

# Wine List

**Wines are listed by color & flavor profile. They are listed progressively within each category from “sweet” and mild in taste to wines that are drier with more body.**

	Glass	Bottle
<b>Sparkling Wines</b> <i>(Listed from sweeter to dryer)</i>		
Bellafina, Prosecco, Veneto, Italy, NV	8	34
Cantina di Casteggio, Moscato, Frizzante Secco, Oltrepò Pavese, Lombardy, Italy, 2010	7	36
JCB, Brut, "No. 21", Burgundy, France, NV	-	46
<b>Light Intensity White Wines</b>		
Stella, Pinot Grigio, Umbria, Italy, 2010	6	23
Corte alla Flora, Pinot Grigio, Tuscany, Italy	9	35
Terredora, Falanghina, Irpinia, Campania, Italy, 2012	9	37
<b>Medium Intensity White Wines</b>		
Bouchard Aîné & Fils, Chardonnay, "Bouchard Aîné & Fils", Vin de Pays d'Oc, Languedoc, France	7	34
Mossback, Chardonnay, Unoaked, Russian River Valley, California, 2009	11	41
<b>Light Intensity Red Wines</b>		
Cloudline Cellars, Pinot Noir, Willamette Valley, Oregon, 2011	-	44
Zenato, Valpolicella Classico, Superiore, Veneto, Italy, 2009	9	35
Stella, Montepulciano d'Abruzzo, Abruzzi, Italy, 2009	6	23
Coltibuono, Chianti, "Cetamura", Tuscany, Italy, 2011	8	34
<b>Medium Intensity Red Wines</b>		
San Leonino, Chianti Classico, Tuscany, Italy, 2002	12	44
Damilano, Barbera d'Asti, Piedmont, Italy, 2011	11	41
Lucinda & Millie, Cabernet Sauvignon, Mendocino County, Organic, California, 2010	8	33
Merlot, "Graton Cellars", Russian River Valley, California	6	24
Ray's Station, Cabernet Sauvignon, North Coast, California, 2009	11	41
Masseria Li Veli, Primitivo, "Orion", Salento, Puglia, Italy, 2009	8	37
Cabernet Blend, "Chateau Moulin de Mallet", Grand Vin de Bourdeaux, France	9	36
Vindicated, Cabernet Sauvignon, Napa Valley, California, 2009	-	46

## Villagio Cocktails

<b>AL CAPONE</b> .....	<b>10</b>
Wiser's Rye Whiskey , Sweet Vermouth and Campari	
<b>MANHATTAN NOONDAY</b> .....	<b>11</b>
Larceny Bourbon, Sweet Vermouth, & Amaretto	
<b>PERA MARTINI</b> .....	<b>8</b>
Grey Goose Pear , Almond Liqueur & Pineapple Juice	
<b>MOCHA MARIA</b> .....	<b>11</b>
Bailey's Irish Cream, Tia Maria & Crème de Cacao	
<b>VILLAGIO NEGRONI</b> .....	<b>7</b>
Gin, Campari, & Cherry Cordial	
<b>HEMINGWAY DAIQUIRI</b> .....	<b>9</b>
Bacardi Superior Rum, Lazzaroni Maraschino Liqueur , Lime, Grapefruit, and Pineapple Juices	
<b>MUMBAI MOJITO</b> .....	<b>11</b>
Bombay Sapphire Gin, Fresh Mint, Apple, Lemon, & Lime Juices & Club Soda	
<b>BRUTTO ITALIANO</b> .....	<b>8</b>
Grey Goose, Peach Schnapps, Sambuca, & Lime	

## Beer

<b>Draft</b>	
WRECKING BAR BREAKING BOB KOLSCH.....	7
BLUE MOON BELGIAN WHITE.....	6
SAM ADAMS OKTOBERFEST.....	6
STELLA ARTOIS.....	6
<b>Bottle</b>	
SPRECHER ABBEY TRIPLE BELGIAN STYLE ALE.....	9
CLOWN SHOES CLEMENTINE WHITE ALE.....	9
CRISPIN ORIGINAL HARD CIDER.....	6
CLOWN SHOES GALACTICA DOUBLE IPA.....	9
JACK'S TRUE APPLE CIDER HARD CIDER.....	6
MILLER LITE.....	4
NIMBUS MONKEYSHINE ENGLISH STRONG ALE.....	7
NEW CASTLE BROWN ALE 18.4 ounce.....	9
NIMBUS UNFILTERED BLONDE ALE.....	7
PERONI NASTRO AZZURO.....	6
PILSNER URQUELL.....	6
SPRECHER SHAKPARO GF.....	9
SWEET WATER 420 PALE ALE.....	5
TERRAPIN HOPSECUTIONER.....	6

# VILLAGGIO ITALIAN KITCHEN

## Antipasti

- BRUSCHETTA MELANZANA 7**  
Roasted Eggplant, Goat Cheese, Mint and Crostini
- FRITTO MISTO 7**  
Flash Fried Artichokes, Mushrooms, & Kale with Roasted Garlic Aioli
- POMODORO E PEPPERINO 8**  
Fresh Mozzarella, Tomatoes, Sweet Basil & Roasted Red Peppers
- INSALATA MISTA 7**  
Fall Greens, Red Onion, Goat Cheese, & Citrus Vinaigrette
- INSALATA DI BARBABIETOLE 7**  
Roasted Beets, Arugula, Mint & Gorgonzola Cheese
- INSALATA CESARE 6**  
Classic Caesar Salad

## Pizza

- Grilled Thin Crust**
- MARGHERITA ARRABIATA 13**  
San Marzano Tomato, Fresh Mozzarella, EVOO & Chili Flakes
- SAN DANIELLE 17**  
Prosciutto, Mozzarella, Roasted Red Peppers & Caramelized Onions
- CONTADINA 14**  
Grilled Squash, Red Onion, Crimini Mushrooms & Asiago Cheese
- QUATTRO FORMAGGIO 15**  
Grana Padano, Asiago, Provolone, & Mozzarella
- VEGGIE ALFREDO 14**  
Ricotta, Sweet Onion, Mushroom, & Arugula



## Spiedini

- Traditional marinated, chargrilled skewers**
- SALMONE CON LIMONE E ROSAMARINO 6.5**  
Salmon with Lemon & Rosemary
- BISTECCA OREGANATA 7.5**  
Oregano & Cumin Rubbed Beef Tenderloin
- POLLO TUNISINO 5.5**  
Harissa Marinated Chicken
- VERDURE BALSAMICO 4.5**  
Vegetables with Green Garlic & Balsamic Glaze

## Contorni

- Side Dishes**
- BRAISED GREENS 4**
- GOAT CHEESE & SWEET BASIL POLENTA 4**
- PARMESAN & TRUFFLE FRIES 5**
- SAUTEED CRIMINIS & CARAMELIZED ONIONS 5**

## Spiedini Platter

CHOOSE 3 SPIEDINI & 3 SIDES FOR TABLE SHARING

**3 + 3 = 26**

## Primi

- PAPARDELLE AGNELLO 18**  
Lamb Ragu, Carrots, & Grana Padano
- LINGUINE FUNGI 14**  
Crimini Mushrooms, Tomatoes, & Pinot Grigio
- RAVIOLI ZUCCA 14**  
Butternut Squash, Brown Butter & Sage

## Secondi

- CHICKEN PICATTA 18**  
Lemon Basted Breast over Linguini with Caper Pinot Grigio Pan Sauce
- SCALLOP SCOTTATO 21**  
Polenta, Arugula, & Charred Tomato Vinaigrette

ITEMS MARKED WITH AN ASTERISK (\*) ARE SERVED RAW OR UNDERCOOKED.

\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

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