

ANTIPASTI

- Beef Polpette della Mamma** - Meatballs in a tomato and basil sauce 17.75
- Carpaccio di Manzo** - Beef carpaccio with vegetable julienne, parmigiano cheese and mustard dressing 17.50
- Asparagi Prosciutto e Mozzarella** - Asparagus wrapped with prosciutto di parma and melted mozzarella 17.50
- Cozze al Vino Bianco o Salsa Rossa** - P.E.I. Mussels in white wine or tomato sauce 17.50
- Polpo alla molese** - Grilled baby Octopus with broccoli rabe sautéed in garlic and oil 19.50
- Fritto Misto “La Villetta”** - Fried squid, shrimp, mushrooms and zucchini 19.50
- Carciofi e Pistacchi** - Fresh artichoke with pistacchi 18.50
- Melanzane alla Parmigiana** - Eggplant parmigiana 18.50

INSALATE e ZUPPE

- Minestrone** 12.50
- Insalata Caprese** - Buffalo mozzarella with cherry tomato and basil 18.50
- Insalata “La Villetta”** - Baby spinach, blueberries, roasted almonds and goat cheese 14.50
- Insalata Tropicale** - Baby arugula, hearts of palm, avocado, endive and parmesan cheese 14.50
- Insalata Tricolore** - Radicchio, endive, arugula, pears, walnuts and blue cheese 14.50
- Kale Salad** - Roasted almonds ,Goat cheese and pear 15.50

PRIMI

- Tagliolini Al Nero Di Seppie**- Black ink Tagliolini with mixed sea food in tomato sauce 25.50
- Spaghetti Classici al Pomodoro con Basilico** - Spaghetti with tomato and basil 18.50
- Orecchiette alla Barese** - Homemade ear shaped pasta with broccoli rabe, sausage and garlic 19.50
- Linguine con le Vongole** - Linguini pasta with baby clams in a white wine sauce 23.50
- Gnocchi di Patate “La Villetta”** - Homemade gnocchi with fresh tomato, dry ricotta cheese and basil 19.50
- Cavatelli Bolognese** - Fresh Cavatelli pasta with meat sauce 19.50
- Penne alla Siciliana** - Penne pasta with eggplant, tomato sauce and mozzarella cheese 19.50
- Agnolotti ai Porcini** - Wild mushroom ravioli in white truffle cream 21.50
- Rigatoni Norcia**- Sautéed with sausage and mushrooms in pink sauce 19.50
- Spaghetti alla “Padre John Andrew”** - Sautéed in garlic and oil 17.50

PRIMI

- Penne John McGuire** - Penne in Vodka sauce with pancetta and smoked mozzarella 21.50
- Lasagne di Carne** - Lasagna with ragu, béchamel and mozzarella cheese 24.50

SECOND

- Trancio di Salmone alla Griglia** - Grilled Wild salmon served with asparagus 25.50
- Filetto did Dentice** - Red snapper fillet with cherry tomato and black olive 26.50
- Bistecca di Tonno** - Grilled yellowfin Tuna with mixed green salad 28.50
- Pollo "La Villetta"** - Chicken breast sautéed with artichokes, mixed mushrooms in a prosecco sauce 26.50
- Costoletta di Vitello Alla Griglia** - Grilled veal chop served with roasted potato and string beans 32.50
- Salsiccia del Macellaio** - Italian sausage sautéed with white beans and broccoli rabe 26.50
- Vitello Saltimbocca** - Veal Scallopini with prosciutto and White wine 27.50
- Petto di Pollo Alla Griglia** - Grilled chicken paired over mixed green and cherry tomatoes salad 26.50
- Vitello alla Parmigiana** - Veal parmigiana served with penne pasta in a tomato sauce 29.50
- Cotoletta di Vitello alla Milanese** - Veal Chop with arugula, pears, walnuts, radicchio and gorgonzola cheese 29.50
- Pollo alla Contadina** - Chicken Breast with grilled eggplant and melted smoked mozzarella 26.50
- Tagliata Toscana** - Grilled sliced rib-eye steak over baby arugula and cherry tomatoes 29.50
- Pesce Del Giorno** - Fish of the day p.a.
- Risotto del Giorno** - Risotto of the day p.a.

Contorni

- Broccoletti** - Broccoli rabe 10.50
- Spinaci Ripassati** - Spinach in garlic and oil 9.50
- Fagiolini e Pomodorini** - String beans with cherry tomato in Garlic and oil 9.50
- Zucchine Fritte** - Fried zucchini 9.50
- Patate al Forno** - Roasted potato 9.00

La Villetta offers gluten free and whole wheat pasta options.
Half portions available for \$13.50 .
Please inquire about our daily specials
Catering options are available.