>\$2.75</b>
<b>Lemonade (no refill)</b>		<b>\$2.75</b>
<b>San Pellegrino Water Bottle</b>	<b>250 ml</b>	<b>\$3.50</b>

## Homemade Dessert By Chef Rosario

<b>Tiramisu'</b>	<b>\$7.50</b>
<b>Neapolitan</b>	<b>\$7.50</b>
<b>Chocolate Mousse</b>	<b>\$7.50</b>
<b>Add Fresh Strawberry</b>	<b>\$2.00</b>
<b>Cannoli Siciliani</b>	<b>\$7.50</b>
<b>Profiteroles al Cioccolato</b>	<b>\$7.50</b>
<b>Crostatina di Frutta</b>	<b>\$7.50</b>
<b>Caprese del Nonno</b>	<b>\$7.50</b>
<b>Torta della Nonna</b>	<b>\$7.50</b>
<b><u>Specialty Dessert</u></b>	
<b>Cheese Cake</b>	<b>\$7.50</b>
<b>Chocolate Temptations</b>	<b>\$7.50</b>
<b>Limoncello Cake</b>	<b>\$7.50</b>

# Villa Verde Cafe' Specialita'

**Polipo alla Phil** **\$26.95**  
Fresh Octopus and Potatoes in Light Fresh Garlic, Olive Oil and Paprika Sauce with Garlic Toast

**Tortini al Granchio** **\$21.95**  
1/2 Pound Fresh Jumbo Lump Crab Cake Lightly Breaded and Sauté Served with Zesty Orange Sauce

**Stephanie Insalata di Mare** **\$27.50**  
Calamari, Shrimps, Mussels, Baby Clams and Octopus in a Light Garlic, Extra Virgin Olive Oil and Lemon Sauce Served on a Bed of Spring Mix.

**Gamberi al Limone** **\$21.95**  
Fresh Shrimps in a Light Lemon White Wine Sauce Served on a Bed of Sautéed Fresh Spinach and Toast

## Ravioli Freschi

**Ravioli Bill Both** **\$31.95**  
Chef Rosario's Fresh Homemade Mushrooms Ravioli in a Shrimps, Asparagus & Porcini Mushroom Cream Sauce

**Agnollotti Villa Verde** **\$17.95**  
Chef Rosario's Fresh Homemade Agnollotti stuffed with Asiago, Parmesan, Ricotta & Mozzarella Cheese in a Light Prosciutto and Sweet Peas Cream Sauce.  
**Add Fresh Spinach** **Add \$2.00**

**Ravioli ai Funghi** **\$19.50**  
Chef Rosario's Fresh Homemade Portobello Mushrooms and Asiago Cheese Ravioli in a Light Aurora Sauce

**Ravioli di Carne** **\$19.50**  
Chef Rosario's Fresh Homemade Meat Ravioli in a Light Aurora Sauce

**Ravioli Gamberi and Asparagi** **\$24.50**  
Chef Rosario's Fresh Homemade Spinach Ravioli Stuffed with Shrimps and Asparagus Served in a Light Mushroom Cream Sauce

**Ravioli Pollo e Carciofi** **\$19.50**  
Chef Rosario's Fresh Homemade Spinach Ravioli Stuffed with Chicken Breast and Artichoke Hearts Served in a Light Aurora Sauce

**Agnollotti con Aragosta** **\$27.50**  
Chef Rosario's Fresh Homemade Agnollotti Stuffed with Maine Lobster Served in a Light Aurora Sauce

**Ravioli Primavera** **\$19.50**  
Chef Rosario's Fresh Homemade Ravioli Stuffed with Eggplant & Zucchini in a Light Marinara Sauce

## Specialita' dello Chef

**Orecchiette Salsicce e Rappini** **\$24.95**  
Garlic and Oil with Fresh Homemade Italian Sausage and Rappini over Orecchiette Pasta

**Filetto Ai Porcini** **\$33.95**  
Filet Mignon with Imported Italian Porcini Mushroom in a Light Cream Brandy Sauce Served with a Side of Mashed Potatoes & Broccoli

**Risotto Asparagi e Porcini** **\$29.95**  
Risotto with Asparagus & Porcini Mushroom In a Light Cream Sauce.

**Costoletta di Maiale al Vino** **\$24.95**  
Pork Chop in a White Wine Sauce With Mushroom Served with Mashed Potatoes and Broccoli

**Vitello Francese** **\$22.95**

**Pollo Francese** **\$16.95**  
Egg-Dipped Veal Scaloppini or Chicken Breast in a Light Capers Lemon Sauce Served with a side of Chef Rosario Fresh Homemade Pasta

**Medaglioni alla Pizzaiola** **\$31.95**  
Medaglioni of Beef Tenderloin in al Light Garlic & Oregano Tomatoes Sauce Served with a Side of Fresh HomeMade Pasta

**Bistecca del Giorno** **\$ M.P**  
Steak of the Day, Grilled to Perfection, Served with Potatoes and Fresh Vegetable

**Ossobuco alla Milanese** **\$38.50**  
3"-20 oz. Veal Shank, Fall off the Bone, Baked for 3 hours, Melt in Your Mouth served with Risotto al Zafferano.

## Antipasti

<b>Mozzarella alla Milanese</b>	<b>\$8.95</b>
Lightly Breaded and Deep Fried Mozzarella Cheese Served With an Our Marinara Sauce	
<b>Caprese</b>	<b>\$8.95</b>
Fresh Mozzarella with Tomato, Olive Oil and Basil	
<b>Bruschetta</b>	<b>\$8.95</b>
Toasted Garlic Bread Served with Fresh Tomatoes, Garlic, Mozzarella, Olive Oil and Basil	
<b>Antipasto all'Italiana</b>	<b>\$12.95</b>
Prosciutto, Mortadella, Ham, Parmesan Cheese, Fresh Mozzarella, Mix Olives and Artichoke Hearts	
<b>Calamari Fritti (Fry Calamari)</b>	<b>\$12.95</b>
Lightly Deep Fried Calamari	
<b>Vegetali Grigliati (Grilled Vegetables)</b>	<b>\$12.95</b>
Fresh Grilled Vegetables Served on a Bed of Mix Green	
<b>Cozze Marinara (Mussels Marinara)</b>	<b>\$13.95</b>
Black Mussels Sautéed with Garlic, Olive Oil and Cherry Tomatoes	

## Minestre e Insalate

<b>Minestrone</b>	<b>Small \$4.95</b>	<b>Large \$6.95</b>
Carrots, Celery, Zucchini, Onions, Mushrooms, Potatoes, Cannellini Beans and Fresh Spinach in a Delicious Broth		
<b>Pasta and Fagioli</b>	<b>Small \$4.95</b>	<b>Large \$6.95</b>
Traditional southern Italian Cannellini Beans, Prosciutto and Pasta		
<b>House Salad</b>	<b>Small \$4.95</b>	<b>Large \$6.95</b>
Mix green with Tomatoes, Onions and Cucumbers		
<b>Caesar Salad</b>	<b>Small \$5.95</b>	<b>Large \$7.95</b>
Hearth of Romaine lettuce tossed with Caesar dressing and Topped with parmesan cheese and croutons		
<b>Chef Salad</b>	<b>Small \$6.95</b>	<b>Large \$8.95</b>
Spring Mixed Greens & Iceberg Lettuce with Ham, Cucumbers, Tomatoes, Onions, Egg & Asiago Cheese.		
<b>Bubba's Salad</b>	<b>Small \$7.95</b>	<b>Large \$9.95</b>
Spring Mixed Greens, Romaine Lettuce, Roasted Red Peppers, Cucumbers, Tomatoes, Walnut and Feta Cheese		
<b>Salad Dressing: Oil and Vinegar , Blue cheese, Ranch, Caesar, Lite Caesar, French, Raspberry Vinaigrette</b>		

**Add A Side House Or A Side Caesar Salad to Any Entree for \$2.95**

## Primi Piatti

<b>Spaghetti al Pomodoro</b>	<b>\$13.95</b>
Sautéed Garlic in Olive Oil with Fresh Tomatoes and Basil Served with Spaghetti Pasta	
<b>Rigatoni alla Bolognese</b>	<b>\$15.95</b>
Sautéed Roux of Vegetables and Ground Beef in a Light Tomato Sauce Served with Rigatoni Pasta	
<b>Pollo alla Cacciatore</b>	<b>\$15.95</b>
Chicken Breast Sautéed with Garlic, Olive Oil, Red Roasted Peppers and Basil Served with Fresh Fettuccine.	
<b>Spaghetti con Salicce</b>	<b>\$15.95</b>
Spaghetti Pasta in a Light Marinara Sauce Topped With Fresh Italian Sausage	
<b>Spaghetti con Polpetta</b>	<b>\$15.95</b>
Spaghetti pasta in a Light Marinara Sauce with Our Homemade Italian Polpetta	
<b>Fettuccine Villa Verde</b>	<b>\$14.95</b>
Sautéed Fresh Cut Vegetable in a Light Aurora Sauce Served with Fresh Homemade Fettuccine	
<b>Fettuccine al Salmone</b>	<b>\$15.95</b>
Sautéed Salmon and Onions in a Light Cream Sauce over Homemade Fettuccine	
<b>Fettuccine alle Vongole</b>	<b>\$16.95</b>
Fresh Homemade Fettuccine Pasta with Fresh Baby Clams in a Garlic, Olive Oil and Fresh Tomatoes Sauce.	
<b>Paccheri alla Posillipo</b>	<b>\$22.95</b>
IGT Paccheri Pasta Of Gagnano with Fresh Baby Clams, Garlic, Fresh Tomatoes & Asparagus	

## Dal Forno

<b>Lasagna Napoletana</b>	<b>\$16.95</b>
Meatballs, Italian Sausages between 4 Layers of Fresh Homemade Egg Pasta Sheets Finished with Tomato Sauce and Mozzarella Cheese Baked to Perfection	
<b>Cannelloni di Carne</b>	<b>\$16.95</b>
Hand Rolled Fresh Homemade Pasta Stuffed with Ground Beef, Sweet Peas, Onions, Mushrooms and Ricotta Finished With a Fresh Cream Sauce or with Fresh Marinara Sauce, Topped with Mozzarella Cheese Baked to Perfection	
<b>Have one Red and 1 White for \$2.00 Extra</b>	
<b>Parmiggiana di Melanzane</b>	<b>\$14.95</b>
Eggplant with Fresh Basil, Mozzarella and our Own Marinara Sauce Baked to Perfections	
<b>Rollatine di Melanzane</b>	<b>\$14.95</b>
Slices of Eggplant Rolled with Ricotta, Mozzarella and Parmesan Cheese Topped with a Light Marinara Sauce and Baked to Perfection	
<b>Pasta al Forno</b>	<b>\$14.95</b>
Penne Pasta Baked with Authentic Marinara Sauce and Mozzarella Cheese.	
<b>Gamberi alla Parmigiana</b>	<b>\$22.50</b>
Fresh Shrimps lightly Breaded, Topped with Marinara Sauce and Mozzarella Cheese Served with a Side of Chef Rosario Fresh Homemade Angel Hair Pasta	
<b>Braciola alla Napoletana</b>	<b>\$24.95</b>
Fresh Beef Tenderloin rolled with pine nuts, Garlic, Raisin, Italian Parsley & Pecorino Cheese in Tomatoes Ragu' Sauce Server with Pappardelle Pasta	

<b>Side of Polpetta (Meatball)</b>	<b>\$6.00</b>
<b>Side of Grilled Italian Sausage</b>	<b>\$6.00</b>
<b>Add grilled Chicken to any salad</b>	<b>\$6.00</b>
<b>Add grilled Shrimps to any salad</b>	<b>\$8.00</b>
<b>Share Order</b>	<b>\$3.00</b>

<b>Side of Broccoli</b>	<b>\$6.00</b>
<b>Side of Asparagus</b>	<b>\$6.00</b>
<b>Side of Spinach</b>	<b>\$6.00</b>
<b>Side of Pasta</b>	<b>\$6.00</b>
<b>Gluten-Free</b>	<b>\$3.00</b>