



# Villaggio



AUTHENTIC ITALIAN

## SHARING PLATTERS

- Mixed Marinated Olives** 5.95  
Olives marinated with Garlic, Chilli & Extra Virgin Olive Oil
- Garlic Bread** 6.95  
Pizza Base with Garlic, Extra Virgin Olive Oil & Oregano
- Bruschetta Classica** 7.50  
Home-made Rustic Bread topped with Garlic, Fresh Tomato, Basil & Extra Virgin Olive Oil

- Garlic Bread & Mozzarella** 7.95  
Pizza Base with Garlic, Oregano & Mozzarella
- Garlic Bread Marinara** 7.95  
Pizza Base with Tomato, Garlic & Oregano

- Antipasto Vegetariano** 10.95 / 17.95  
Vegetarian Platter: Grilled Marinated Vegetables, Buffalo Mozzarella & Artichoke alla Romana served with Home-made Bread
- Tagliere di Terra** 12.95 / 19.95  
Meat board with a selection of Italian Charcuterie: Parma Ham 24 months, Air Dried Coppa Di Parma, Finocchiona Senese, Spianata Picante, Napoli Salami served with Home-made Bread

## STARTERS

- Zuppa della Casa** 6.95  
Homemade soup with homemade bread
- Cozze alla Marinara** 7.95  
Sautéed Mussels in White Wine, Chilli, Garlic, Parsley & Toasted Garlic bread

- Insalata Caprese** 8.95  
Buffalo Mozzarella, Tomato, Basil & Extra Virgin Oil
- Caprino Grigliato** 8.95  
Grilled Goat Cheese with Beetroot, Walnut, Courgette & Honey Walnut Dressing
- Burrata** 9.95  
Italian Creamy Mozzarella with Rocket, Cherry Tomatoes, Sun Dry Tomatoes & Extra Virgin Olive Oil

- Gamberoni alla Villaggio** 10.95  
Pan-Fried King Prawns with Olive Oil, Tomato, Herbs, Garlic, Chilli & Toasted Garlic Bread
- Melanzana Parmigiana** 9.95 / 17.95  
Fried Aubergines Baked with Tomato Sauce, Fior Di Latte Mozzarella, Parmesan, Fresh Basil & Extra Virgin Olive Oil

## PIZZAS

- Margherita** 11.95  
Tomato, Fior Di Latte Mozzarella & Basil
- Diavola** 12.95  
Tomato, Fior Di Latte Mozzarella, Spianata Piccante, Nduja & Fresh Chilli
- Gorgonzola** 13.95  
Tomato, Fior Di Latte Mozzarella, Gorgonzola Cheese & Fresh Rocket
- Regina** 13.95  
Tomato, Fior Di Latte Mozzarella, Cotto Ham & Mushroom
- Primavera** 14.95  
Tomato, Fior Di Latte Mozzarella, Mixed Seasonal Vegetables & Olives

- Nostrano** 14.95  
Tomato, Fior Di Latte Mozzarella, Spinach, Goats Cheese, Parmesan & Garlic
- Quattro Stagioni** 15.25  
Tomato, Fior Di Latte Mozzarella, Mushroom, Olives, Cotto Ham & Artichokes
- Fiorentina** 15.95  
Tomato, Fior Di Latte Mozzarella, Spinach, Egg, Garlic & Extra Virgin Olive Oil
- Napoletana** 15.95  
Tomato, Fior Di Latte Mozzarella, Anchovies, Olives & Capers
- Villaggio** 15.95  
Tomato, Cooked Buffalo Mozzarella, Cherry Tomatoes, Parma Ham, Rocket & Shaved Parmesan

- Norcina** 15.95  
Fior Di Latte Mozzarella, Tuscan Sausage, Mushrooms, Truffle Oil & Rocket
- Il Padrino** 17.95  
Tomato, Fior Di Latte Mozzarella, Napoli Salami, Tuscan Sausage, Cotto Ham & Extra Virgin Olive Oil

## CALZONE (FOLDED PIZZA)

- Pasquale** 16.95  
Tomato, Fior Di Latte Mozzarella, Aubergine, Sundried Tomato & Rocket
- Rustico** 17.55  
Tomato, Fior Di Latte Mozzarella, Cotto Ham, Napoli Salami & Mushrooms

Vegan Cheese available with Any Pizza  
Wholewheat base available if requested

## PASTA

- Penne Arrabbiata** 12.95  
Penne with Chilli, Garlic & Parsley in a Rich Tomato Sauce
- Gnocchi alla Villaggio** 13.95  
Hand-made Potato Gnocchi in Rich Tomato Sauce with Cherry Tomato, Basil & Shredded Buffalo Mozzarella
- Tagliatelle alla Bolognese** 14.95  
Fresh Tagliatelle with Slow Cooked Home-made Beef Ragù

- Ravioli di Ricotta e Spinaci** 16.95  
Hand-made Ravioli filled with Spinach and Ricotta Cheese in a Butter & Sage Sauce.
- Linguine al Granchio** 17.95  
Crab Linguine with Fresh Chopped Tomatoes, Garlic, Chilli, White Wine & Lemon
- Linguine ai Frutti di Mare** 19.95  
Linguine with Clams, Mussels, Squid, Tiger Prawns, Chilli, Garlic, White Wine & Fresh Chopped Tomato

## RISOTTO

- Porcini & Tartufo** 18.95  
Home-made Risotto with Porcini Mushrooms and a touch of Truffle Oil
- Al Frutti Di Mare** 19.75  
Home-made Traditional Seafood Risotto, Cooked in White Wine sauce, Topped with Parsley

## SALADS

- Insalatona di Pollo** 15.95  
Mixed Leaves Salad with Roasted Vegetables, Carrots, Grilled Chicken Breast, Pinenuts & Balsamic Dressing
- Insalatona di Salmon** 17.95  
Mixed Leaves Salad with Roasted Vegetables, Carrots, Grilled Salmon with Honey & Walnut Dressing, Shaved Parmesan
- Insalata di Rucola** 17.95  
Rocket, Beetroot, Goat Cheese & Walnut Salad with Honey & Walnut Dressing

- Pollo Alla Milanese** 15.95  
Chicken Escalope in Bread Crumbs, served with Mash or Roast Potatoes
- Petto di Pollo con Salsa di Funghi** 17.95  
Pan-Fried Chicken Breast in Mushroom Sauce served with Rosemary Potatoes
- Scaloppina di Pollo in Salsa di Limone** 17.95  
Pan-Fried Chicken Breast in Lemon Sauce served with Rosemary Potatoes

## MEAT & FISH

- Branzino al Forno** 20.95  
Parcel of Sea Bass Fillet with Fennel, Spinach, New Potatoes, Cherry Tomatoes, Lemon, Thyme, Garlic & Capers Butter
- Fettina di Manzo** 23.95  
Prime Cut Surrey Farm Sirloin Steak with Rosemary Potatoes,
- Bocconcini di Manzo al Pepe Verde** 25.95  
Pan-Fried Medallions of 7oz Prime Cut Surrey Farm Sirloin in a Creamy Green Peppercorn & Wilted Spinach Sauce

## SIDES

- Insalata Mista** 5.50  
Mixed Leaves with Tomato, Cucumber, Red Onions & Carrot
- Patate al Rosmarino** 5.50  
Wood Oven Roasted Rosemary Potatoes
- Rucola e Parmigiano** 5.50  
Rocket & Parmesan Salad
- Verdure Grigliate** 5.95  
Grilled Marinated Courgette, Aubergine & Roasted Peppers
- Broccoli all' Aglio** 5.95  
Sautéed Broccoli with Garlic, Chilli & Extra Virgin Oil

Please inform a member of staff of any specific dietary requirements, including allergies and intolerances, before ordering.  
Our menu descriptions do not include all ingredients or allergies.

A discretionary 12.5% service charge will be added to your bill.





## COCKTAILS



<b>Bellini</b> Prosecco with Peach Puree	10.95	<b>Fresh Forrest</b> Rum, Cointreau, Mixed Berry & Apple Juice	12.25
<b>Spritz</b> Prosecco, Aperol or Campari & Soda Water	11.95	<b>Strawberry Caipiroska</b> Vodka Lime, Brown Sugar & Strawberries	11.95
<b>Rossini</b> Prosecco with Strawberry Puree	10.95	<b>Cosmopolitan</b> Vodka Cointreau, Lime, & Cranberry Juice	12.50
<b>Elderlinf</b> Prosecco with Elderflower Syrup	11.95	<b>Old Fashioned</b> Bourbon Whiskey, Angostura, Sugar & Water	10.95
<b>Negroni</b> Gin, Campari & Martini Rosso	11.95	<b>Espresso Martini</b> Vodka, Kahlua, Espresso & Gomme Syrup	12.50
<b>Limoncello Spritz</b> Prosecco, Limoncello & Soda Water	11.95	<b>Virgin Mojito</b> Lime, Soda, Mint & Gomme Syrup	8.50
<b>Mojito</b> Rum, Lime, Mint, Soda & Gomme Syrup	12.25	<b>Sweet Rosemary (non-alcoholic)</b> Peach Puree, Rosemary, Orange Juice & Soda	8.95

## SPARKLING WINE

<b>Prosecco Il Fresco Doc Treviso Villa Sandi</b> VENETO	125ml	Bottle
	9.50	38.00
<b>Prosecco Il Fresco Rose' DOC Villa Sandi</b> VENETO		38.00

## ROSÉ WINE

<b>Pinot Grigio Blush IGT Venezia Roccamena</b> VENETO	175ml	250ml	Bottle
Pale rosé colour. Bursting with red fruit aromas-tunes of wild strawberries, watermelon and citrus skin.	8.50	10.00	28.00

## WHITE WINE

<b>Grillo Sicilia DOC Grottarossa</b> SICILIA	175ml	250ml	Bottle
White flowers, citrus and exotic fruit.	6.50	8.50	23.00
<b>Grecanico IGT Roccamora</b> SICILIA			25.00
White flowers, citrus and exotic fruit.	7.00	9.00	
<b>Sauvignon Bianco DOC Cabert</b> FRIULI			28.00
Perfumed with notes of tropical fruits, sage and yellow peppers.	8.00	10.00	
<b>Pinot Grigio DOC Villa Sandi</b> VENETO			32.00
Dry, white flowers, peach and lime zest finish.	9.00	11.00	
<b>Passerina IGT Marche Villa Angela Velenosi</b> MARCHE			38.00
Savory and fresh, smartly tangy, typical pome fruits and citrusy finish.			
<b>Gavi Di Gavi DOCG "Conte Alari" Villa Sparina</b> PIEMONTE			42.00
Dry, yellow flowers, peach with an almond finish.			
<b>Vermentino Maremma DOC Rocca delle Macie</b> TOSCANA			44.00
Acacia blossom, delicate fruity perfumes of apple and pineapple.			
<b>Greco Di Tufo DOCG Nativ</b> CAMPANIA			48.00
Nose of apricot, peach and citrus, excellent minerality.			
<b>Chardonnay DOC Grottarossa</b> SICILY			50.00
Oaked, exotic fruit, vanilla and buttery notes.			

## RED WINE

<b>Nero d'Avola DOC Sicilia Grottarossa</b> SICILIA	175ml	250ml	Bottle
Red Cherries, black plums with a spicy finish.	6.50	8.50	23.00
<b>Sangiovese Rosso IGT</b> PUGLIA			25.00
Spicy notes of blackberry jam and red berries on the nose.	7.00	9.00	
<b>Passo del Bricco DOC (Nebbiolo, Barbera, Dolcetto)</b> PIEMONTE			30.00
Violets, roses, blueberries and cacao finish.	8.00	10.50	
<b>Negroamaro IGP Megale Feudo Croce</b> PUGLIA			34.00
Full bodied oak flavour, with sweet spices, tobacco and hints of vanilla.	9.00	11.50	
<b>Chianti Classico DOCG Rocca delle Macie</b> TOSCANA			38.00
Blackcurrant and marasca cherries, with notes of black pepper and sweet spices.			
<b>Valpolicella Ripasso Superiore DOC "Mara" Cesari</b> VENETO			42.00
Characteristic notes of ripe fruit, fruit preserve and cherries.			
<b>Merlot Collio DOC Borgo Conventi</b> FRIULI			50.00
Aromas of violet, wild berry and plum, elegant hints of vanilla and coffee.			
<b>Barolo DOCG Villadoria</b> PIEMONTE			75.00
Violet and forest floor nuances, cherries, liquorice, truffle and tobacco aromas.			
<b>Amarone della Valpolicella Classico DOC Cesari</b> VENETO			85.00
Cherries with hints of spices, cocoa and vanilla			

## BEER&CIDER

<b>Peroni Libera (non-alcoholic)</b>	4.25
<b>Moretti (Draught)</b>	4.75 / 8.00
<b>Menabrea</b>	5.00
<b>Flea</b>	5.50
<b>Peroni Nastro Azzurro</b>	5.25
<b>Cider</b>	6.50

## SOFT DRINKS

<b>Acqua Panna</b> (Still Water, 50cl/75cl)	3.50 / 5.00
<b>San Pellegrino</b> Sparkling Water 50cl/75cl	3.50 / 5.00
<b>Fever-Tree</b> (Indian Tonic, Tonic, Light Tonic, Soda, Ginger Ginger)	3.75
<b>Aranciata</b> Limonata (San Pellegrino)	3.75
<b>Appletiser</b>	3.95
<b>Coca Cola</b> (Regular, Diet, Zero)	4.00
<b>Juices</b> (Apple, Orange, Cranberry, Tomato)	4.25

Please inform a member of staff of any specific dietary requirements, including allergies and intolerances, before ordering.  
Our menu descriptions do not include all ingredients or allergies.

A discretionary 12.5% service charge will be added to your bill.

