



ANTIPASTO

(APPETIZERS)

CHEESE & CHARCUTERIE BOARD GF

Chef's selection of cured meats, imported cheeses and marinated vegetables. Served with toasted crostinis.

BURRATA VO | GF

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

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.

CRISPY EGGPLANT ROLLATINI VO

Coated with Italian seasoned breadcrumbs and stuffed with whole milk mozzarella and prosciutto. Served with marinara sauce and shaved Parmesan cheese.

CALAMARI

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

MOZZARELLA FRITTI VO

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

MILD ITALIAN SAUSAGE

Topped with marinara sauce, fire roasted peppers and fresh Buffalo mozzarella with a drizzle of olive oil and fresh herbs.

MEATBALLS

A sautéed seasoned blend of veal, pork and beef. Served with marinara sauce.

SAUSAGE PARMESAN ARANCINI

Deep fried balls of creamy risotto stuffed with Italian sausage. Served with marinara sauce, fire roasted tomatoes and artichokes on a bed of arugula.

INSALATA & ZUPPA

(SALAD AND SOUP)

PASTA FAGIOLI GF

With pancetta, garbanzo beans, cannellini beans, lentils, San Marzano tomatoes and chicken stock with ditalini pasta and shaved Parmesan cheese.

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.

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.

BURRATA CAPRESE VO | GF

Sliced vine-ripened red and yellow tomatoes, fresh basil, creamy burrata, Buffalo mozzarella cheese and caperberries drizzled with balsamic vinaigrette and an aged balsamic glaze.

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.

GF - Gluten Friendly: These items can be made without glutes but prepared in the same environment as gluten-containing foods. Ask server for details.
VO - Vegetarian Option Available. Ask server for details.

*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.

CHOPHOUSE SELECTIONS

SIRLOIN OF BEEF SANTA MARIA GF

Top sirloin marinated in garlic, rosemary, olive oil and balsamico. Grilled to your liking and served with garlic mashed potatoes and your choice of vegetable.

BONE-IN RIB-EYE FLORENTINE GF

16 oz Bone-in rib-eye marinated in rosemary, garlic and olive oil. Grilled to your liking and topped with a Florentine-style sweet cream herb butter. Served with garlic mashed potatoes and your choice of vegetable.

Add Grilled Balsamico Onions

PARMESAN-CRUSTED FILET OF BEEF

8 oz Filet seasoned and charbroiled to your liking and topped with Parmesan cheese and herb breadcrumbs. Served with garlic mashed potatoes and your choice of vegetable.

BONE-IN PORK CHOP CAPONATA GF

Tender bone-in pork chop seared and topped with eggplant caponata, fontina cheese, Roma tomato bruschetta, caperberries and olives and drizzled with an aged balsamic glaze. Served with garlic mashed potatoes and your choice of vegetable.

BONE-IN VEAL CHOP GF

12 oz Bone-in veal chop prepared to order and served with your choice of two sides.

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 balsamic. Served with creamy risotto and your choice of vegetable.

ITALIAN FAVORITES

VEAL PICCATA

Veal coated in Parmesan cheese and flour and pan seared with white wine, chicken stock, garlic, lemon, capers and Italian parsley. Served with creamy risotto and your choice of vegetable.

CHICKEN PICCATA

Chicken coated in Parmesan cheese and flour and pan seared with white wine, chicken stock, garlic, lemon, capers and Italian parsley. Served with creamy risotto and your choice of vegetable.

VEAL PARMESAN

Veal dipped in egg and Parmesan cheese, coated in breadcrumbs with fresh Italian herbs and pan seared until a crispy golden brown. Served on a bed of spaghetti marinara burrata marinated in fresh basil and olive oil.

CHICKEN PARMESAN

Chicken dipped in egg and Parmesan cheese, coated in breadcrumbs with fresh Italian herbs and pan seared until a crispy golden brown. Served on a bed of spaghetti marinara burrata marinated in fresh basil and olive oil.

VEAL MARSALA

Marinated veal coated in flour and pan seared with olive oil, fresh garlic, sweet onions, cremini mushrooms and Italianparsley, then deglazed with Marsala wine and chicken stock. Served with garlic mashed potatoes and your choice of vegetable.

CHICKEN MARSALA

Marinated chicken coated in flour and pan seared with olive oil, fresh garlic, sweet onions, cremini mushrooms and Italian parsley, then deglazed with Marsala wine and chicken stock. Served with garlic mashed potatoes and your choice of vegetable.

PRIMI DI PASTA

(PASTA COURSES)

Gluten Friendly Pasta Available Upon Request

LASAGNA

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

SHORT RIB TORTELLINI GIGANTI

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

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.

FETTUCCINI ALFREDO VO

Fettuccini pasta tossed in our house-made creamy white wine, garlic and Parmesan Alfredo sauce.

Add Grilled Chicken

PASTA PRIMAVERA VO

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

DESIGN YOUR PASTA

PASTA
RIGATONI
LINGUINE
SPAGHETTI

SAUCE
MARINARA VO
PESTO VO
BOLOGNESE

Add Meatball
Add Sausage

PIZZA PETITE

(PERSONAL SIZE)

Gluten Friendly Cauliflower Pizza Crust Available Upon Request

GRILLED CHICKEN PESTO

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

MEATBALL OR SAUSAGE

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

MARGHERITA VO

Fresh basil, olive oil, garlic and fire roasted tomatoes topped with fresh mozzarella and seasoned ricotta cheese.

DESIGN YOUR PIZZA

Your choice of toppings: mushrooms, teardrop peppers, tomatoes, diced grilled chicken, meatball, sausage

CONTORNI

(SIDES)

FRESH SAUTÉED ITALIAN VEGETABLES VO | GF

BROCCOLI RABE VO | GF

ROASTED GARLIC MASHED POTATOES VO

CREAMY RISOTTO VO

TWO MEATBALLS WITH MARINARA

SAUSAGE WITH MARINARA

KIDS MENU

GRILLED CHICKEN ALFREDO

MAC N' CHEESE

SPAGHETTI

Served with your choice of: Butter | Marinara
Marinara with Meatballs or Sausage

CHICKEN FINGERS

Served with your choice of fries or applesauce.

FLATBREAD PIZZA

Your choice: Cheese | Pepperoni

BEER

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

COCKTAIL

MODERNI (MODERN COCKTAILS)

ANTIPASTO BLOODY MARY
Tito’s Vodka, bloody mary mix, Italian seasoning and ground black pepper with a mozzarella ball, grape tomato, fresh basil, pepperoncini, pepperoni, olives and a celery stalk.

ISOLA CAPRI
Pinnacle Blueberry Vodka, Grand Marnier, Blue Curaçao, peach schnapps and pineapple juice.

COSMO NAPOLITANO
Pinnacle Citrus Vodka, Grand Marnier, pomegranate liqueur and cranberry juice.

VENETIAN SUNSET
Cruzan Light Rum, passion fruit rum, orange juice and pineapple juice with grenadine.

MARGARITA ITALIANO
Sauza Tequila, Disaronno Amaretto, limoncello and sour mix served frozen or on the rocks.

TORO ITALIANO
Tito’s Vodka, limoncello and ginger beer on the rocks.

LIMONCELLO LONG ISLAND
House vodka, triple sec, rum and Italian limoncello on the rocks.

CLASSICI (CLASSIC COCKTAILS)

VILLA NEGRONI
Bombay® Sapphire Gin, Campari® and sweet vermouth on the rocks.

THE OLD COUNTRY
Makers Mark® Bourbon and Disaronno® Amaretto on the rocks.

ITALIAN STALLION
Horse Soldier® Bourbon, sweet vermouth and Italian Aperitivo on the rocks.

MANHATTAN
Buffalo Trace® Bourbon, sweet vermouth, angostura bitters and brandy marinated cherries.

FRIZZANTE

BUBBLY COCKTAILS

APEROL SPRITZ
Aperol Aperitivo, prosecco and soda.

AMARETTO SPRITZ
Disaronno® Amaretto, fresh lemon juice and simple syrup.

LIMONCELLO SPRITZ
Limoncello, prosecco, soda and freshly picked hydroponic mint.

PEACH BELLINI
Prosecco and peach puree.

ROSSINI
Prosecco and strawberry puree.

MIMOSA
Prosecco and freshly squeezed orange juice.

ITALIAN SANGRIA

ROSSO SANGRIA
Red house sangria with fresh oranges, lemons, cherries and limes.

BIANCA SANGRIA
White house sangria with fresh peaches and cherries.

ROSÉ SANGRIA
Rosé house sangria with fresh blueberries, raspberries and strawberries.

ALCOHOL-FREE

PEPSI® PRODUCTS

FRESH ICED TEA

FRUIT JUICE

ACQUA PANNA®

S.PELLEGRINO® (SPARKLING)

AFTER DINNER DRINKS

CANNOLI MARTINI
Faretti Biscotti Famosi Liqueur, cake-flavored vodka, Godiva® Chocolate Liqueur and Baileys® Irish Cream Liqueur dusted with chocolate shavings.

TIRAMISU MARTINI
Vanilla liqueur, Kahlúa® Rum and Coffee Liqueur and crème de cocoa served up and over a chocolate glazed martini glass dusted with ground cinnamon.

AFFOGATO
Frangelico® Liqueur and a shot of espresso served up with a scoop of vanilla bean gelato.

GRAPPACCINO
Grappa, Disaronno® Amaretto, simple syrup and a shot of espresso shaken and served up with three espresso beans.

DIGESTIVOS

FERNET BRANCA
Myrrh, saffron, chamomile and gentian. Has a bitter yet delightful taste.

ROMANA SAMBUCA
Anise flavored liqueur served chilled with three espresso beans.

LIMONCELLO
Lemon flavored Italian liqueur served chilled.

GRAPPA
A fragrant grape-based pomace brandy.

DOLCI

TIRAMISU

LIMONCELLO CAKE

ITALIAN CANNOLI CAKE

CANNOLI
Your choice of chocolate-dipped or plain.

GELATO
Your choice of pistachio, chocolate or vanilla bean.

LAVAZZA

SPECIALTY COFFEE

TIRAMISU

LIMONCELLO CAKE

ITALIAN CANNOLI CAKE

CANNOLI
Your choice of chocolate-dipped or plain.

GELATO
Your choice of pistachio, chocolate or vanilla bean.

VINO

VINO DE VETRO (By the Glass Wine)

SPUMANTE (SPARKLING)

LALUCA PROSECCO	VENETO, ITALY
MARTINI & ROSSI	PIEDMONT, ITALY
ROSA REGALE BRACHETTO	PIEDMONT, ITALY
CHANDON CLASSIC BRUT	NAPA VALLEY, US
MUMM NAPA BRUT PRESTIGE	NAPA VALLEY, US
GAMBINO PROSECCO	VENETO ITALY

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 ROSE WINE)

Bin #		
401	CALLEFRISIO ROSE	ABRUZZO, ITALY
202	DUE TORRI PINOT NOIR	VENETO, ITALY
206	TOLLO ORGANIC PINOT NERO	TRENTINO, ITALY
207	RUCA MALEN MALBEC	MENDOZA, AR
201	TOLLO ORGANIC MONTEPULCIANO D’ABRUZZO	ABRUZZO, ITALY
203	CASA DI MONTE DOCG CHIANTI	TUSCANY, ITALY
204	MEZZACORONA MERLOT	TRENTINO, ITALY
205	MEZZACARONA 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

VINO ROSATO (ROSÉ WINE)

Bin #		
402	SETTEANIME (SEMI SPARKLING ROSE)	VENETO, ITALY
403	VALENTI “POESIA”	SICILY, ITALY
404	PIERPAOLO PECORARI “ROS’ALBA”	FRIULI-VENEZIA, 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 BLANCO	FRIULI-VENEZIA, ITALY
109	BERTANI PINOT GRIGIO & SAUVIGNON BLANC	FRUILI-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	COLLEFISIO FALANGHINA	ABRUZZO, ITALY
112	CA’ BIANCA “GAVI” CORTESE	PIEDMONT, ITALY
113	PIERPAOLO PECORARI RIBOLLA	FRIULI-VENEZIA, ITALY
114	CHERCHI “BILLIA” VERMENTINO	SARDINIA, ITALY
108	TOMAESCA CHARDONNAY	PUGILIA, ITALY
117	COLOMBIA CREST CHARDONNAY	COLUMBIA VALLEY, US
119	FERRARI-CARANO CHARDONNAY	SONOMA, US
121	SONOMA CUTRER CHARDONNAY	SONOMA, US
509	CHAPPELLET CHARDONNAY	NAPA VALLEY, US

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
216	RENZO MASI CHIANTI RESERVA	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 DELLA VIGNE ROSSO DI MONTALCINO	TUSCANY, ITALY
221	RENIERI 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	ANINORI BRUNELLO DI MONTALCINO	TUSCANY, ITALY
210	COLLEGIATA D’ABRUZZO MONTEPULCIANO	TUSCANY, ITALY
208	ANTERRA MERLOT	SICILY, ITALY
213	CUSUMANO MERLOT	SICILY, ITALY
211	FUEDO 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
207	VIETTI ROCCHES DI CASTIGLIONE BAROLO	PIEDMONT, ITALY
214	PASQUA “ROMEO & JULIET” ROSSO	VENETO, ITALY
218	CESARI VALPOLICELLA RIPASSO MARA	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
507	TOMMASI AMARONE	PIEDMONT, 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
231	PENFOLDS “KOONUNGA HILL” SHIRAZ	SOUTH AUSTRALIA, AU