



EST 1983

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 parmigiana

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

Gluten Free Pizza for \$15

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



Available

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VILLA ITALIA

ANTIPASTI CALDI

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

Mussels Bianco

Garlic, lemon, white wine, shallots and "evoo" 12

Roasted Artichoke Hearts

Breadcrumbs, parmigiana cheese, olive oil and lemon juice 12

Arancini

Rice balls stuffed with meatballs, mozzarella, peas and marinara sauce 10

Eggplant Napoleon GF

Roasted with tomato sauce and fresh mozzarella 11

Burrata Mozzarella

With Parma prosciutto, fire roasted peppers, arugula 15

Bruschetta

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

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

Fresh Ricotta Crostini

Arugula, lemon vinaigrette, cherry tomato, vino cotto syrup 12

Rare Beef Carpaccio

Thinly sliced rare beef, arugula, shaved parmigiana, capers, lemon vinaigrette 12

INSALATE

Insalata Mista

Mixed greens, carrots, tomatoes and balsamic vinaigrette 6

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 11

Roasted Beets with Goat Cheese

Arugula, pine nuts and lemon vinaigrette 10

Shaved Brussel Sprout Salad

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

Caesar Salad

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

Add grilled chicken 5
Add 4 grilled jumbo shrimp 9
Add grilled salmon 9

FRUTTI DI MARE

Filet of Basa Calabrese GF

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 GF

Lemon white wine sauce over mashed potatoes 20

Grilled Salmon Filet GF

Served with spinach risotto and pesto sauce 21

Mussels & Clams alla Crema

Spinach, garlic, onion, white wine cream sauce over linguine 21

Fregola alla Pescatore

Sardinian pearl shaped pasta with clams, mussels, shrimp, garlic, tomato and white wine 25

Gamberi dell 'Ortolano GF

Sautéed shrimp in a Pernod pink sauce, roasted vegetables 22

PASTA

Spaghetti al Tonno

House made pasta with fresh poached tuna in olive oil, onion, garlic, tomato 23

Rigatoni with Salmon

Zucchini, peas, sun dried tomato, in a shrimp bisque sauce 22

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 24

Orecchiette with Broccoli Rabe

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

Risotto ai Funghi GF

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

Lasagna 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

Penne alla Norma

Roasted eggplant, fresh tomato, onion, garlic, tomato sauce and fresh mozzarella 18

Gluten Free Penne 3

Whole Wheat Penne 2

Plate Sharing 3

SPECIALITA

DELLA CASA

Chicken Parmigiana

Melted mozzarella and tomato sauce with penne 21

Chicken Francese GF

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

Chicken & Hot Sausage

Scarpariello GF

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

Chicken Milanese

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

Tuscan Stew GF

Chicken morsels, duck leg confit, sausage, cannellini beans, tomato, garlic, onion 24

Veal Saltimbocca GF

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

Berkshire Heritage Pork Chop GF

Pepperoncini peppers, garlic, onion, wine sauce, mashed potato, broccoli 27

Boneless Beef Short Ribs GF

Carrot, onion, tomato sauce with herb roasted potato 25

Eggplant Parmigiana

Eggplant, mozzarella and tomato sauce with penne 20

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

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.

Please inform staff of any allergies. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. We do not use trans fat or peanut oil in our cooking.

CONTORNI

Hand Cut French Fries 7

Hand Cut Parmigiana Truffle Fries 9

Nonna's Meatballs 9

Sausages 6

Sautéed Spinach with Garlic and Oil 7

Sautéed Brussels Sprout 13
(shaved with walnuts, cranberry, pear)

Broccoli 7

Roasted Seasonal Vegetables 7

Broccoli di Rabe (in season) 8

Risotto 8

Mashed Potatoes 7