

ANTIPASTI

Polpette della Mamma Beef - Meatballs in a tomato and basil sauce.....	18.75
Carpaccio di Manzo - Beef carpaccio with vegetable julienne, parmigiano cheese and mustard dressing.....	18.50
Asparagi Prosciutto e Mozzarella - Asparagus wrapped with prosciutto di parma and melted mozzarella.....	18.50
Cozze al Vino Bianco o Salsa Rossa - P.E.I. Mussels in white wine or tomato sauce.....	18.50
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.....	21.50
Carciofi e Pistacchi - artichoke with pistacchi and parmigian cheese.....	19.50
Melanzane alla Parmigiana - Eggplant parmigiana.....	18.50

INSALATE e ZUPPE

Minestrone	13.50
Insalata Caprese - Buffalo mozzarella with cherry tomato and basil.....	19.50
Insalata “La Villetta” - Baby spinach, blueberries, roasted almonds and goat cheese.....	15.50
Insalata Tropicale - Baby arugula, hearts of palm, avocado, endive and parmesan cheese.....	15.50
Insalata Tricolore - Radicchio, endive, arugula, pears, walnuts and blue cheese.....	15.50
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.....	19.50
Orecchiette alla Barese - Homemade ear shaped pasta with broccoli rabe, sausage and garlic.....	19.50
Penne Regina Elena di Savoia - Penne tomato sauce Burrata di Bufala Pugliese and basil	23.50
Linguine con le Vongole - Linguini pasta with baby clams in a white wine sauce.....	24.50
Gnocchi di Patate “La Villetta” Homemade gnocchi with fresh tomato, dry ricotta cheese	20.50
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.....	22.50
Rigatoni Norcia - Sautéed with sausage and mushrooms in pink sauce.....	19.50
Spaghetti alla “Padre John Andrew” - Sautéed in garlic and oil.....	19.50

PRIMI

Penne Father 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.....	27.50
Filetto did Dentice - Red snapper fillet with cherry tomato and black olive.....	26.50
Bisteacca 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.....	27.50
Costoletta di Vitello Alla Griglia - Grilled veal chop served with roasted potato and string beans.....	35.50
Salsiccia del Macellaio - Italian sausage sautéed with white beans and broccoli rabe.....	26.50
Vitello Saltinbocca - Veal Scallopini with prosciutto and White wine.....	28.50
Petto di Pollo Alla Griglia - Grilled chicken paired over mixed green and cherry tomatoes salad.....	27.50
Vitello alla Parmigiana - Veal parmigiana served with penne pasta in a tomato sauce.....	35.50
Cotoletta di Vitello alla Milanese - Veal Chop with arugula, pears, walnuts, radicchio and gorgonzola cheese.....	35.50
Pollo alla Contadino - Chicken Breast with grilled eggplant and melted smoke mozzarella.....	27.50
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.....	11.50
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.