



# AN HAPPY New Year

## BUBBLES

Moscato Dolce, Villa Volanda  
187ml Single Serve Bottle 11

Veuve Clicquot, Brut NV, Reims 85

Prosecco Brut, Adami "Garmel," Treviso 30

Prosecco Brut, Mionetto, Veneto  
187ml Single Serve Bottle 11

## STARTERS

Roasted Parsnip Soup 9

Fried Oysters  
House-made tartar sauce 15

Mussels Bianco  
Garlic, olive oil, lemon 13

Crispy Polenta  
Mushroom, gorgonzola sauce 12

Rare Beef Carpaccio  
Arugula, shaved parmigiano, capers 14

Baked Clams  
Baby clams tossed with herbed bread stuffing  
lemon white wine sauce 11

Stuffed Mushroom  
Crab meat stuffing 14

Risotto Arancini  
Tomato sauce 11

Fried Calamari  
Lightly breaded calamari fried to perfection 14

Shrimp Cocktail  
Four jumbo shrimp with our cocktail sauce 12

Salmon Cakes  
House-made tartar sauce 14

## SALADS

Shaved Brussels Sprout Salad  
Walnuts, pear, cranberry, goat cheese  
apple cider vinaigrette 13

Wedge of Iceberg  
House-made blue cheese dressing, crisp bacon  
fried onions 11

Mista Salad  
Mixed greens, carrots, tomatoes, balsamic  
vinaigrette 8

Caesar Salad  
Romaine lettuce tossed with croutons, imported  
Romano cheese and Caesar Dressing 9



Midnight Champagne Toast

## Dinner & Dancing Four Course Prix Fixe Menu

### STARTERS

Cup of Roasted Parsnip Soup

Fried Oysters

House-made tartar sauce

Rare Beef Carpaccio

Arugula, shaved parmigiano, capers

Stuffed Mushroom

with crab meat stuffing

Shrimp Cocktail

Jumbo shrimp with our cocktail sauce

Salmon Cakes

House-made tartar sauce

### SALAD

Shaved Brussels Sprout Salad

Walnuts, pear, cranberry, goat cheese  
apple cider vinaigrette

Wedge of Iceberg

House-made blue cheese dressing, crisp bacon  
fried onions

Mista Salad

Mixed greens, carrots, tomatoes, balsamic  
vinaigrette

Caesar Salad

Romaine lettuce tossed with croutons, imported  
Romano cheese and Caesar Dressing

### ENTREES

Lasagne Bolognese

Fresh pasta layered with bolognese, bechamel  
parmigiano, ricotta and mozzarella

Veal SaltimBocca

Veal medallions with prosciutto, mozzarella,  
sage, sherry wine sauce, mashed potato

Beef Short Ribs al Barolo

Slow cooked with braised vegetables  
and soft polenta

Tomahawk Veal Chop

w/Sauteed spinach, roasted potato  
port wine sauce

Braised Beef Cannelloni

w/Beef ribs, filet, porcini mushroom, ricotta  
mozzarella, w/spinach, port wine sauce

Fregola al Pescatore

Sardinian pearl shaped pasta with clams, mussels  
shrimp, tomato, garlic, onion, evoo

Seared Sea Scallops

Fresh asparagus risotto, onion, white wine sauce

Grilled Salmon

Pesto sauce, served over spinach risotto

Homemade Gnocchi

Mushroom medley, onion, truffle cream sauce 24

Lobster Ravioli

In a shrimp and sherry pink sauce

Shrimp Scampi

Garlic, butter, lemon, white wine  
served over linguine



### DESSERT

Torta Caprese

Flour less chocolate cake  
with vanilla ice cream

Panna Cotta

with fresh berries

Warm Pumpkin Donuts

Cinnamon sugar  
vanilla bean sauce

Thoroughly cooked meats, poultry, seafood, shellfish or eggs reduces the risk of food born illness

\$95 per person plus tax and 20% gratuity

\*\*PLEASE ALERT STAFF IF YOU HAVE A FOOD ALLERGY\*\*



## ENTREES

### Lasagne Bolognese

Fresh pasta layered with bolognese, bechamel  
parmigiano, ricotta and mozzarella 21

### Penne Vodka with Chicken

Ham, onion, vodka, tomato sauce and a  
splash of cream 21

### Veal Saltimbocca

Veal medallions with prosciutto, mozzarella  
sage, sherry wine sauce, mashed potato 28

### Beef Short Ribs al Barolo

Braised vegetables & soft polenta 27

### Chicken Parmigiana

Melted mozzarella and tomato sauce  
served with penne 22

### Eggplant Rollatine

Ricotta stuffed eggplant, melted mozzarella cheese  
served with penne 22

### Homemade Gnocchi

Mushroom medley, onion, truffle cream sauce 24

### Braised Beef Cannelloni

w/Beef ribs, filet, porcini mushroom, ricotta,  
mozzarella, w/spinach, port wine sauce 24

### Grilled Salmon

Served over spinach risotto, dill cream sauce 24

### Seared Sea Scallops

Fresh asparagus risotto, onion, white wine sauce 24

### Spaghetti al Tonno

House made pasta with fresh made tuna in olive oil  
onion, garlic, tomato 24

### Shrimp Scampi

Garlic, butter, lemon, white wine  
served over linguine 24

### Lobster Ravioli

In a shrimp and sherry wine pink sauce 22

## Contorni



Roasted Brussel Sprouts 8  
Sautéed Spinach garlic and oil 8  
Mashed Potatoes 8

Nonna's Meatballs 9  
Creamy Polenta 8  
Roasted Seasonal Vegetables 7

**Villa Italia Ristorante & Bar  
Wishes Everyone a Very Happy New Year!!**

Thoroughly cooked meats, poultry, seafood, shellfish or eggs reduces the risk of food born illness  
20% gratuity will be added to parties of 6 or more

**\*\*PLEASE ALERT STAFF IF YOU HAVE A FOOD ALLERGY\*\***