

LA VILLINI PRIX-FIX
\$ 24.95 pp + tax & gratuity

No coupons or discounts

APPETIZERS

CALAMARI LA VILLINI

Fresh fried crispy tossed in spicy cherry pepper white sauce

BAKED CLAMS

Long Island whole littleneck clams topped with seasoned bread crumbs

CESAR SALAD

Romaine lettuce served in a creamy cesar dressing, cheese and croutons,
Made with or without anchovies

STUFFED MUSHROOMS

Mushroom based stuffing with seasoned bread crumbs

FRESH MOZZARELLA

Sliced fresh mozzarella and tomato topped with sautéed red peppers and sweet onion

MAIN COURSE

STUFFED RIGATONI

Cheese filled pasta in marinara sauce with sliced sausage

EGGPLANT PARMIGIANA

Layered eggplant with tomato sauce and mozzarella served over penne

MISTO SALAD WITH GRILLED CHICKEN

Mixed greens, sliced Granny Smith apples, gorgonzola cheese, dried cranberries, candy glazed walnuts,
Served in a sweet horseradish dressing

LASAGNA BOLOGNAISE

Fresh pasta layered with meat sauce ,ricotta and mozzarella baked in a casserole dish.

CHICKEN SCARPARELLA COMPAGNOLA

Boneless white meat chicken baked in the oven with white wine, olive oil, garlic, herbs, and lemon.
Served Compagnola style with sausage, potatoes, peppers, and onion

VEAL FONTINA

Veal Scaloppini lightly egg battered and top with asparagus ,melted fontina cheese .served in a sherry wine
sauce with sun dried tomatoes shitake mushrooms and potatoes .

SOLE FRANCHESE

Fresh filet of sole lightly egg battered and served in a lemon white wine sauce with broccoli

CHICKEN CAPRICCIOSA

A Breaded cutlet served with Fresh Tomato Onion and Basil Salad in a balsamic dressing.

DESSERT

CANNOLI ,NEW YORK CHEESECAKE, ICE CREAM