

VILLA ITALIANO

CHOPHOUSE

ANTIPASTO

(APPETIZERS)

BURRATA VO | GF

Fire roasted tomatoes, arugula and olive oil topped with a balsamic vinaigrette. Served with toasted crostini. **14.95**

BRUSCHETTA VO

Marinated vine-ripened tomatoes topped with fresh basil, extra-virgin olive oil, crushed red pepper flakes and balsamic vinegar. Served on toasted Italian baguettes and topped with shaved Parmigiano-Reggiano cheese. **12.95**

CALAMARI

Flash-fried calamari dusted with graham cracker flour and garnished with spicy peppers. Served with marinara sauce. **13.95**

CHEESE AND CHARCUTERIE BOARD FOR TWO

Chef's selection of cured Italian meats and fine imported cheeses served with toasted crostini, olives, fig jam and caper berries. **18.95**

MOZZARELLA FRITTI VO

Parmesan-dipped mozzarella coated in flour, breadcrumbs and fresh herbs then deep-fried and drizzled with pesto. Served with marinara sauce. **12.95**

MEATBALLS

Four veal and beef meatballs simmered in our house-made marinara sauce and topped with fresh grated pecorino romano cheese and fried basil leaves. **12.95**

CHOPHOUSE SPECIALS

PLEASE ASK YOUR SERVER FOR OUR DAILY CHOPHOUSE SPECIALS.

CONTORNI

(SIDES)

FRESH SAUTEED ITALIAN VEGETABLES VO | GF **5.95**

ROASTED GARLIC MASHED POTATOES VO **5.95**

CREAMY RISOTTO VO **6.95**

MP – Market Price

GF – **Gluten Friendly**: These items can be made without gluten but prepared in the same environment as gluten-containing foods. Ask server for details.

VO – **Vegetarian Option Available**: Ask server for details.

PRIMI DI PASTA

(PASTA COURSES)

Gluten Friendly Pasta Available Upon Request

LASAGNA

Classic baked lasagna filled with Bolognese sauce, seasoned ricotta, Parmesan, mozzarella and smoked provolone cheese. **24.95**

SHORT RIB TORTELLINI GIGANTI

Tortellini filled with beef short rib in a Bolognese sauce and topped with shredded Parmesan. **24.95**

LINGUINI WITH WHITE CLAM SAUCE

Littleneck clams and linguine simmered in a broth of clam juice, white wine, garlic, butter, red pepper flakes, Italian parsley, lemon zest and oregano topped with Parmesan. **25.95**

SPAGHETTI PUTTANESCA

Spaghetti tossed in an anchovy infused extra virgin olive oil with garlic, cured olives, crushed red pepper flakes, capers, fresh basil and our house-made tomato sauce. Topped with fresh grated Parmesan. **18.95**
Add Meatball **6.95**
Add Sausage **6.95**

FETTUCCINI ALFREDO VO

Fettuccini pasta tossed in our house-made creamy white wine, garlic and Parmesan Alfredo. **19.95**
Add Grilled Chicken **6.95**
Add Pan-Fried Shrimp **8.95**

FRUTTI DI MARE

Spaghetti tossed with clams, mussels, shrimp, and calamari in our house-made red arrabiata sauce, topped with fresh grated Parmesan. **27.95**

PASTA PRIMAVERA VO

Fettuccini pasta with seasonal vegetables tossed with garlic, olive oil, diced tomatoes and Parmesan. **18.95**

DESIGN YOUR PASTA

PASTA	SAUCE	
RIGATONI	MARINARA VO	18.95
LINGUINE	PESTO ALFREDO VO	19.95
SPAGHETTI	BOLOGNESE	21.95
	Add Meatball	6.95
	Add Sausage	6.95

Parties of six or more may be subject to 18% gratuity.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, fish, shellfish, soy and milk. Please advise your server of any known food allergies.

ITALIAN FAVORITES

CHICKEN PARMESAN

Fresh marinated chicken breast dipped in egg and Parmesan and coated in flour, seasoned bread crumbs and fresh herbs. Fried until a crispy golden brown and served on a bed of spaghetti marinara with burrata marinated with cracked black pepper, olive oil and fresh basil. **25.95**

CHICKEN PICATTA

Chicken breast, coated in flour and Parmesan, pan-seared with white wine, garlic, fresh squeezed lemon juice, capers and Italian parsley. Served with sauteed vegetables and your choice of risotto or garlic mashed potatoes. **25.95**

VEAL PICATTA

Tender veal, coated in flour and Parmesan, pan-seared with white wine, garlic, fresh squeezed lemon juice, capers and Italian parsley. Served with sauteed vegetables and your choice of risotto or garlic mashed potatoes. **27.95**

CHICKEN MARSALA

Seasoned chicken breast, coated in flour, pan-seared in olive oil with fresh cremini mushrooms, Italian parsley and deglazed with Marsala wine and chicken stock. Served with garlic mashed potatoes and sauteed Italian vegetables. **25.95**

VEAL MARSALA

Seasoned veal, coated in flour, pan-seared in olive oil with fresh cremini mushrooms, Italian parsley and deglazed with Marsala wine and chicken stock. Served with garlic mashed potatoes and sauteed Italian vegetables. **27.95**

PAN SEARED SALMON BALSAMICO GF

Fresh Chilean salmon marinated in extra-virgin olive oil and fresh garlic, pan seared and topped with fresh tomato bruschetta, Parmesan and balsamic. Served with creamy risotto and your choice of vegetable. **26.95**

KIDS MENU

KIDS ALFREDO **6.95**
Add Grilled Chicken **2.00**

MAC N' CHEESE **6.95**

SPAGHETTI

Served with your choice of: **Butter 4.95 | Marinara 6.95**
Marinara with Meatballs or Sausage 9.95

CHICKEN FINGERS

Served with fries or applesauce. **6.95**

FLATBREAD PIZZA

Cheese 7.25 | Pepperoni 7.95

PIZZA PETITE

(PERSONAL SIZE)

Gluten Friendly Cauliflower Pizza Crust Available Upon Request

GRILLED CHICKEN PESTO

Diced grilled chicken breast, basil pesto, fontina, mozzarella and Parmesan, Italian teardrop peppers and a balsamic glaze drizzle. **16.95**

MEATBALL OR SAUSAGE

San Marzano tomato sauce and fresh mozzarella with your choice of meatball or sausage. **17.95**

MARGHERITA VO

Hand-crushed San Marzano® Tomatoes, fresh basil, olive oil, garlic, fire roasted tomatoes, fresh Buffalo mozzarella cheese, Parmesan cheese and a dollop of seasoned ricotta. Topped with balsamic drizzle. **15.95**

CREATE YOUR OWN PIZZA

Your choice of toppings: **15.95**
Mushrooms, Italian teardrop peppers, tomatoes, pepperoni
diced grilled chicken breast, meatball or sausage. **Each Topping 2.00**

Our artisan pizza starts from scratch using the finest imported Neapolitano Caputo flour and our house-made San Marzano tomato sauce. When we are ready to bake, the pizza is placed in a 700-degree Marra Forni brick oven. The bricks that create this oven are comprised of Mount Vesuvius sand, which is the only sand in the world that can withstand this heat. To get a pizza any more authentic, you would need a passport!

INSALATA & ZUPPA

(SALAD AND SOUP)

CLASSIC CAESAR

Hearts of romaine brushed with an anchovy-infused extra-virgin olive oil, fresh garlic and lemon, drizzled with a creamy Caesar dressing and topped with shaved Parmesan and cracked black pepper. Served with a charred lemon. **9.95**
Add Grilled Chicken **5.95**

SIGNATURE VILLA INSALATA VO | GF

A blend of romaine, iceberg and radicchio lettuce with shredded purple cabbage, carrots, sweet red onions, European cucumbers and heirloom tomatoes tossed in our house-made vinaigrette and topped with shaved Parmesan and an aged balsamic drizzle. **7.95**

CHOPPED ITALIAN

A blend of romaine and iceberg lettuce, fine cured Italian meats, diced Mozzarella, artichokes, diced tomatoes, olives, roasted red peppers, garbanzo beans, sweet onions, green peppers and basil tossed in an aged red wine vinaigrette and topped with shaved Parmesan, an aged balsamic drizzle and grissini breadsticks. **15.95**

CREAMY TOMATO BASIL SOUP

8.95

ALCOHOL-FREE COCKTAIL

PEPSI® PRODUCTS	2.95
FRESH ICED TEA	2.95
FRUIT JUICE	2.95
ACQUA PANNA®	6.00
S.PELLEGRINO® (SPARKLING)	6.00

BEER

PERONI® NASTRO AZZURRO Draft	7.00
BIRRA MORETTI	7.00
STELLA ARTOIS® Draft	7.00
GOOSE ISLAND® IPA Draft	7.00
SHOCK TOP® BELGIAN WHITE Draft	7.00
HEINEKEN®	7.00
BUDWEISER®	6.50
BUD LIGHT® Draft	6.50
MICHELOB ULTRA®	6.50
ANGRY ORCHARD®	6.50
WESTGATE LAGER BY BIG STORM BREWERY (LOCAL) Draft	6.50

ITALIAN SANGRIA

ROSSO SANGRIA Red house sangria with fresh oranges, lemons, cherries and limes.	9.00
BIANCA SANGRIA White house sangria with fresh peaches and cherries.	9.00
ROSÉ SANGRIA Rosé house sangria with fresh blueberries, raspberries and strawberries.	9.00

FRIZZANTE

BUBBLY COCKTAILS

APEROL® SPRITZ Aperol® Aperitivo, prosecco and soda.	7.00
AMARETTO SPRITZ Disaronno® Amaretto, fresh lemon juice and simple syrup.	7.00
LIMONCELLO SPRITZ Limoncello, prosecco, soda and freshly picked hydroponic mint.	7.00

MODERNI (MODERN COCKTAILS)

ISOLA CAPRI Blueberry Vodka, Grand Marnier®, Blue Curaçao, peach schnapps and pineapple juice.	14.00
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COSMO NAPOLITANO Citrus Vodka, Grand Marnier®, pomegranate liqueur and cranberry juice.	14.00
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VENETIAN SUNSET Parrot Bay® Light Rum, passion fruit rum, orange juice and pineapple juice with grenadine.	14.00
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MARGARITA ITALIANO Tequila, Disaronno Amaretto, limoncello and sour mix served frozen or on the rocks.	14.00
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TORO ITALIANO Vodka, limoncello and ginger beer on the rocks.	14.00
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LIMONCELLO LONG ISLAND House vodka, triple sec, rum and Italian limoncello on the rocks.	14.00
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CIOCCOLATO Godiva® Chocolate Liqueur, vodka, creme de cacao and a splash of creme, shaken and served in a chocolate drizzled martini glass.	14.00
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CLASSICI (CLASSIC COCKTAILS)

VILLA NEGRONI Bombay® Sapphire Gin, Campari® and sweet vermouth on the rocks.	16.00
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THE OLD COUNTRY Buffalo Trace® Bourbon and Disaronno® Amaretto on the rocks.	16.00
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ITALIAN STALLION Horse Soldier® Bourbon, sweet vermouth and Italian aperitivo on the rocks.	16.00
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MANHATTAN Buffalo Trace® Bourbon, sweet vermouth, angostura bitters and brandy marinated cherries.	16.00
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PEACH BELLINI Prosecco and peach puree.	7.00
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ROSSINI Prosecco and strawberry puree.	7.00
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MIMOSA Prosecco and freshly squeezed orange juice.	7.00
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VINO

VINO DE VETRO (By the Glass)

SPUMANTE (SPARKLING)

LALUCA PROSECCO	VENETO, ITALY	8
MARTINI & ROSSI	PIEDMONT, ITALY	9
ROSA REGALE BRACHETTO	PIEDMONT, ITALY	11
CHANDON CLASSIC BRUT	NAPA VALLEY, US	12
MUMM NAPA BRUT PRESTIGE	NAPA VALLEY, US	12
GAMBINO PROSECCO	VENETO, ITALY	8/30

VINO BIANCO (WHITE WINE)

Bin #		
101	STEMMARI MOSCATO	PIEDMONT, ITALY
106	VALLEBELBO MOSCATO D'ASTI	PIEDMONT, ITALY
102	VALCKENBERG "MADONNA" RIESLING	RHEINHESSEN, DE
105	MEZZACORONA PINOT GRIGIO	TRENTINO, ITALY
104	GIESEN SAUVIGNON BLANC	MARLBOROUGH, NZ
103	MEZZACORONA CHARDONNAY	TRENTINO, ITALY

VINO ROSSO E ROSATO (RED AND ROSÉ WINE)

Bin #		
401	COLLEFRISIO ROSÉ	ABRUZZO, ITALY
202	DUE TORRI PINOT NOIR	VENETO, ITALY
206	TOLLO ORGANIC PINOT NERO	TRENTINO, ITALY
201	MONTEPULCIANO D'ABRUZZO	ABRUZZO, ITALY
203	CASA DI MONTE DOCG CHIANTI	TUSCANY, ITALY
204	MEZZACORONA MERLOT	TRENTINO, ITALY
205	MEZZACORONA CABERNET SAUVIGNON	TRENTINO, ITALY

DALLA BOTTIGLIA (By the Bottle)

SPUMANTE (SPARKLING)

Bin #		
302	IL VIAGGIO PROSECCO DOC	VENETO, ITALY
303	SETTEANIME PROSECCO DOC EXTRA DRY	VENETO, ITALY
301	GUIDOBONO SEGRETEVIGNE EXTRA BRUT	PIEDMONT, ITALY
519	VUEVED CLICQUOT YELLOW LABEL	REIMS, FRANCE

VINO ROSATO (ROSÉ WINE)

Bin #		
402	SETTEANIME (SEMI SPARKLING ROSÉ)	VENETO, ITALY
403	VALENTI "POESIA"	SICILY, ITALY
404	PIERPAOLO PECORARI "ROSALBA"	FRIULI-VENEZIA, ITALY
405	ROTARI SPARKLING ROSE	TRENTINO, ITALY

VINO BIANCO (WHITE WINE)

Bin #		
107	BENVOLIO PINOT GRIGIO	FRIULI-VENEZIA, ITALY
115	SANTA MARGHERITA PINOT GRIGIO	ALTO ADIGE, ITALY
116	PIERPAOLO PECORARI PINOT BIANCO	FRIULI-VENEZIA, ITALY
109	BERTANI PINOT GRIGIO & SAUVIGNON BLANC	FRIULI-VENEZIA, ITALY
118	KIM CRAWFORD SAUVIGNON BLANC	MARLBOROUGH, NZ
110	FEUDO DISISA GRILLO	SICILY, ITALY
120	CHATEAU STE. MICHELLE "EROICA" RIESLING	COLUMBIA VALLEY, US
111	COLLEFRISIO FALANGHINA	ABRUZZO, ITALY
112	CA' BIANCA "GAVI" CORTESE	PIEDMONT, ITALY
113	PIERPAOLO PECORARI RIBOLLA	FRIULI-VENEZIA, ITALY
114	CHERCHI "BILLIA" VERMENTINO	SARDINIA, ITALY
108	TORMARESCA CHARDONNAY	PUGILIA, ITALY
117	GRAND ESTATE CHARDONNAY	COLUMBIA VALLEY, US
119	FERRARI-CARANO CHARDONNAY	SONOMA, US
121	SONOMA-CUTRER CHARDONNAY	SONOMA, US
509	CHAPPELLET CHARDONNAY	NAPA VALLEY, US

Glass	Bottle	
8	30	
9	32	
8	30	
8	30	
9	32	
9	32	

Glass	Bottle	
9	34	
9	34	
10	36	
10	40	
9	35	
10	37	
9	35	

Bottle		
32		
45		
59		
120		

Bottle		
34		
34		
36		
60		

Bottle		
30		
45		
49		
28		
32		
32		
37		
35		
36		
38		
39		
31		
32		
36		
60		
110		

VINO ROSSO (Red Wine)

ITALIANO (ITALIAN)

Bin #		
212	VALLENA VALPOLICELLA RIPASSO	VENETO, ITALY
229	DAMOLI "GIAGO" VALPOLICELLA RIPASSO	VENETO, ITALY
209	ALVERDI SANGIOVESE	TUSCANY, ITALY
215	FATTORIA "SAN FELO"	TUSCANY, ITALY
217	CARPINETO CHIANTI CLASSICO	TUSCANY, ITALY
220	LAMOLE DI LAMOLE CHIANTI CLASSICO RISERVA	TUSCANY, ITALY
222	CASA DI MONTE CHIANTI CLASSICO RISERVA	TUSCANY, ITALY
510	ANTINORI PIAN DELLE VIGNE ROSSO DI MONTALCINO	TUSCANY, ITALY
224	TERRE NERE ROSSO DI MONTALCINO	TUSCANY, ITALY
517	CASTELGIOCONDO BRUNELLO DI MONTALCINO	TUSCANY, ITALY
225	BANFI ROSSO DI MONTALCINO	TUSCANY, ITALY
512	CORTE DEI VENTI BRUNELLO DI MONTALCINO	TUSCANY, ITALY
504	COL D'ORCIA BRUNELLO DI MONTALCINO	TUSCANY, ITALY
508	FULIGNI BRUNELLO DI MONTALCINO	TUSCANY, ITALY
513	FATTORIA DEI BARBI BRUNELLO DI MONTALCINO	TUSCANY, ITALY
514	DONATELLA CINELLI BRUNELLO DI MONTALCINO	TUSCANY, ITALY
516	ANTINORI PIAN DELLA VIGNE BRUNELLO DI MONTALCINO	TUSCANY, ITALY
210	COLLEGIATA D'ABRUZZO MONTEPULCIANO	TUSCANY, ITALY
208	ANTERRA MERLOT	SICILY, ITALY
213	CUSUMANO MERLOT	SICILY, ITALY
211	FEUDO DISISA NERO D'AVOLA	SICILY, ITALY
226	ANTINORI FATTORIA ALDOBRANDESCA	TUSCANY, ITALY
219	GUIDOBONO NEBBIOLO	PIEDMONT, ITALY
227	FRATELLI LODALI BARBARESCO	PIEDMONT, ITALY
223	VILLA ROSA BAROLO	PIEDMONT, ITALY
214	PASQUA "ROMEO & JULIET" ROSSO	VENETO, ITALY
503	TENUTA SAN GUIDO "GUIDALBERTO"	TUSCANY, ITALY
506	GUADO AL TASSO	TUSCANY, ITALY
228	CASA DI MONTE LAUREO ROSSO SUPER TUSCAN	TUSCANY, ITALY
30	LUIGI RIGHETTI AMARONE	VENETO, ITALY
501	VIVALDI AMARONE VALPOLICELLA DOCG	VENETO, ITALY

OTHER REDS

Bin #		
235	MEIOMI PINOT NOIR	SONOMA, US
238	BELLE GLOS "CLARK & TELEPHONE" PINOT NOIR	SANTA MARIA, US
232	PEIRANO ESTATE ZINFANDEL	LODI, US
233	ROBERT MONDAVI SPECIAL RESERVE (CAB SAUV)	NAPA VALLEY, US
234	BONANZA BY CHUCK WAGNER (CAB SAUV)	NAPA VALLEY, US
236	METTLER (CAB SAUV)	LODI, US
237	FERRARI-CARANO (CAB SAUV)	ALEXANDER VALLEY, US
511	SILVER OAK ALEXANDER VALLEY (CAB SAUV)	ALEXANDER VALLEY, US
515	CAYMUS (CAB SAUV)	NAPA VALLEY, US
239	CHAPPELLET MOUNTAIN CUVÉE	NAPA VALLEY, US
240	TAKEN	NAPA VALLEY, US
505	THE PRISONER	NAPA VALLEY, US