

Villa Palma

Ristorante

Appetizers

Mozzarella Caprice - Fresh mozzarella and tomato seasoned to perfection topped with sliced garlic, fresh basil, and a drizzle of olive oil. 10.95

Grilled Eggplant - Eggplant grilled and marinated in a balsamic vinaigrette, over seasoned fresh mozzarella, atop a bed of mixed baby greens. 10.95 (Vegetarian)

Roasted Red Peppers - Red peppers sautéed with onions, and garlic in olive oil. 9.95 (Vegetarian)

Fried Calamari - Calamari lightly seasoned, dusted, and fried served with your choice of a spicy fra diavolo, or marinara sauce. 11.95

Mussels - Mussels sautéed in your choice of red, white wine, or fra diavolo sauce. 11.95

Escargot Provinciale - Escargot in a creamy pesto sauce, sautéed and served with slices of garlic bruschetta. 10.95

Entree's

All entrees are served with bread, a side of pasta, and our mixed baby greens salad topped with a delicious homemade vinaigrette. Add blue cheese 1.00

Filet Mignon & House Specialties

Filet Mignon Peppino - Created by our chef Peppe, this delicious dish consists of filet mignon tips and sausage sautéed in a spicy cherry pepper gravy with mushrooms. 26.95

Filet Marsala - Filet mignon, pan seared and topped with a marsala gravy with mushrooms. 26.95

Filet Pizzaiola - Filet pan seared and sautéed in a marinara sauce with mushrooms, roasted red peppers, and basil. 26.95

Filet Rossini - Filet pan seared and sautéed in a red wine demi glaze. 26.95

Eggplant Rolatini - Eggplant stuffed with seasoned ricotta cheese, topped with mozzarella cheese, and a splash of marinara. 16.95 (Vegetarian)

Sausage & Peppers - Sausage and roasted red peppers sautéed in marinara sauce and topped with fresh basil. 18.95

Villa Palma Platter - This dish offers a little taste of everything: eggplant rolatini, roasted red peppers, fried calamari, sautéed shrimp, mussels, as well as some grilled eggplant. 26.95

Chicken & Veal

Chicken Parmigiana - Chicken breaded, fried, and topped with basil, marinara, and parmesan cheese. 16.95

Chicken Francese - Chicken lightly sautéed in a lemon and white wine sauce. 17.95

Chicken Rolatini - Chicken tenderized, seasoned then rolled with eggplant and mozzarella cheese, served in a marsala gravy with a touch of tomato sauce and peas. 18.95

Chicken Rolatini Puttanesca - Chicken Rolatini served in a tomato sauce sautéed with green olives, kalamata olives, capers, and basil. 18.95

Chicken Piccata - Chicken lightly sautéed in a lemon and white wine sauce with capers. 17.95

Chicken Marsala - Chicken sautéed in a marsala gravy with mushrooms. 17.95

Veal Parmigiana - Veal breaded, fried, and topped with basil marinara and parmesan cheese. 18.95

Veal Saltimbocca - Veal topped with prosciutto, served over a bed of fresh spinach, and topped with a marsala wine sauce. 21.95

Veal Marsala - Veal sautéed in a marsala wine gravy with mushrooms. 21.95

Veal Capricciosa - Veal sautéed in spicy white wine gravy with artichokes, and mushrooms 21.95

Veal Francese - Veal lightly sautéed in a lemon white wine sauce. 21.95

Veal Piccata - Veal lightly sautéed in a lemon white wine sauce, and topped with capers. 21.95

Veal Pizzaiola - Veal sautéed in a marinara sauce with mushrooms, roasted red peppers, and basil. 21.95

Seafood

Linguini With Clam Sauce - Clams sautéed in your choice of red, white wine, or spicy fra diavolo sauce. 18.95

Blackened Shrimp & Scallops Alfredo - Shrimp and scallops blackened and pan seared in our delicious homemade Alfredo sauce. 24.95

Shrimp & Scallops Piccata - Shrimp and scallops lightly battered then sautéed in a lemon white wine sauce. 24.95

Cioppino - Fresh clams, shrimp, scallops, mussels, and calamari sautéed in your choice of red, white wine, or a spicy fra diavolo sauce. 26.95

Scallops & Clams Posillipo - Scallops and clams sautéed in a marinara sauce with a touch of white wine. 24.95

Shrimp Fra Diavolo - Sautéed shrimp served in a spicy marinara sauce over a bed of angel hair. 21.95

Scallops Puttanesca - Scallops sautéed in a marinara sauce with green olives, kalamata olives, fresh basil, and capers. 24.95

Shrimp Gnocchi Ala Vodka- Our homemade gnocchi sautéed in a vodka cream sauce topped with crispy seasoned shrimp. 21.95

Linguini Mother Theresa - Sautéed shrimp in a garlic & oil with broccoli, mushrooms, roasted red peppers, spinach, and artichokes. 22.95

Fried Calamari - Calamari lightly seasoned, dusted and fried, served with your choice of a spicy fra diavolo, or marinara sauce. 21.95

Sautéed Calamari Fra Diavolo - Calamari sautéed in a spicy marinara sauce served over penne pasta with a touch of parmesan cheese. 21.95

Shrimp Michael - Shrimp and spinach sautéed in a light cream sauce over a bed of angel hair. 21.95

Shrimp & Sun-dried Tomatoes - Shrimp and sundried tomatoes sautéed in a light cream sauce with a touch of basil over a bed of angel hair. 21.95

Shrimp Ala Romano - Lightly battered shrimp sautéed with capers, mushrooms, and artichokes in a lemon white wine sauce. 21.95

Shrimp & Broccoli - Shrimp and broccoli sautéed in a garlic and oil sauce with a touch of Parmesan cheese. 21.95

Pasta

Cheese Ravioli - Ravioli served in your choice of marinara, sun-dried tomato vodka, carbonara, or our homemade meat sauce. 14.95

Fettuccine Alfredo - Fettuccine sautéed in a cream sauce with Parmesan cheese. 14.95

Fettuccine Carbonara - Fettuccine sautéed with prosciutto, peas, and onions in a luscious cream sauce. 14.95

Fettuccine Al Pesto - Fettuccine sautéed in a creamy pesto sauce. 14.95

Gnocchi - Our homemade gnocchi sautéed in your choice of marinara, meat, or gorgonzola cheese sauce. 14.95

Penne Vodka - Penne sautéed in a cream sauce with vodka, basil, and a touch of marinara. 14.95 (Vegetarian)

Angel Hair Bolognese - Angel hair sautéed in our homemade meat sauce. 14.95

Angel Hair Fra Diavolo - Angel hair sautéed in a spicy marinara sauce. 14.95 (Vegetarian)

Whole Wheat Primavera - Whole wheat pasta sautéed in garlic and olive oil with spinach, broccoli, mushrooms, roasted red peppers, and artichoke hearts. (Vegetarian)

Tortellini Nona - Tortellini sautéed in a cream with peas and prosciutto. 14.95

Angel Hair Puttanesca - Angel hair sautéed in a marinara sauce with green olives, kalamata olives, basil, and capers. 14.95 (Vegetarian)

Desserts & Coffee

Desserts

Chocolate Mousse - Homemade chocolate mousse topped with whipped cream. 6.95

Cannoli - Two-miniature homemade cannoli topped with chocolate chips and powdered sugar. 6.95

Tiramisu - Ladyfingers soaked in espresso topped with sweetened espresso flavored mascarpone cheese. 6.95

Tartufo - Italian ice cream with your choice of flavors: lemon, coffee, or chocolate. 7.50 (See server for daily specialty tartufo options)

Coffee

Coffee - Regular or decaf. 2.95

Espresso - Regular or decaf. 3.50

Cappuccino - Hot foamed milk with a shot of regular or decaf espresso topped with a sprinkle of cinnamon and a stick of rock candy. 5.95

Tea - Hot tea served with lemon. 2.95