



# Villaggio



AUTHENTIC ITALIAN

## SHARING PLATTERS

**Mixed Marinated Olives** 5.95  
Olives marinated with Garlic, Chilli & Extra Virgin Olive Oil

**Garlic Bread** 7.50  
Pizza Base with Garlic, Extra Virgin Olive Oil & Oregano

**Bruschetta Classica** 7.95  
Home-made Rustic Bread topped with Garlic, Fresh Tomato, Basil & Extra Virgin Olive Oil

**Garlic Bread Marinara** 8.25  
Pizza Base with Tomato, Garlic & Oregano

**Garlic Bread & Mozzarella** 8.95  
Pizza Base with Garlic, Oregano & Mozzarella

**Antipasto Vegetariano** 10.95 / 18.95  
Vegetarian Platter: Grilled Marinated Vegetables, Buffalo Mozzarella & Artichoke alla Romana served with Home-made Bread

**Tagliere di Terra** 12.95 / 21.95  
Meat board with a selection of Italian Charcuterie: Parma Ham 24 months, Brasaola, Finocchiona Senese, Spianata Picante, Napoli Salami served with Home-made Bread

## STARTERS

**Zuppa della Casa** 7.95  
Homemade soup with homemade bread

**Cozze alla Marinara** 8.95  
Sautéed Mussels in White Wine, Chilli, Garlic, Parsley & Toasted Garlic bread

**Funghi all'Aglio** 8.95  
Mushrooms with Chilli, Garlic & Basil in Neopoleatan sauce served with Home-made Bread

**Insalata Caprese** 9.95  
Buffalo Mozzarella, Tomato, Basil & Extra Virgin Oil

**Caprino Grigliato** 9.95  
Grilled Goat Cheese with Beetroot, Walnut, Courgette & Honey Walnut Dressing

**Burrata** 10.95  
Italian Creamy Mozzarella with Rocket, Cherry Tomatoes, Sun Dry Tomatoes & Extra Virgin Olive Oil

**Gamberoni alla Villaggio** 12.95  
Pan-Fried King Prawns with Olive Oil, Tomato, Herbs, Garlic, Chilli & Toasted Garlic Bread

**Melanzana Parmigiana** 10.95 / 18.95  
Fried Aubergines Baked with Tomato Sauce, Fior Di Latte Mozzarella, Parmesan, Fresh Basil & Extra Virgin Olive Oil

## PIZZAS

**Margherita** 12.95  
Tomato, Fior Di Latte Mozzarella & Basil

**Gorgonzola** 13.95  
Tomato, Fior Di Latte Mozzarella, Gorgonzola Cheese & Fresh Rocket

**Diavola** 14.95  
Tomato, Fior Di Latte Mozzarella, Spianata Piccante, Nduja & Fresh Chilli

**Regina** 14.95  
Tomato, Fior Di Latte Mozzarella, Cotto Ham & Mushroom

**Primavera** 15.25  
Tomato, Fior Di Latte Mozzarella, Mushrooms, Roasted Onions, Peppers, Aubergine & Olives

**Nostrano** 15.95  
Tomato, Fior Di Latte Mozzarella, Spinach, Goats Cheese, Parmesan & Garlic

**Fiorentina** 15.95  
Tomato, Fior Di Latte Mozzarella, Spinach, Egg, Garlic & Extra Virgin Olive Oil

**Quattro Stagioni** 16.25  
Tomato, Fior Di Latte Mozzarella, Mushroom, Olives, Cotto Ham & Artichokes

**Napoletana** 16.95  
Tomato, Fior Di Latte Mozzarella, Anchovies, Olives & Capers

**Norcina** 16.95  
Fior Di Latte Mozzarella, Tuscan Sausage, Mushrooms, Truffle Oil & Rocket

**Villaggio** 18.95  
Tomato, Cooked Buffalo Mozzarella, Cherry Tomatoes, Parma Ham, Rocket & Shaved Parmesan

**Il Padrino** 18.95  
Tomato, Fior Di Latte Mozzarella, Napoli Salami, Tuscan Sausage, Cotto Ham & Extra Virgin Olive Oil

## CALZONE (FOLDED PIZZA)

**Casanova** 17.95  
Ricotta Cheese, Fior di Latte Mozzarella, Napoli Salami, Cotto Ham & Roasted Peppers

**Pavarotti** 18.95  
Burrata, Cherry Tomatoes topped with Brasaola, Rocket & shaved Parmesan

**Rustico** 18.55  
Tomato, Fior di Latte Mozzarella, Ricotta Cheese, Napoli Salami, Cotto Ham topped with Parmesan & Virgin Olive Oil

Vegan Cheese available with Any Pizza

## PASTA

**Penne Arrabbiata** 13.95  
Penne with Chilli, Garlic & Parsley in a Rich Tomato Sauce

**Gnocchi alla Villaggio** 15.95  
Hand-made Potato Gnocchi in Rich Creamy Pesto Sauce with Broccoli & Shredded Buffalo Mozzarella

**Tagliatelle alla Bolognese** 16.95  
Fresh Tagliatelle with Slow Cooked Home-made Beef Ragù

**Ravioli di Ricotta e Spinaci** 17.95  
Hand-made Ravioli filled with Spinach and Ricotta Cheese in a Butter & Sage Sauce.

**Linguine al Granchio** 19.95  
Crab Linguine with Fresh Chopped Tomatoes, Garlic, Chilli, Courgette, White Wine & Lemon Zest

**Linguine ai Frutti di Mare** 20.95  
Linguine with Clams, Mussels, Squid, Tiger Prawns, Chilli, Garlic, White Wine & Fresh Chopped Tomato

## RISOTTO

**Porcini & Tartufo** 19.95  
Home-made Risotto with Porcini Mushrooms and a touch of Truffle Oil

**Al Frutti Di Mare** 21.95  
Home-made Traditional Seafood Risotto, Cooked in White Wine sauce, Topped with Parsley

**Primavera** 18.95  
Home-made Risotto with Courgette, Peas, Broad Beans topped with Parmesan and Mint

## SALADS

**Insalata di Caprino** 16.95  
Rocket, Spinach, Artichokes, Beetroot, Goat Cheese, Walnut Salad with Balsamic Glaze

**Insalata di Pollo** 17.95  
Grilled Chicken Breast, Cos Lettuce, Tomato, Carrot, Courgette, shaved Parmesan, Croutons with Olive Oil and Lemon Dressing

**Insalata di Salmone** 18.95  
Mixed Leaves, Cherry Tomatoes, Green Beans, Avocado, Salmon Fillet with Olive Oil and Lemon Dressing

**Pollo Alla Milanese** 17.95  
Chicken Escalope in Bread Crumbs, served with Linguine Napoletana or mixed Salad

**Scaloppina di Pollo in Salsa di Limone** 17.95  
Pan-Fried Chicken Breast in Lemon Sauce served with Rosemary Potatoes

**Petto di Pollo con Salsa di Funghi** 18.95  
Pan-Fried Chicken Breast in Mushroom Sauce served with Rosemary Potatoes

## MEAT & FISH

**Branzino al Forno** 22.95  
Parcel of Sea Bass Fillet with Fennel, Spinach, New Potatoes, Cherry Tomatoes, Lemon, Thyme, Garlic & Capers Butter

**Fettina di Manzo** 26.95  
8oz Prime Cut Surrey Farm Sirloin Steak with Peppercorn or Mushroom sauce served with Rosemary Potatoes or House Vegetables

**Bocconcini di Manzo al Pepe Verde** 27.95  
Pan-Fried Medallions of 8oz Prime Cut Surrey Farm Sirloin in a Creamy Green Peppercorn & Wilted Spinach Sauce with Rosemary Potatoes or House Vegetables

**Costata di Manzo** 32.95  
8oz Prime Cut Surrey Farm Ribeye Steak with Peppercorn or Mushroom Sauce served with Rosemary Potatoes or House Vegetables

## SIDES

**Insalata Mista** 6.50  
Mixed Leaves with Tomato, Cucumber, Red Onions & Carrot

**Patate al Rosmarino** 6.50  
Wood Oven Roasted Rosemary Potatoes

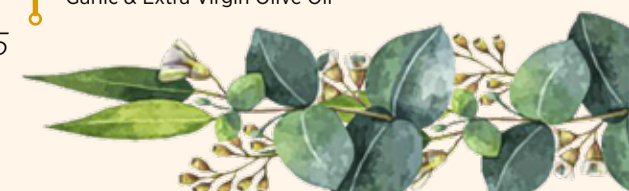
**Rucola e Parmigiano** 6.50  
Rocket & Parmesan Salad

**Broccoli all' Aglio** 6.95  
Sautéed Broccoli with Garlic, Chilli & Extra Virgin Oil

**Verdure Grigliate** 7.95  
Sautéed Cauliflower, Green Beans, Carrot with Chilli, Garlic & Extra Virgin Olive Oil

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



## COCKTAILS

<b>Bellini</b> Prosecco with Peach Puree	10.95	<b>Negroni</b> Gin, Campar and Martini Rosso	11.95	<b>Tuscan Sunset</b> Gin, Aperol, Orange Juice and Rosemary	12.50
<b>Spritz</b> Prosecco, Aperol, Campari or Limoncello and Soda Water	11.95	<b>Margherita</b> Tequila, Lime Juice, Gomme Syrup	11.95	<b>Old Fashioned</b> Bourbon Whiskey, Angostura, Sugar and Water	10.95
<b>Pina Colada</b> Rum, Pineapple and Coconut	11.95	<b>Mojito</b> Rum, Lime, Mint, Soda and Gomme Syrup	12.25	<b>Espresso Martini</b> Vodka, Kahlua, Espresso and Gomme Syrup	12.50
<b>Rossini</b> Prosecco with Strawberry Puree	10.95	<b>Cosmopolitan</b> Vodka Cointreau, Lime, and Cranberry Juice	12.50	<b>Virgin Mojito</b> Lime, Soda, Mint and Gomme Syrup	8.50
<b>Elderini</b> Prosecco with Elderflower Syrup	11.95	<b>Milanese Kiss</b> Campari, Vermouth, Proceso, Strawberry Puree	12.50	<b>Sweet Rosemary (non-alcoholic)</b> Peach Puree, Rosemary, Orange Juice and Soda	8.95

## SPARKLING WINE

	125ml	Bottle
<b>Prosecco Il Fresco Doc Treviso</b> VENETO Brut, tenuta sand-ana Villa Sandi.	9.50	38.00
<b>Prosecco Il Fresco Rose' DOC Villa Sandi</b> VENETO		38.00
<b>Henriot Brut, NV Champagne</b> FRANCE Champagne blend.		60.00
<b>Laurent Pierre Rose, NV</b> FRANCE Brut Champagne		120.00

## ROSÉ WINE

	175ml	250ml	Bottle
<b>Pinot Grigio Blush IGT Venezia Roccamena</b> VENETO Pale rosé colour. Bursting with red fruit aromas-tunes of wild strawberries, watermelon and citrus skin.	8.50	10.00	28.00
<b>Salento Primitivo Rosato IT Mottura</b> PUGLIA Light coral pink. Fruity with hints of aromatic herbs. Fresh, savoury and full-bodied.	9.00	11.00	32.00

## WHITE WINE

	175ml	250ml	Bottle
<b>Grillo Sicilia DOC Grottarossa</b> SICILIA White flowers, citrus and exotic fruit.	7.50	9.00	25.00
<b>Grecanico IGT Roccamora</b> SICILIA White flowers, citrus and exotic fruit.	8.00	9.50	26.00
<b>Verdicchio DOC Piersanti</b> MARCHE Delicate, fresh and persistent fragrance of fruit and flowers, hint of bitter almonds.	8.50	10.00	28.00
<b>Sauvignon Bianco DOC Cabert</b> FRIULI Perfumed with notes of tropical fruits, sage and yellow peppers.	8.50	10.00	28.00
<b>Pinot Grigio DOC Villa Sandi</b> VENETO Dry, white flowers, peach and lime zest finish.	9.00	11.00	35.00
<b>Falanghina IGT Nativ</b> CAMPANIA Intense flavour of cassis and passion fruit			38.00
<b>Passerina IGT Marche Villa Angela Velenosi</b> MARCHE Savory and fresh, smartly tangy, typical pome fruits and citrusy finish.			38.00
<b>Gavi Di Gavi DOCG "Conte Alari" Villa Sparina</b> PIEMONTE Dry, yellow flowers, peach with an almond finish.			42.00
<b>Lugana Cento Filari DOC Cesari</b> VENETO Intense notes of flowers and fruit, hints of citrus, ripe apple and peach.			43.00
<b>Vermentino Maremma DOC Rocca delle Macie</b> TOSCANA Acacia blossom, delicate fruity perfumes of apple and pineapple.			44.00
<b>Greco Di Tufo DOCG Nativ</b> CAMPANIA Nose of apricot, peach and citrus, excellent minerality.			48.00
<b>Chardonnay DOC Grottarossa</b> SICILY Oaked, exotic fruit, vanilla and buttery notes.			48.00

## RED WINE

	175ml	250ml	Bottle
<b>Nero d'Avola DOC Sicilia Grottarossa</b> SICILIA Red Cherries, black plums with a spicy finish.	7.50	9.00	25.00
<b>Sangiovese Rosso IGT</b> PUGLIA Spicy notes of blackberry jam and red berries on the nose.	8.00	9.50	26.00
<b>Passo del Bricco DOC (Nebbiolo, Barbera, Dolcetto)</b> PIEMONTE Violets, roses, blueberries and cacao finish.	8.50	10.50	30.00
<b>Negroamaro IGP Megale Feudo Croce</b> PUGLIA Full bodied oak flavour, with sweet spices, tobacco and hints of vanilla.	9.00	11.50	34.00
<b>Primitivo del Salento IT Mottura</b> PUGLIA Persistent bouquet of ripe red fruits, cherry, blueberry, vanilla and herbs.			37.00
<b>Chianti Classico DOCG Rocca delle Macie</b> TOSCANA Blackcurrant and marasca cherries, with notes of black pepper and sweet spices.			38.00
<b>Montepulciano Brecciarolo DOC Velenosi</b> MARCHE Intense strong scents of juicy red fruit. Floral nuances of fresh violets and hints of spices.			40.00
<b>Valpolicella Ripasso Superiore DOC "Mara" Cesari</b> VENETO Characteristic notes of ripe fruit, fruit preserve and cherries.			42.00
<b>Merlot Collio DOC Borgo Conventi</b> FRIULI Aromas of violet, wild berry and plum, elegant hints of vanilla and coffee.			50.00
<b>Barolo DOCG Villadoria</b> PIEMONTE Violet and forest floor nuances, cherries, liquorice, truffle and tobacco aromas.			72.00
<b>Amarone della Valpolicella Classico DOC Cesari</b> VENETO Cherries with hints of spices, cocoa and vanilla			80.00

## 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 / 4.75
<b>San Pellegrino</b> Sparkling 50cl/75cl	3.50 / 4.75
<b>Fever-Tree</b> (Indian Tonic, Tonic, Light Tonic, Soda, Ginger Beer)	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

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