

Clifton Day Menu

ANTIPASTI

Shrimp Badda-Bing!

Our signature appetizer... tender, crispy shrimp tossed in a creamy, spicy sauce ... 11

Meatball al Forno

Five all beef meatballs stuffed with finely chopped mushrooms and onions in homemade marinara sauce and smothered with fresh, melted mozzarella cheese. Served with toasted slices of baguette ... 10

Villagio Caprese

Heirloom tomatoes drizzled with olive oil and balsamic glaze, topped with basil. Served with your choice of traditional buffalo mozzarella or burrata mozzarella with prosciutto wrapped breadsticks ... 13

INSALATA

Insalata Villagio

Mixed greens topped with fresh strawberries, caramelized walnuts, honey goat cheese, avocado and cucumbers. Served with a fig dressing ... 10/5

Date Salad

Spring mix lettuce with sliced dates, fresh grapes, tomatoes, bacon and caramelized walnuts in a champagne vinaigrette. Topped with Gorgonzola cheese ... 12/6

Villagio Chopped Salad

Artisan lettuce mix, cherry tomatoes, garlic croutons, Kalamata olives, dried cranberries, cannellini beans, fire-roasted bell peppers and shredded mozzarella cheese. Tossed in a basil pecorino vinaigrette ... 12/6

Caesar Insalata

Romaine lettuce, croutons and parmigiana tossed in homemade Caesar dressing ... 9/5

Add a Protein to any Salad

Chicken ... 5 | Salmon* ... 6 | Shrimp ... 6 | Steak* ... 6 | Tuna Steak* ... 6

LA ZUPPA

Zuppa del Giorno

Ask your server for chef's daily creation. Bowl ... 6 | Cup ... 4

TAPAS

Dal Mare ... 12

Mixed Seafood Salad

Calamari, Mussels, Clams, Shrimp, Carrots & Celery

White Anchovies

Salumi ... 8

Prosciutto | Salami Genoa
Pancetta | Bresaola
Mortadella w/Pistacchi
Soppresata Calabrese
Coppa (Spicy)

Verdure ... 5

Mushroom Salad
Grilled Eggplant
Grilled Zucchini
Artichoke alla Romana
Grilled Borretane Onions
Grilled Fennel
Pepper Stuffed Olives
Olives Villagio...
Green, Black and Kalamata

Formaggi

Choose 3 ... 10 | Choose 5 ... 15
Choose 7 ... 20

Al Pepe | Taleggio
Ubriacone | Garrotxa
Raschera | Bra Duro
Mahon | Fontina
Sottocenere | Monje Blue
Provolone Fiaschetto
Aged Crotonese
Mountain Gorgonzola
Manchego 6 Mo. DOP
Smoked Mozzarella

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BRUNCH FARE

Fruit and Granola Parfait

Layered greek yogurt, mascarpone cheese, honey granola and seasonal fresh berries.
Served in a martini glass ... 6

Breakfast Lasagna

French Toast with pancetta, Italian Sausage, scrambled eggs, mozzarella and cheddar cheese blend and homemade hashbrown potatoes, drizzled with maple syrup ... 13

Frittata Italiana

Made to order scrambled eggs with fresh mozzarella and your choice of two toppings and baked to perfection ... 14

TOPPINGS

Red/Yellow peppers | Thin sliced prosciutto | Tomatoes | Onions | Bacon | Pepperoni | Mushrooms
Spinach | Avocado | Roasted Potatoes | Fennel Sausage

ENTRÉES

Salmone al' Arancia*

Fresh 5 oz. Salmon filet sautéed in an orange reduction sauce and sprinkled with chives.
Served with black venere risotto ... 16

Tagliatelle Bolognese

Homemade ribbon pasta tossed with a fresh Bolognese meat sauce ... 12

Ravioli di Arogosta

Homemade ravioli stuffed with fresh lobster, served over your choice of garlic white wine sauce or creamy lobster bisque ... 18

Pollo Parmigiana

Breaded chicken breast topped with tomato sauce and fresh mozzarella cheese. Served with a side of pasta ... 16

Shrimp Scampi

Jumbo shrimp, fresh basil, and cherry tomatoes tossed in a choice of white wine lemon butter sauce or tomato sauce ... 18

FLATBREADS

Margherita

Tomato sauce, fresh mozzarella cheese, basil, olive oil ... 11

Chef's Specialty ... Mkt



trattoria
VILLAGIO

DESSERTS

New York Cheesecake

Creamy cheesecake served with homemade strawberry sauce ... 8

Sorbet

Ask your server for the flavor of the day ... 6

Gelato

Ask your server for the flavor of the day ... 6

Seven Layer Chocolate Cake

Layer upon layer of dark chocolate cake served with homemade caramel sauce ... 8

Chef's Specialty Dessert ... \$10

SPECIALTY COCKTAIL

American as Apple Pie Martini

Smirnoff caramel vodka and fresh apple cider with a sprinkle of cinnamon and a graham cracker rim ... \$11

Buon Appetito

Owned & Operated by the Silva Family
General Manager, Jeremy Pitner
Executive Chef, Justin Gudiel

* This item may be served undercooked. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness.