

R I S T O R A N T E **V****aggio**

ANTIPASTI

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| Creamy white bean soup enhance with pancetta and white truffle oil | 10 |
| Pan seared jumbo lump crab cake, chive butter, baby rucola and pink grapefruit | 18 |
| Crispy spinach salad with pear, walnuts, warm bacon and sweet pepper dressing, and crispy goat cheese fritters | 14 |
| Buttermilk soaked crispy fried calamari with mixed greens with spicy tomato sauce | 15 |
| Salad Villaggio ~ crumble goat cheese atop baby rucola, pickled beets, grape tomatoes and sun dried tomatoes | 14 |
| Baked mozzarella wrapped in prosciutto on grilled peppers, rucola and cherry tomato ragu | 16 |

PASTA

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| Spaghetti tossed in fresh organic tomato sauce perfumed with anchovy, capers, rucola, garlic and basil | 24 |
| Linguine frutti di mare ~ fresh seafood complimented by plum tomatoes, zucchini and basil in creamy lobster sauce | 34 |
| Penne pasta, sautéed Italian sausage, roasted peppers, sage, tomato sauce, baby spinach and rucola | 28 |
| Spaghetti pasta with sautéed garlic shrimp, cherry tomato ragu, chili and fresh basil | 34 |
| Rigatoni and sautéed organic chicken, steeped in intense veal cream, bacon braised cabbage, walnuts and white truffle oil | 32 |
| Spaghetti tossed with roasted lobster tail, steeped in lobster broth, cherry tomatoes, fresh spinach and a hint of chili | 38 |

MAIN COURSE

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| Pan seared calves liver with bacon, parmesan and olive oil crushed potatoes with roasted asparagus and onion jus | 32 |
| Grilled Scottish salmon, atop new potatoes and wilted spinach with a shrimp butter sauce | 36 |
| Grilled New Zealand lamb cutlets, vegetable medley, roasted potatoes with rosemary scented jus | 34 |
| Tagliata ~ Flame seared Black Angus sirloin atop rucola salad, aged balsamic dressing and Parmigiano Reggiano | 36 |
| Veal Milanese ~ Panko crusted, pan fried veal loin with sautéed potatoes, lemon scented sage brown butter sauce | 40 |
| Seared tenderloin of Angus Beef with asparagus, roasted potatoes, portabella mushrooms and pinot noir peppercorn sauce | 40 |
| Blackened Chilean sea bass over steamed bok choy, asparagus and a crawfish butter broth | 40 |
| Pan seared King scallops complimented by wild asparagus risotto vialone nano with chives and crawfish butter | 38 |

Service Charge 15%

Menu is subject to seasonal changes