

Lunch Menu is available between the hours of
11:30am and 3:00pm

SANDWICHES

SWEET OR HOT

- ITALIAN SAUSAGE • \$7.99
- HOMEMADE MEATBALL • \$7.99
- TUNA SALAD • \$7.99
- CHICKEN SALAD • \$7.99
- CHICKEN PARMIGIANA • \$9.99
- VEAL PARMIGIANA • \$10.99
- EGGPLANT PARMIGIANA • \$8.99

ZUPPE

- MINISTRONE • ITALIAN WEDDING
\$2.99 cup • \$4.99 bowl

INSALATE

- ANTIPASTO (FOR TWO) • \$13.99
 - CAPRESE • \$8.99
 - CAESAR • \$6.99
 - Chicken Breast • add \$3.99
 - Anchovies • add \$2.99
 - Jumbo Shrimp • add \$3.00ea
 - TUNA SALAD • \$8.99
 - CHICKEN SALAD • \$8.99
 - TUSCAN • \$7.99
 - VILLAGGIO • \$6.99
- ### DRESSINGS
- Oil and Vinegar • Italian
 - Red Wine Vinaigrette • Caesar
 - Gorgonzola Blue Cheese
 - Low Carb Ranch • Balsamic

PASTA

- PASTA AND SAUCE • \$11.99
- RAVIOLI • \$12.99
- FETTUCCINE ALFREDO • \$13.99
- PASTA PRIMAVERA • \$13.99
- BAKED STUFFED MANICOTTI • \$13.99
- PASTA AND MEATBALLS • \$14.99
- PASTA AND SAUSAGE • \$14.99
- PASTA CARBONARA • \$14.99
- BAKED LASAGNA • \$15.99

All pasta dishes available for
children 12 and under at half price.

A Great Place to Mangia.

Welcome to Café Villaggio, where we are committed to a family tradition of using only the freshest and most authentic ingredients in our classic Italian recipes.

Enjoy a casual dining experience with all the charm of Tuscany, and a wine cellar inspired by its vineyards. Or take a seat at our outdoor café with a full service bar right on Main Street. So relax with family and friends to share great conversation over a bottle of fine wine, a well mixed cocktail, and an exquisite menu. Mangia!

Villaggio

188 MAIN STREET, DOWNTOWN FALMOUTH

PIZZA MENU

\$11.99

16 INCH PIE

OR

STROMBOLI

(ROLLED PIZZA)

Choose your sauce:

Tomato • Bolognese • Pesto • Fra-diavolo • Alfredo • Aglio e olio

Choose your toppings:

Any of these toppings can be added for \$1.50 each

Pepperoni • Sweet or Hot Italian Sausage • Meatball • Mushroom • Onions
Tri-Colored Bell Peppers • Kalamata Olives
Prosciutto • Sweet or Hot Capicola • Salami • Pancetta
Grilled Chicken • Spinach • Chopped Tomatoes
Broccoli • Artichoke • Anchovies
Roasted Red Peppers • Eggplant • Linguica • Extra Cheese

PANINO SPECIALTIES

The following sandwiches are served with a
choice of pasta salad or french fries

THE ITALIANO

Genoa salami, mortadella, sweet capicola, provolone cheese, red peppers and red wine vinaigrette with baby spinach and fresh basil. • \$10.99

THE TOSCANA

Prosciutto, soppressata, kalamata olives, fresh mozzarella cheese, barrel aged balsamic vinaigrette with baby spinach and fresh basil. • \$10.99

THE MELANZANA

Eggplant, zucchini, roasted red peppers, provolone cheese and pesto sauce with baby spinach. • \$9.99

THE ROMA

Tomatoes, roasted portabella mushrooms, red onions and smoked mozzarella cheese with baby spinach and fresh basil in a creamy garlic spread. • \$9.99

THE VILLAGGIO

Marinated chicken breast, pancetta, roasted red peppers with baby spinach and fresh basil in a creamy garlic spread. • \$10.99

THE PAISANO

Homemade meatballs, fresh mozzarella cheese, tomato sauce, with baby spinach and fresh basil. • \$10.99

THE MAFIA

Hot Italian sausage, hot capicola, hot peppers, red onions and smoked mozzarella cheese in our fra-diavolo sauce. • \$10.99

THE GODFATHER

Sweet Italian sausage, sweet capicola, sweet red peppers, onions, provolone cheese with baby spinach and fresh basil in a creamy garlic spread. • \$10.99

*No changes or substitutions are available to the above sandwiches.

• OPEN FOR LUNCH AND DINNER • WWW.VILLAGGIOCAPECOD.COM • EMAIL MANGIA@VILLAGGIOCAPECOD.COM • TAKE-OUT • 508 540-6400 •

† The consumption of raw or undercooked foods can increase the possibility of foodborne illness.

DINNER ENTREES

All dinner entrees are served with a choice of vegetables and one of the following starches with tomato sauce: spaghetti, linguine, penne, cappellini, fettuccine. Also potatoes, risotto or crispy polenta **Additional sauce choices \$2.00:** bolognese, pesto, aglio e olio, alfredo or fra-diavolo

* A VILLAGGIO SIGNATURE ENTREE *

POLLO

CHICKEN PARMIGIANA

Lightly breaded boneless breast of chicken baked in our tomato sauce and topped with a blend of five cheeses. • \$18.99

* CHICKEN SCARPIELLO *

Boneless breast of chicken sautéed with garlic, shallots, fresh Italian herbs, sweet sausage, sliced banana peppers and chopped tomatoes simmered in a roasted red pepper cream sauce with a hint of spicy chili purée. • \$22.99

CHICKEN CACCIATORE

Boneless breast of chicken sautéed with garlic, shallots, onions, portabella mushrooms and tri-colored bell peppers, simmered in our Chianti vino tomato sauce. • \$19.99

CHICKEN MARSALA

Boneless breast of chicken sautéed with garlic, shallots, portabella mushrooms and fresh Italian herbs, simmered in a Marsala vino demi-glace. • \$19.99

CHICKEN PICCATA

Boneless breast of chicken sautéed with garlic, shallots, fresh Italian herbs and capers, simmered in a white vino lemon butter sauce. • \$19.99

CHICKEN SALTIMBOCCA

Boneless breast of chicken sautéed with garlic and shallots, then layered with prosciutto, spinach and provolone cheese baked in a Marsala vino demi-glace. • \$21.99

CHICKEN GORGONZOLA

Boneless breast of chicken sautéed with garlic, shallots, fresh Italian herbs, portabella mushrooms and sun-dried tomatoes simmered in a demi-glace and crumbled gorgonzola cream sauce. • \$22.99

CHICKEN ROLLATINI

Boneless breast of chicken stuffed with sliced eggplant, ricotta, crumbled gorgonzola cheese and chopped spinach, finished with a vodka tomato cream sauce. • \$22.99

CARNI AND MELANZANA

* PORK OSO BUCO *

16oz. pork shank baked in our tomato sauce with fresh Italian herbs. • \$19.99

BRACIOLA

Pounded flank steak stuffed with prosciutto, mozzarella, parmesan, garlic, shallots, raisins, pine nuts and fresh Italian herbs, simmered in our Chianti vino tomato sauce. • \$19.99

BALSAMIC GLAZED PORK†

Char-grilled medallions of pork tenderloin, sauteed with garlic, shallots, fresh Italian herbs and raisins, simmered in a barrel-aged balsamic demi-glace. • \$18.99

EGGPLANT PARMIGIANA

Lightly breaded sliced eggplant baked in our tomato sauce and topped with a blend of five cheeses. • \$17.99

EGGPLANT AL FORNO

Slices of eggplant and zucchini sautéed with portabella mushrooms, onions and tri-colored bell peppers simmered in our tomato sauce and topped with fresh mozzarella. • \$18.99

VITELLO

VEAL PARMIGIANA

Lightly breaded veal cutlet baked with marsala vino and tomato sauce, topped with a blend of five cheeses. • \$19.99

VEAL MARSALA

Scaloppini of veal sautéed with garlic, shallots, portabella mushrooms and fresh Italian herbs, simmered in a Marsala vino demi-glace. • \$20.99

VEAL PICCATA

Scaloppini of veal sautéed with garlic, shallots and fresh Italian herbs and capers, simmered in a white vino lemon butter sauce. • \$20.99

* VEAL ASIAGO *

Scaloppini of veal sautéed with garlic, shallots, portabella mushrooms, sun-dried tomatoes and fresh Italian herbs, simmered in a marsala vino tomato sauce, finished with melted Asiago cheese. • \$21.99

VEAL FRANCESE

Scaloppini of veal dipped in egg, sautéed with garlic, shallots and fresh Italian herbs, simmered in a white vino lemon butter sauce. • \$20.99

VEAL SALTIMBOCCA

Scaloppini of veal sautéed with garlic and shallots, then layered with prosciutto, spinach and provolone cheese baked in a Marsala vino demi-glace. • \$22.99

VEAL OSCAR

Scaloppini of veal sautéed in butter topped with asparagus and lobster meat finished with a zesty hollandaise sauce • \$29.99

PESCE

SALMON FLORENTINE

Char grilled salmon fillet topped with chopped tomatoes, and crumbled gorgonzola, finished with a drizzle of barrel aged balsamic. • \$20.99

CACCIUCCO

Tuscan seafood stew with scallops, jumbo shrimp, calamari and shelled sea clams, simmered in tomato saffron and white vino broth, served over pasta. • \$28.99

LINGUINE AND CLAM SAUCE

Shelled sea clams simmered with garlic, shallots and fresh Italian herbs finished with either a white vino lemon butter or tomato sauce, served over pasta. • \$18.99

HADDOCK TOSCANA

Fillet of haddock baked with lemon, white vino and parmesan cracker crumbs, topped with chopped tomatoes and kalamata olives. • \$20.99

* SEAFOOD ZINGARELLA *

Lobster meat, jumbo shrimp and sea scallops sautéed with asparagus, artichoke hearts and sun-dried tomatoes, simmered in a Sambvca cream sauce served over a bed of pasta. • \$31.99

SHRIMP SCAMPI

Five jumbo shrimp sautéed with garlic, shallots, chopped tomatoes and fresh Italian herbs simmered in a white vino lemon butter sauce, served over pasta. • \$21.99

SALMON MACADAMIA

Salmon fillet dipped in a light egg wash and coated with macadamia bread crumbs, sautéed golden brown and finished with a white vino, caper and lemon butter cream sauce. • \$23.99

LOBSTER RAVIOLI

Six jumbo raviolis stuffed and topped with lobster meat, sun-dried tomatoes and fresh basil, finished in a port wine and lobster cream sauce. • \$27.99

Villaggio

ITALIAN RISTORANTE

Martini Bar

188 MAIN STREET, DOWNTOWN FALMOUTH • 508 540-6400

ANTIPASTI

ASSORTED ITALIAN CHEESE AND CRACKER TRAY

\$7.99 or complimentary with any bottle of wine purchase.

CALAMARI NAPOLETANA

Lightly breaded squid fried with fresh Italian herbs, topped with sautéed chopped tomatoes, kalamata olives and sliced banana peppers, served with our spicy tomato sauce. • \$10.99

MUSSELS POMODORO

Sautéed in a garlic butter and white vino lemon sauce blended with fresh Italian herbs and chopped tomatoes. • \$9.99

BRUSCHETTA RUSTICA

Grilled tuscan peasant bread rubbed with garlic butter, topped with fresh basil, chopped tomatoes, and fresh mozzarella, finished with a drizzle of barrel aged balsamic. • \$7.99

FRIED MOZZARELLA

Double breaded and fried with a blend of fresh Italian herbs, served with our tomato sauce. • \$7.99

VINO CARCIOFO

Artichoke hearts sautéed with chopped tomatoes, red onions, portabella mushrooms, sliced banana peppers, sun-dried tomatoes and kalamata olives, simmered in a white vino butter sauce and topped with parmesan. • \$8.99

PANCETTA SCALLOP

Fresh sea scallops sautéed with garlic, shallots and pancetta served in a white vino lemon butter sauce. • \$10.99

SALSICCIA STUFFED MUSHROOM CAPS

Mushroom caps stuffed with ground sweet and hot Italian sausage and parmesan, baked with fresh Italian herbs and topped with fresh mozzarella, finished with a drizzle of barrel aged balsamic. • \$8.99

RISOTTO VEGETARIANA

Arborio Italian rice flavored with truffle oil, surrounded with a mixture of vegetables served with a roasted red pepper sauce. • \$8.99

MARTINI SHRIMP COCKTAIL

Three jumbo shrimp served ice cold with a traditional cocktail sauce topped with chopped tomatoes, sliced banana peppers and kalamata olives. • \$10.99

GNOCCHI FORMAGGIO

Fried potato dumplings tossed with crumbled gorgonzola tomato cream sauce. • \$8.99

EGGPLANT ROLLATINI

Sautéed eggplant rolled with ricotta, crumbled gorgonzola and chopped spinach, baked with fontina cheese and roasted red peppers finished with a creamy pesto sauce. • \$9.99

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