

Villaggio

ANTIPASTI

Crispy spinach salad, pears, walnuts, warm bacon & sweet pepper dressing, crispy fried brioche crusted goat cheese fritters	14
Pan seared jumbo lump crab cake chive herb butter baby rucola & pink grapefruit	16
Prosciutto san Daniele, buffalo mozzarella, pan seared over roasted peppers, rucola, grape tomatoes, aged balsamic dressing	15
Young rucola leaves, cherry tomatoes, pears, shaved Prosciutto ham, Parmigiano Reggiano & aged balsamic dressing	15
Buttermilk crispy fried Calamari atop field greens, lemon butter sauce & spicy sauce Puttanesca	14
Smooth veloute of Tuscan white beans enhanced with smoked pancetta & white truffle oil	9
Honey glazed smoked duck breast, micro green salad, fig compote, sour dough crostini, sherry vinegar dressing	14
Crostini of garlic fried blue prawns, oven dried tomatoes, baby spinach, sauce aragosta	18

PASTA

Spaghetti Fra Diavolo, butter broiled crawfish tail, sauce Americaine, perfumed with fresh basil & a hint of chili	36
Penne & sautéed organic chicken, Italian sausage, chili, flat parsley, chicken broth & spinach	26
Linguine frutti di mare – Seafood & shellfish tossed in garlic, white wine, extra virgin oil with roasted tomatoes & fresh basil	28
Risotto of golden pumpkin perfumed with rosemary, flash seared King Scallops	34
Gnocchi of spinach & ricotta, seared lobster, shiitake mushrooms, nut brown butter infused with lobster stock	32
Orrechiette tossed with vine ripe tomato sauce, fresh basil & buffalo mozzarella	26
Goat cheese & herb ravioli, roasted bell peppers and roma tomatoes, fresh pesto & roasted pine nuts	28
Linguine, stone crab, asparagus, grape tomatoes tossed in garlic butter, white wine & flat parsley	28

MAIN COURSE

Blackened sea bass over steamed baby bok choy, shiitake mushrooms, Alaskan crab & sweet corn broth with lime & cilantro	44
Seared fillet of red snapper, spring green vegetable medley lobster butter reduction enhanced with ginger root	40
Seared King Scallops perfumed with garlic, white wine & parsley atop fresh wild spinach with port wine veal jus reduction	38
Grilled lamb cutlets, vegetable caponatina, garlic crushed potatoes, Pinot Noir lamb jus with rosemary	42
Norfolk duckling, slow double roasted with honey glaze, Napa cabbage, bacon, fig compote, crispy roast potatoes	38
Pan seared Scottish salmon atop wilted spinach, wild organic mushrooms, chive, brown butter sauce	39
Pan fried calves liver, bacon, olive oil crushed potatoes, garlic French beans & port wine red onion veal jus reduction	36
Veal Milanese: Panko crusted, pan fried veal loin, lemon scented sage brown butter sauce, tomato & onion salad, sautéed new potatoes	36
Tagliata: Flame seared Black Angus sirloin atop rucola salad, aged balsamic dressing, Parmigiano Reggiano & French fried potatoes	38
Tornados of Angus beef tenderloin, crawfish tail, olive oil crushed potatoes with spinach, garlic French beans, sauce Charon	46

Service Charge 15%

Executive Chef - Mark Conner

General Manager - Dion Forbes