

**OUR DISCOUNTED MENU AND BAR
TAKEOUT PRICES
AT**

**VILLA VITTORIA
732.920.1550**

**WED – THU – FRI – SAT – SUN
2:00PM TO 8:00PM**

MON _ TUE --- CLOSED ALL DAY

COLD APPETIZERS

Antipasto Misto .. Fresh Mozzarella and Provolone cheese, thin sliced prosciutto di Parma, sliced tomatoes, roasted red peppers, sopressata, button mushrooms and olives. 12.⁹⁵

Shrimp Cocktail. 9.⁹⁵

Beef Carpaccio .. Thinly sliced raw filet mignon, imported Provolone cheese, basil sauce and arugula. 9.⁹⁵

Tuna Carpaccio .. Thinly sliced raw tuna, imported Provolone cheese, basil sauce and arugula. 9.⁹⁵

Bruschetta .. Grilled bread rubbed with garlic and topped with diced tomatoes and seasonings.

For Two 5.⁵⁰ For Four 9.⁵⁰

HOT APPETIZERS

Mozzarella in Carroza .. Mozzarella and ham between bread, egg and Pecorino Romano cheese battered, breaded and deep fried. Served with tomato sauce 6.⁹⁵

Calamari Fritti .. Fried squid with your choice of hot or sweet tomato basil sauce 9.⁹⁵

Clams Oreganata .. Baked stuffed clams, oreganata 8.⁹⁵

Clams Casino .. 7.⁹⁵

Oysters Rockefeller .. 8.⁹⁵

Coconut Shrimp .. 9.⁹⁵

Zucchini Fritti .. Herb-breaded, fried zucchini. 5.⁹⁵

ZUPPE - SOUPS

Stracciatella Romana .. Spinach, fresh eggs and Parmesan cheese blended with chicken broth. 5.⁹⁵

Brodo di Pollo .. Small ring-shaped pasta filled with meat, cooked in chicken broth chef style with seasoned vegetables. 4.⁹⁵

KIDS 5.⁹⁵

Baked Zitti

Fettuccine Alfredo

Chicken Parmigiana

Spaghetti w/sausage

Veal Parmigiana

Chicken Fingers

Cheese Ravioli

SALAD

Insalata D'Arugola .. Very delicate leaves of Italian lettuce tossed with red onions, tomatoes, extra-virgin olive oil and balsamic vinegar 6.⁹⁵

Insalata Tricolore .. Radicchio, arugula, Belgium endive, red onions and tomatoes tossed in extra-virgin olive oil and balsamic vinegar 4.⁹⁵

Insalata alla Cesare .. Caesar Salad 4.⁹⁵

VEGETABLES

Spinach Saltati .. Sautéed with olive oil and garlic 4.⁹⁵

Crème di Rabe .. Broccoli rabe, bitter tips by nature sautéed with olive oil and garlic 6.⁹⁵

Escarole Saltati .. Sautéed in garlic and oil 4.⁹⁵

PASTA SPECIALTIES

Lasagna Giardino .. Layers of pasta with three cheeses, meat, tomato sauce and seasonings 15.⁹⁵

Capellini Barese .. Angel hair pasta, shrimp, Italian sausage and broccoli sautéed in garlic and olive oil sauce. 19.⁹⁵

Cavatelli & Broccoli .. Cheese macaroni sautéed to perfection with broccoli in a rich garlic, extra-virgin olive oil and parmesan cheese sauce 14.⁹⁵

Fettuccine Alfredo .. Pasta shaped in a long flat ribbons in a cream sauce with parmesan cheese 14.⁹⁵
With **Grilled Chicken** add 2.⁹⁵

Fettuccine alla Vittoria .. Fettuccine pasta sautéed with onions, peas, wild mushrooms, prosciutto, shrimp, a touch of fresh tomatoes and cream 19.⁹⁵

Linguine alla Vongole .. Fresh little neck and chopped clams sautéed with its own shell, extra-virgin olive oil, garlic, basil and white wine 19.⁹⁵

Rigatoni Marco Polo .. Rigatoni pasta sautéed in olive oil, garlic, pignoli nuts, broccoli and sun-dried tomatoes 17.⁹⁵

Rigatoni alla Vodka .. Imported rigatoni tossed in a delicate light marinara vodka cream sauce 15.⁹⁵

With **Grilled Chicken** add 2.⁹⁵

With **Grilled Shrimp** add 4.⁹⁵

Capellini Arugola e Gamberi .. Angel hair pasta with sautéed shrimp, garlic, olive oil, fresh tomato and arugula 19.⁹⁵

Gnocchi alla Romana .. Soft small dumplings of potato pasta sautéed with tomato sauce, fresh basil and parmesan cheese. 15.⁹⁵

Ravioli 15.⁹⁵

CHICKEN

Pollo Parmigiana .. Breaded chicken cutlet topped with mozzarella cheese and tomato sauce 15.⁹⁵

Pollo alla Griglia .. Grilled breast of chicken coated with virgin olive oil, garnished with grilled vegetables 15.⁹⁵

Pollo Marsala .. Breast of chicken and mushrooms in a Marsala wine 15.⁹⁵

Pollo Francese .. Breast of chicken, dipped in egg, sautéed in lemon, butter and white wine 15.⁹⁵

Pollo di Vittoria .. Sautéed breast of chicken, topped with asparagus, roasted red peppers and Provolone cheese in a sauce of mushrooms, garlic and red wine demi-glaze. 15.⁹⁵

Pollo Rollatine .. Breast of chicken stuffed with prosciutto, Mozzarella, spinach and artichoke hearts sautéed in Madeira wine, wild mushrooms and a touch of cream, surrounded by meat tortelloni and green peas. 19.⁹⁵

VEAL

Vitello Marsala .. Veal medallions sautéed with mushrooms and Marsala wine 20.⁹⁵

Saltimbocca Romana .. Veal medallions simmered with sage, demi-glaze sauce, topped with prosciutto and Mozzarella over sautéed spinach 20.⁹⁵

Piccata di Vitello .. Tender veal medallions sautéed with lemon, wine, capers and artichoke hearts 20.⁹⁵

Vitello Parmigiana alla Casa .. Breaded veal cutlet and eggplant topped with Mozzarella cheese in our tomato sauce 20.⁹⁵

Vitello alla Francese .. Veal medallions dipped in egg, sautéed in butter, lemon and wine sauce 20.⁹⁵

Vitello Sorrentino .. Layered veal medallions, prosciutto, eggplant and Mozzarella in a Marsala wine sauce. 20.⁹⁵

Vitello Parmigiana .. Breaded veal cutlet topped with mozzarella cheese and tomato sauce 19.⁹⁵

Bella Verona .. Veal scaloppini and shrimp topped with fresh melted Mozzarella with lemon, capers, pignoli nuts and garlic cream sauce. 21.⁹⁵

SEAFOOD

Gamberoni fra Diavolo ... Shrimp, garlic and fresh plum tomato hot sauce. Served on a bed of linguine 20.⁹⁵

Salmone e Canestrelli al Forno ... Salmon and scallops baked with seasoned bread crumbs, garlic, olive oil and a touch of fresh tomato served over fresh baby field greens. 23.⁹⁵

Gamberoni alla Francese ... Shrimp dipped in egg, sautéed in butter, lemon and wine sauce. Served on a bed of linguine pasta. 21.⁹⁵

Mare Provinciale ... Shrimp and scallops sautéed with capers, olives, garlic, olive oil and fresh tomatoes over linguine. 21.⁹⁵

Gamberoni alla Griglia ... Marinated and grilled shrimp served with asparagus, sliced tomatoes and balsamic glaze. 21.⁹⁵

Calamari Saltati ... Calamari, garlic and fresh plum tomato Fra Diavolo (hot) or Marinara sauce. Over linguine pasta. 18.⁹⁵

GRILLED SPECIALTIES

Bistecca alla Griglia ... New York strip grilled to your taste 24.⁹⁵

Steak Au Poivre e Gamberi ... Grilled shrimp and New York strip coated with black pepper corn. Topped with sautéed shiitake mushrooms in a creamy brandy demi-glaze sauce. 27.⁹⁵

CATERING MENU

APPETIZERS

Jumbo Shrimp Cocktail 2.00 ea.

Clams Oreganata. 1.25 ea.

Mussels Marechiaro

In a light tomato, basil sauce.

Half 40.00 Full 75.00

SALADS

Spring Baby Greens

Delicate spring baby greens tossed in our own house Italian dressing. Half 15.00 Full 30.00

Insalatta di Cesare

The classic Caesar Salad

Half 30.00 Full 55.00

CHICKEN

Chicken Francese, Marsala or Parmigiana

Half 40.00 Full 80.00

Chicken Rollatini

Boneless breast of chicken stuffed with prosciutto, mozzarella, spinach and artichoke hearts. Sautéed in wine, butter and wild mushrooms with a touch of cream. Half 50.00 Full 90.00

Chicken Fingers

Half 35.00 Full 65.00

PASTA

Baked Ziti or Ravioli

Half 30.00 Full 55.00

Penne alla Vodka

Half 35.00 Full 65.00

VEAL - BEEF - PORK

Veal Francese, Marsala or Parmigiana

Half 50.00 Full 100.00

Vitello Sorrentino

Tender veal medallions sautéed in Marsala wine sauce topped with prosciutto eggplant and mozzarella.

Half 60.00 Full 110.00

Vitello Saltimbocca

Tender veal medallions simmered in sage demi-glaze sauce and topped with prosciutto and mozzarella. Served over a delicate bed of spinach

Half 60.00 Full 110.00

SEAFOOD

Shrimp Francese, Scampi or Parmigiana

Half 60.00 Full 110.00

Salmon Marechiara

Filet of salmon sautéed in a light tomato and basil sauce.

Half 75.00 Full 140.00

Flounder Oreganata

Baked filet of flounder topped with bread crumbs, lemon, garlic and herbs.

Half 50.00 Full 90.00

Half Tray Serves :

Aprox. 10 - 12 People

Full Tray Serves:

Aprox. 15 - 20 People

Our Bar

◇ Champagne & Sparkling Wines

- 7 *Martini Rossi Asti Spumanti, Italy* 15.⁰⁰
- 8 *Korbel Brut, California* 15.⁰⁰

◇ American White Wines

- 30 *Simi Chardonnay Sonoma, CA* 20.⁰⁰
- 34 *Kendall Jackson, Chard. CA* 20.⁰⁰
- 36 *St. Francis, Chard. Sonoma, CA* 20.⁰⁰
- 38 *Cakebread, Chard. Napa, CA* 55.⁰⁰
- 42 *A to Z Wineworks Riesling 2018, OR* 20.⁰⁰

◇ Italian White Wines

- 50 *Santa Margherita, Pinot Grigio* 35.⁰⁰
- 56 *Luna di Luna, Chard/Pinot Grigio* 20.⁰⁰
- 58 *La Scolca, Black Label Gavi di Gavi* 60.⁰⁰

◇ Blush and Sweet Wines

- 78 *ROSE - Jean-Luc Colombo Cape, Fra* 21.⁰⁰
- 10 *Elmo Pio Aperitif Moscato* 15.⁰⁰
- 11 *Beringer, White Zinfandel (Napa)* 15.⁰⁰

◇ Wines of the World

- 80 *WHITE - Brancott, Sauvig Blanc. New Zealand* 20.⁰⁰
- 191 *RED - Malbec Gascon. Argentine* 20.⁰⁰

◇ American Red Wines

- 138 *La Crema Pinot Noir. Sonoma Coast, CA* 30.⁰⁰
- 140 *Sterling, Cab. Sauvig. Napa, CA* 30.⁰⁰
- 141 *Silverado, Cab. Sauvig. Napa, CA* 55.⁰⁰
- 144 *Robert Mondavi, Cab. Sauvig.* 45.⁰⁰
- 146 *Simi, Cab. Sauvig. Sonoma, CA* 35.⁰⁰
- 149 *J. Lohr, 7 Oaks Cab. Sauvig. CA* 25.⁰⁰
- 150 *Columbia Crest Merlot WA* 20.⁰⁰

- 151 *Francis Ford Coppola, Merlot Diamond* 20.⁰⁰
152 *St Francis Merlot, Sonoma, CA* 20.⁰⁰
153 *Siena Ferrari Carano, Sonoma, CA* 35.⁰⁰
160 *Louis Martini Cab. Sauvignon. Napa* 30.⁰⁰
161 *Bonterra, Cab. Sauv. Organic Grapes, CA* 30.⁰⁰

◇ Italian Red Wines

- 100 *Nero D'Avola, Sicily* 15.⁰⁰
102 *Centine Banfi, Tuscany* 18.⁰⁰
103 *Poggio Badiola, Tuscany* 20.⁰⁰
104 *Castello Banfi, Brunello di Montalcino* 75.⁰⁰
108 *Ruffino, Riserva Ducale Gold* 60.⁰⁰
110 *Ruffino, Riserva Ducale Tan* 40.⁰⁰
112 *Banfi Chianti Classico Riserva* 25.⁰⁰
118 *Cecchi Nobile di Montepulciano* 28.⁰⁰
130 *Bertani, Amarone* 100.⁰⁰
132 *Pasqua Amarone Doc, Valpantena* 45.⁰⁰
136 *Marchese di Barolo, Barolo* 50.⁰⁰

◇ Reserve Wines

- 167 *Tignanello di Antinori, Tuscany* 120.⁰⁰
168 *Sassicaia di Tenuta, Tuscany* 200.⁰⁰
177 *Cakebread Cab. Sauvig. Napa* 80.⁰⁰
178 *Joseph Phelps, Cab. Sauv. CA* 70.⁰⁰

Bottled Beer 3.⁰⁰

Budweiser
Samuel Adams
Michelob Ultra
Coors Light
Amstel Light
Heineken
Becks
Bass Ale

Prices and items subject to change without notification

*We wish you the best and a
soon back to normal life. Thank you*