

ANTIPASTI

Soup of the Day

cup 6 | bowl 8

Baked Clams

Baby clams tossed with herbs and bread stuffing in a lemon and white wine sauce 11

Fried Calamari

Lightly breaded calamari fried to perfection 13

Bruschetta

Our house made bread toasted and topped with fresh tomatoes, olive oil and garlic 9

Roasted Artichoke Hearts

Breadcrumbs, parmigiana cheese, olive oil and lemon juice 12

Arancini

Riceballs stuffed with meatballs, mozzarella, peas and marinara sauce 10

Burrata Mozzarella

With Parma prosciutto, fire roasted peppers, arugula 15

Mussels Bianco

Garlic, lemon, white wine and shallots 12

Salumi e Formaggi

A selection of three meats and three cheeses, candied nuts and honey 16

Shrimp Cocktail

Four jumbo shrimp served with cocktail sauce 12

Spiedini alla Romana

Golden crispy bread, melting stringy cheese with a rich, delicious anchovy sauce 11

Eggplant Napoleon

Roasted with tomato sauce and fresh mozzarella 11

Crisp Polenta

Mushroom, creamy gorgonzola sauce 11

INSALATE

Insalata Mista

Mixed greens, carrots, tomatoes and balsamic vinaigrette 6

Caesar Salad

Romaine lettuce tossed with house made croutons, parmigiana cheese and our own made caesar dressing 9

Add grilled chicken 4

Add 4 grilled jumbo shrimp 9

Add grilled salmon 9

Spinach Salad

Fresh spinach with crispy bacon, pine nuts, gorgonzola cheese and our Italian vinaigrette 13

Wedge of Iceberg

Our house made blue cheese dressing, crispy bacon and fried onions 10

Roasted Beets with Goat Cheese

Arugula, pine nuts and lemon vinaigrette 10

Shaved Brussel Sprout Salad

With pears, caramelized walnuts, goat cheese, cranberry and apple cider dressing 13

FRUTTI DI MARE

Branzino al Limone

Lemon, extra virgin olive oil, white wine, shallots, served over spinach risotto 23

Filet of Basa Calabrese

White fish, artichoke, roasted pepper, olives, capers, onions, tomato and white wine with spinach 20

Shrimp Scampi

Garlic, butter, lemon and white wine over linguine 21

Filet of Basa Francese

Lemon white wine sauce over mashed potatoes 20

Grilled Salmon Filet

Served with spinach risotto and pesto sauce 21

Mussels & Clams alla Marinara

Tomato, garlic and olive oil over linguine 21

Zuppa di Pesce

With clams, mussels, shrimp, calamari, garlic, tomato and white wine over linguine 25

PASTA

Spaghetti Amatriciana

Pancetta, onion, shaved parmigiana, tomato sauce 18

Seafood Manicotti

With shrimp, scallops, salmon, ricotta and mozzarella 23

Lobster Ravioli

In a shrimp and pink sherry wine sauce 19

Butternut Squash Lasagna

Butternut squash, shiitake, goat cheese and pink sauce 19

Linguine with Littleneck Clams

Garlic, olive oil, and parsley 20

• Pappardelle with Shrimp & Scallops

House made pasta, tomato sauce, Sherry and a touch of cream 23

Orecchiette with Broccoli Rabe

With crumbled sausage, sun dried tomatoes, garlic and olive oil 20

Risotto ai Funghi

Imported arborio rice with porcini, shiitake and portobello mushrooms, onions and parmigiana 23

Lasagne Bolognese

Meat sauce, ricotta and béchamel 19

Penne Vodka with Chicken

Ham, onions, vodka tomato sauce and a splash of cream 19

Gnocchi with creamy Bolognese

House-made ricotta pasta in a rich creamy cheese and meat sauce 19

Ravioli alla Zucca

Butternut squash-filled ravioli in gorgonzola cream sauce 19

Gluten Free Penne 3

Whole Wheat Penne 2

• Can be made gluten free

SPECIALITA DELLA CASA

Chicken Parmigiana

Melted mozzarella and tomato sauce with penne 21

• Chicken Francese

Dipped in a light egg batter in a lemon, shallots and white wine sauce over risotto 21

• Chicken & Hot Sausage Scarpariello

Garlic, onions, mushrooms, hot and sweet peppers, tomato sauce and potatoes over penne 22

Murray's Frenched Chicken Breast

Mushroom stuffed with a sage red wine sauce with mashed potatoes and spinach 23

Chicken Milanese

Crispy breaded cutlet topped with arugula, shaved parmigiana and chopped tomatoes with a balsamic drizzle 21

• Veal Pizzaiola

Olives, garlic, capers, herbs and marinara sauce with penne 25

• Veal Saltimbocca

Topped with prosciutto, mozzarella and sage in a sherry wine sauce over mashed potatoes 27

Pork OssoBuco

Carrots, onions and wine sauce over risotto Milanese 27

Boneless Beef Shortribs

Carrot, onion, tomato sauce over polenta 25

Eggplant Parmigiana

Eggplant, mozzarella and tomato sauce with penne 20

CONTORNI

Hand Cut French Fries 7

Nonna's Meatballs 9

Sausages 6

Sauteed Spinach with Garlic and Oil 7

Broccoli 7

Roasted Seasonal Vegetables 7

Broccoli di Rabe (in season) 8

Risotto 8

Mashed Potatoes 7

Please inform staff of any allergies
Consuming raw or undercooked foods may be hazardous.
We do not use trans fat or peanut oil in our cooking.

We prepare all dishes fresh to order and at times may require longer preparation times.
Please be patient while we prepare your meal.
Gratuity of 20% may be added to groups of 6 or more.

We only use Bell & Evans chicken breast.
Fish may contain bones.

BRICK OVEN PIZZA

\$15

Margherita

Fresh tomatoes, garlic and mozzarella

Del Faro

Chopped tomatoes, prosciutto, arugula and mozzarella

Pear & Arugula

Poached pears, caramelized walnuts, gorgonzola, fontina cheese and arugula

Romana

Chopped tomatoes, fresh mozzarella, arugula and shaved parmigiano

Chicken Parm Pizza

Chicken cutlet, tomato sauce and mozzarella

Buffalo Chicken Pizza

Chicken, buffalo sauce, blue cheese and celery bits

Spinach & Tartufo

Spinach, mozzarella and truffle oil

BBQ Chicken

Chicken, bbq sauce and mozzarella

White Pizza

Ricotta, mozzarella, oregano and garlic (no sauce)

Caprino

Caramelized onions, artichokes, Mediterranean olives, goat cheese, tomato sauce and mozzarella

Veggie Pizza

Broccoli, peppers, onions and mushrooms

V.I. Capricciosa

Mushrooms, artichokes, prosciutto di parma, tomato sauce, mozzarella and egg

Arrabbiata Pizza

Spicy sausage, cherry peppers, onions and mozzarella



PLANNING ON A PARTY?

Specializing in:

- Showers
- Rehearsal Dinners
- Weddings
- Birthdays
- Anniversaries
- Corporate Events & Happy Hour

Please visit our website to view our complete party packages.

www.villaitaliastamford.com

CHILDREN'S MENU

(12 and under)

\$15

Choice of:

Penne Pasta

With tomato sauce or butter

Kids Cheese Pizza

Chicken Fingers

With french fries

Hamburger

With french fries

Includes soda or milk and a scoop of vanilla ice cream

GLUTEN-FREE

Mista Salad 6

Spinach Salad 13

Roasted Beets and Goat Cheese 9

Shrimp Cocktail 12

10" Gluten-Free Pizza 11.5

Gluten-Free Penne Vodka 16

Grilled Chicken with Broccoli, Garlic and Oil 18

Grilled Salmon with Broccoli, Garlic and Oil 19

* Please alert us of any gluten allergies when ordering