

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.

15.95

CHEESE & 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

Two 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

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 cheese and cracked black pepper. Served with a charred lemon.

9.95

Add Grilled Chicken 6.95

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 cheese 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 cheese, an aged balsamic drizzle and grissini breadsticks.

15.95

ZUPPA DEL GIORNO

Chef's soup of the day.

8.95

MP – Market Price

GF – Gluten Friendly (These items can be made without gluten but may have cross-contamination)

VO – Vegetarian Option

PIZZA PETITE

(PERSONAL SIZE)

Our artisan pizza starts from scratch using the finest imported Napolitano 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!

GRILLED CHICKEN PESTO

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

17.95

MEATBALL OR SAUSAGE

San Marzano tomato sauce and fresh mozzarella cheese 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.

16.95

CREATE YOUR OWN PIZZA

Your choice of toppings:

Mushrooms, Italian teardrop peppers, tomatoes, pepperoni

diced grilled chicken breast, meatball or sausage. **Each Topping 2.00**

16.95

Gluten Friendly Cauliflower Pizza Crust Available Upon Request

ITALIAN FAVORITES

CHICKEN PARMESAN

Coated with seasoned breadcrumbs, lightly fried and topped with our house-made marinara sauce and Parmesan cheese. Served on top of spaghetti marinara and fresh marinated creamy burrata cheese.

27.95

CHICKEN PICCATA

Lightly floured chicken breast pan-seared with fresh lemon juice, white wine, garlic, plump capers, Parmesan cheese and Italian parsley. Served with creamy risotto and sauteed Italian vegetables.

25.95

VEAL PICCATA

Tender veal lightly floured and pan-seared with fresh lemon juice, white wine, garlic, plump capers, Parmesan cheese and Italian parsley. Served with creamy risotto and sauteed Italian vegetables.

28.95

CHICKEN MARSALA

An Italian Favorite! Lightly floured chicken breast pan-seared with cremini mushrooms, Italian parsley and Marsala wine. Served with garlic mashed potatoes and sauteed Italian vegetables.

25.95

VEAL MARSALA

Tender veal lightly floured and sauteed in olive oil with cremini mushrooms, Italian parsley and Marsala wine. Served with garlic mashed potatoes and sauteed Italian vegetables.

28.95

CHOPHOUSE SPECIALS

*Served With Sauteed Italian Vegetables and Garlic Mashed Potatoes
Add Balsamic Onions, Sauteed Mushrooms, Blue Cheese Crumbles or Gorgonzola Cheese to Any Dish 2.95*

PESCE FRESCO DI GIORNATA (FRESH CATCH OF THE DAY) GF

Chef's daily selection of fresh market fish.

MP

14 OZ BONE-IN VEAL CHOP GF

Chef's daily preparation of a bone-in veal chop.

MP

16 OZ BONE-IN RIBEYE FLORENTINE GF

Seasoned with rosemary, garlic, cracked black pepper and sea salt. Grilled to your liking and topped with a Florentine-style butter.

MP

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 cheese and 12-year aged balsamico.

26.95

SIRLOIN OF BEEF BALSAMICO GF

Seasoned with rosemary, garlic, cracked black pepper and sea salt. Grilled to your liking and topped with 12-year aged balsamico.

27.95

PARMESAN CRUSTED FILET OF BEEF

8 oz seasoned filet, char-broiled to your liking and topped with a Parmesan cheese sauce and herb breadcrumbs.

34.95

12 OZ CHOICE NEW YORK STRIP LOIN GF

Seasoned with rosemary, garlic, cracked pepper and sea salt, grilled to your liking.

37.95

PRIMI DI PASTA

(PASTA COURSES)

LASAGNA

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

26.95

SHORT RIB TORTELLINI GIGANTI

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

26.95

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 cheese.

27.95

WILD MUSHROOM RAVIOLI VO

Ravioli filled with portobello mushrooms and ricotta cheese, tossed with sauteed cremini mushrooms, asparagus and roasted red peppers in a creamy white truffle Alfredo sauce. Topped with aged Parmesan cheese and fresh cracked black pepper.

19.95

FRUTTI DI MARE

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

28.95

RIGATONI BOLOGNESE

8-Hour house-made ragu made with veal, pork, pancetta and beef tossed with rigatoni pasta and topped with Parmesan cheese.

21.95

FETTUCCINI ALFREDO VO

Fresh Fettuccini pasta tossed in our house-made Alfredo sauce and infused with white wine and Parmesan cheese.

19.95

Add Grilled Chicken 6.95

Add Grilled Shrimp 8.95

CHOPHOUSE CARBONARA

Linguine tossed in our house-made white wine Alfredo sauce with English peas, cremini mushrooms, Applewood smoked bacon and topped with crispy prosciutto and Parmesan-Reggiano cheese.

21.95

Add Italian Sausage 3.95

Add Grilled Chicken 6.95

Add Grilled Shrimp 8.95

SPAGHETTI & MEATBALLS

Fresh spaghetti tossed in our house-made marinara sauce topped with two meatballs and Parmesan cheese.

24.95

PESTO LINGUINE

Linguine tossed in our house-made white wine cream sauce and pesto.

19.95

Add Grilled Chicken 6.95

Add Grilled Shrimp 8.95

Ask Your Server for Gluten Friendly Alternatives

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.

COCKTAIL

SPEAKEASY SMOKED OLD FASHIONED

1792 Small Batch Bourbon, simple syrup, blood orange, Angostura Bitters, fresh orange zest, Filthy Cherries, ignited cherry wood smoke, served over an ice ball **18.00**

BEER

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

ITALIAN SANGRIA

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

FRIZZANTE

BUBBLY COCKTAILS

APEROL SPRITZ Aperol Aperitivo, prosecco, soda	8.00
AMARETTO SPRITZ Disaronno Amaretto, fresh lemon juice, simple syrup	8.00
LIMONCELLO SPRITZ Limoncello, prosecco, soda, freshly picked hydroponic mint	8.00

MODERNI (MODERN COCKTAILS)

ISOLA CAPRI Wheatley Vodka, Cointreau Noir, house-made blueberry cordial, peach schnapps, pineapple juice, on the rocks	14.00
BELLA CIAO Citrus vodka, Cointreau Noir, pomegranate liqueur, fresh pomegranate juice, served up	14.00
VENETIAN SUNSET Passion fruit rum, light rum, orange juice, pineapple juice, grenadine, served up	14.00

MARGARITA ITALIANO Tequila, Disaronno Amaretto, limoncello, lime juice, on the rocks, sugar rim	14.00
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MULE ITALIANO Vodka, limoncello, ginger beer, lemon, on the rocks, copper mug	14.00
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LIMONCELLO LONG ISLAND Vodka, triple sec, rum, limoncello, on the rocks	14.00
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CIOCCOLATO Godiva Chocolate Liqueur, vanilla vodka, Baileys, Frangelico, cream, chocolate drizzle, served up	14.00
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TORTA DE MELA (BOURBON APPLE PIE) Buffalo Trace Bourbon, house-made cinnamon cordial, lemon juice, spiced apple cider, fresh cinnamon, apple slice, on the rocks	16.00
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CLOCK CHIMES ORANGE Hendrick's Gin, Aperol Aperitivo, simple syrup, lemon juice, grappa rinse, served up	16.00
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ESPRESSO MARTINI Double espresso vodka, Liqueur 43, Kahlua, Baileys, three espresso beans, served up	15.00
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CLASSICI (CLASSIC COCKTAILS)

VILLA NEGRONI Bombay Sapphire Gin, Campari Aperitivo, sweet & dry vermouth, on the rocks	16.00
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THE OLD COUNTRY Buffalo Trace Bourbon, Disaronno Amaretto, Filthy Cherry, on the rocks	16.00
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ITALIAN STALLION Horse Soldier Bourbon, sweet & dry vermouth, Campari Aperitivo, Filthy Cherries, orange slice, on the rocks	16.00
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PERFECT MANHATTAN Buffalo Trace Bourbon, sweet & dry vermouth, Filthy Cherries, served up	16.00
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PEACH BELLINI Prosecco, peach puree	8.00
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ROSSINI Prosecco, strawberry puree	8.00
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MIMOSA Prosecco, freshly squeezed orange juice	8.00
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OUR STORY

Villa Italiano Chophouse was established in February of 2020 for one purpose: to bring the culinary passion and rich flavors of Italy home to our Owners and Guests. Italian cuisine encompasses every element of why we're passionate about food, and it all starts with love. We love Italian food, and we do it justice by using the freshest ingredients, complemented with charming, classic preparations. Enjoy our stunning decor, ambient environment, and open-air kitchen that allows you to witness our talented chefs prepare your meal right before your eyes.

Italian food is simple at its core, but with simplicity comes ultimate sophistication. We use fresh pasta, just egg and seasoned flour. Our pastas are prepared perfectly *al dente*, and artfully sauteed in house-made sauces a la minute. Our lasagna is five layers of different imported cheeses, tender beef and veal all married together by our house-made sauce. Our Frutti Di Mare pasta features fresh mussels, littleneck clams, jumbo shrimp and calamari in a house-made red Arrabbiata sauce. When it comes to our Chicken Parmesan, we start with tenderized chicken breast, coat it in our house-made Italian herb breadcrumb mixture topped with our San Marzano tomato sauce and serve it on a bed of fresh pasta marinara with a ball of mozzarella burrata for that "little extra". Once you press down on the burrata, it makes for the perfect bite and all those flavors dance across your palate; if you close your eyes, you'll swear you're in Italy.

Our story is one of passion. Years of culinary experience and collaboration with our chefs have led us to this. Authentic ingredients and creative preparations are partnered with world-class customer service. Authentic, familiar, elegant. That's what we're all about. Welcome to the family!



- Burrata originated here in the 1950s.
- Bruschetta can be traced back to ancient Rome, when olive growers would press and sample their oil with a slice of bread.
- Calamari is Italian for squid. Its origins are strongly rooted with the fishermen of the Mediterranean Sea.
- Salami Toscano hails from Tuscany and is imported for our charcuterie board.
- Prosciutto di San Daniele is a dry-cured ham imported for our charcuterie board.
- We source Caputo flour from Napoli for our artisan brick oven pizzas. The bricks in our Marra Forni oven are crafted from Mount Vesuvius sand, which is the only sand in the world that can withstand the heat of the oven.
- Lasagna originated in Napoli during the Middle Ages.
- Bologna is the birthplace of Bolognese sauce. Ours is an eight-hour house-made ragu made with veal, pork, pancetta and beef.
- Risotto, a delicate Italian rice dish cooked in stock until creamy, originated in the Lombardy region.
- Linguine with white clam sauce, or "Linguine Alle Vongole," originated in the southern part of Italy and was made famous in Campania.
- Pesto originated in Genova in the 16th century and consists of crushed garlic, basil and pine nuts blended with Parmesan cheese and olive oil.
- Our 12-year aged balsamico is imported from Modena.
- Our wheels of Parmesan-Reggiano is aged for 12-36 months and imported from this region of Italy.
- The history of Florentine-style steak is as old as the city of Florence.
- Tuscany is home to the iconic rolling hills and sprawling vineyards that make this a top travel destination.
- Calabria, a sunny region in southernmost Italy, is known for its rugged mountains, dramatic coastline and popular beaches. When it comes to food, common ingredients include swordfish, shrimp and squid. Our Frutti de Marre pasta is of classic Calabrian preparation.
- Over 25% of the country's olive oil comes from Calabria.
- Sicily is the largest Mediterranean island, located just off the "toe" of Italy's famous "boot." Its cuisine reflects a variety of outside influences including Spanish, Greek and Arabic. The cannoli originated in Sicily.
- Brunello di Montalcino is a red Italian wine produced in the surrounding vineyards in Abruzzo. Brunellos are known for having thicker-skinned berries that yield wines with exceptionally bold fruit flavors and high tannin.
- Piemonte is known for its wine, truffles and food. The area around Alba is known for Barolo and Barbaresco. The province of Asti is known for Moscato.
- The three most notable styles of wine from Veneto are Valpolicella, Ripasso and most of all, Amarone. Amarone is a densely rich, premium wine that is made from air-dried resinated grapes.
- Chianti is produced in the central region of Tuscany, where it gets its name.
- Padua is home to Aperol, an Italian bitter aperitivo made from gentian, rhubarb and cinchona. It gets its name from the Italian slang word for aperitivo, which is *aperò*.
- Grappa is a fragrant grape-based pomace brandy originating in Vento in the 17th century.

Must be 21 years of age or older with valid ID to purchase and consume alcoholic beverages.