



The Toscana Room

ROOM CAPACITY: 60 (FULL ROOM SERVICE) | 30 (HALF ROOM SERVICE)

Located on the upper level, the elegant Toscana Room provides the perfect venue for intimate social, corporate gatherings or just a night out with friends. The warm décor features natural raw materials, creating a rustic and unpretentious space filled with character and tradition.

Distinguish your affair by adding candles or floral arrangements. Your guests may enjoy a standing cocktail reception prior to dinner and then sit down at a communal table, accommodating up to 20 guests, or six-person round tops, seating up to 60 guests.

MINIMUMS | ROOM RESERVATIONS LIMITED TO 3 HRS

DAYS (LUNCH)

Half Room: 11:30AM-2PM | Full Room: 11:30AM-3PM

Mon-Thurs Half Room	\$900
Mon-Thurs Full Room	\$1500
Fri-Sun Half Room	\$1500
Fri-Sun Full Room	\$3000

EVENINGS (DINNER)

Half Room: 2PM-Close | Full Room: 3PM-Close

Mon-Thurs Half Room	\$1500
Mon-Thurs Full Room	\$3000
Fri-Sat Half Room	\$2550
Fri-Sat Full Room	\$5100
Sun Half Room	\$1950
Sun Full Room	\$3900

We do not charge a reservation fee or require a deposit, however, we do require the food & beverage minimum to be met. Food and beverage minimums must be reached before taxes, fees and gratuity are added to the final bill. Please see our cancellation policy.

For additional information and to make a reservation, please contact
Allison Linane: 703.420.2258 | A.Linane@VillaggioGroup.com

The Toscana Room

Private Events at Trattoria Villagio

Menu Options

Trattoria Villagio provides fine Italian catering and menus for celebrations, gatherings and corporate events of all sizes.

Our extensive menu ranges from our signature dishes to authentic preparations created by Chef Justin Gudiel, incorporating fresh ingredients in their peak season. Vegetarian, vegan, and gluten-free options are also available.

Our talented team can accommodate many common culinary preferences upon request.

Cocktail Hour

Appetizer Platters: Each display serves 10-12 Guests

Shrimp Badda-Bing \$90

Crispy shrimp, creamy and spicy sauce

Charcuterie Board \$85

Chef's selection of artisan cured meats and salumi, olives, stone ground mustard, crostini

Artisan Cheese Board \$70

Variety of imported cheeses, seasonal fruits, nuts, artisanal crackers

Vegetable Platter \$60

Selection of the seasons best local veggies, cream cheese spread

Shrimp Cocktail \$85

Jumbo prawns, house cocktail sauce, lemon

Villagio Meatballs* \$60

All-beef meatballs, mushrooms, onions, marinara sauce

Bruschetta \$50

Crispy crostini, fresh diced tomatoes, fresh herbs, garlic, onions

Prosciutto Wrapped Asparagus \$90

Fresh local asparagus, prosciutto, olive oil

Pancetta Wrapped Scallops* \$90

Seared scallops, pancetta

Stuffed Mushrooms \$45

Mushrooms caps, fennel sausage, parmesan, breadcrumbs, parsley, olive oil

Mini Crab Cakes \$110

Jumbo lump crab, spicy mayo

Chicken Skewers \$55

Sliced chicken, Italian herbs

Caprese Skewer \$65

Grape tomatoes, fresh mozzarella, basil, aged balsamic

Arancini \$65

Creamy Italian rice, sweet green peas, taleggio and mozzarella cheeses, bolognese sauce

Florence | 3 Course Lunch

\$35 per guest | Kids (ages 4-12) \$15 | Each additional menu choice is \$10 per guest

FIRST COURSE

Select One:

Villagio Salad

Mixed greens, fresh strawberries, caramelized walnuts, honey goat cheese, avocado, cucumbers, fig dressing

Italian Salad

Mixed greens, kalamata olives, cucumbers, tomatoes, carrots, croutons, Italian herb dressing

Caesar Salad

Romaine lettuce, croutons, parmigiana, caesar dressing

SECOND COURSE

Select Two:

Chicken Marsala

Seasonal vegetables, mixed wild mushrooms, marsala demi-glace

Salmon Piccata

Grilled salmon, capellini pasta, lemon caper white wine sauce

Wild Mushroom Gnocchi

Green peas, sweet sun-dried tomatoes, speck, mascarpone cream sauce

Casarecce Arrabiata

Casarecce pasta, spicy marinara, olive oil, basil

THIRD COURSE

Select One:

New York Cheesecake

Creamy cheesecake, mixed berry sauce

Tiramisu

Ladyfingers, espresso, mascarpone cheese, cocoa

Sorbet Trio

Chef's selection of homemade sorbet

**Items may be served raw or undercooked, or may contain raw or undercooked ingredients.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Venice | 3 Course Lunch

\$45 per guest | Kids (ages 4-12) \$15 | Each additional menu choice is \$10 per guest

FIRST COURSE

Select Two:

Villagio Salad

Mixed greens, fresh strawberries, caramelized walnuts, honey goat cheese, avocado, cucumbers, fig dressing

Italian Salad

Mixed greens, kalamata olives, cucumbers, tomatoes, carrots, croutons, Italian herb dressing

Burrata Salad

Baby lettuce, burrata, tomatoes, pistachios, aged balsamic

Panzanella Salad

Confit tomatoes, Tuscan bread, cucumber, red onions

SECOND COURSE

Select Three:

Chicken Piccata

Sautéed chicken breast, capellini pasta, grilled artichokes, capers, white wine sauce

Branzino

Capellini pasta, diced tomatoes, lemon butter sauce

Lobster Ravioli

Fresh lobster, garlic white wine sauce or creamy lobster bisque

Casarecce Arrabiatta

Casarecce pasta, spicy marinara, olive oil, basil

THIRD COURSE

Select One:

New York Cheesecake

Creamy cheesecake, mixed berry sauce

Villagio Chocolate Decadence

Raspberry sorbet, hazelnut tuile

Fresh Fruit & Gelato

Chef's selection of seasonal fruit and homemade gelato

The Villagio | 3 Course Dinner

\$45 per guest | Kids (ages 4-12 \$20) | Each additional menu choice is \$10 per guest

FIRST COURSE

Select One:

Villagio Salad

Mixed greens, fresh strawberries, caramelized walnuts, honey goat cheese, avocado, cucumbers, fig dressing

Italian Salad

Mixed greens, kalamata olives, cucumbers, tomatoes, carrots, croutons, Italian herb dressing

Burrata Salad

Baby lettuce, burrata, tomatoes, pistachios, aged balsamic

SECOND COURSE

Select Two:

Chicken Madeira

Wild mushrooms, madeira demi-glace reduction, mozzarella, sautéed spinach, garlic mashed potatoes

Salmon Piccata

Grilled salmon, capellini pasta, lemon caper white wine sauce

Wild Mushroom Gnocchi

Green peas, sweet sun-dried tomatoes, speck, mascarpone cream sauce

Tagliatelle Bolognese

Ribbon pasta, Bolognese meat sauce

THIRD COURSE

Select One:

Panna Cotta

Vanilla bean, raspberry sauce

Villagio Chocolate Decadence

Raspberry sorbet, hazelnut tuile

New York Cheesecake Creamy cheesecake, mixed berry sauce

The Pantheon | 3 Course Dinner

\$55 per guest | Kids (ages 4-12; \$20) | Each additional menu choice is \$10 per guest

FIRST COURSE

Select Two:

Villagio Salad

Mixed greens, fresh strawberries, caramelized walnuts, honey goat cheese, avocado, cucumbers, fig dressing

Italian Salad

Mixed greens, kalamata olives, cucumbers, tomatoes, carrots, croutons, Italian herb dressing

Burrata Salad

Baby lettuce, burrata, tomatoes, pistachios, aged balsamic

Chef's Seasonal Salad

Mixed greens, seasonal garnish

SECOND COURSE

Select Three:

Chicken Madeira

wild mushrooms, madeira demi-glace reduction, mozzarella, sautéed spinach, garlic mashed potatoes

Scallops Genovese

Pan-seared scallops, capellini pasta, pesto cream sauce, sauteed diced tomatoes

Wild Mushroom Gnocchi

Green peas, sweet sun-dried tomatoes, speck, mascarpone cream sauce

Shrimp Scampi

Jumbo shrimp, fresh basil, cherry tomatoes, white wine lemon butter sauce, spaghetti pasta

Short Rib Ragù

Parpadelle pasta, tomato red wine sauce

Beef Tenderloin

Pepper-crusted tenderloin, roasted potatoes, sauteed mushrooms, red wine demi-glace

THIRD COURSE

Select One:

Crème Brûlée

Vanilla bean, fresh berries

Villagio Chocolate Decadence

Raspberry sorbet, hazelnut tuile

Bread Pudding

Salted caramel, butterscotch, vanilla gelato

The Pisa | 4 Course Dinner

\$65 per guest | Kids (ages 4-12 \$20) | Each additional menu choice is \$10 per guest

FIRST COURSE

Select Two:

Villagio Salad

Mixed greens, fresh strawberries, caramelized walnuts, honey goat cheese, avocado, cucumbers, fig dressing

Chef's Seasonal Salad

Mixed greens, seasonal garnish

Burrata Salad

Baby lettuce, burrata, tomatoes, pistachios, aged balsamic

Shrimp and Scallop Crudo

Shrimp, scallop, lime juice, cucumber, cilantro

SECOND COURSE

Select One:

Wild Mushroom Gnocchi

Green peas, sweet sun-dried tomatoes, speck, mascarpone cream sauce

Sardinian Cavatelli

San Marzano tomatoes, basil, pecorino

THIRD COURSE

Select Two:

Branzino Pouch

Shrimp, roasted peppers, tomatoes, olive oil white wine sauce

Airline Chicken

Roasted chicken breast, capellini pasta, brussels sprouts, brown butter sauce

Herb Crusted Duck Breast

Pan seared duck breast, roasted heirloom carrots, lavender pinot noir wine reduction sauce

Lobster Ravioli

Fresh lobster, white wine sauce or creamy lobster bisque

Beef Tenderloin

Pepper-crusted tenderloin, roasted potatoes, sauteed mushrooms, red wine demi-glace

FOURTH COURSE

Select One:

Panna Cotta

Vanilla bean, raspberry sauce

Villagio Chocolate Decadence

Raspberry sorbet, hazelnut tuile

New York Cheesecake Creamy cheesecake, mixed berry sauce

Apple Tart

Puff pastry, local apples, caramel sauce, vanilla bean gelato

The Colosseum | 4 Course Dinner

\$75 per guest | Kids (ages 4-12 \$20) | Each additional menu choice is \$10 per guest

FIRST COURSE

Select Two:

Villagio Salad

Mixed greens, fresh strawberries, caramelized walnuts, honey goat cheese, avocado, cucumbers, fig dressing

Chef's seasonal Salad

Chef's salad, seasonal garnish

Lobster Burrata

Burrata, poached Maine lobster, sliced tomatoes, aged balsamic, local micro greens

Crab Chowder

Jumbo lump crab meat, roasted corn

SECOND COURSE

Select One:

Wild Mushroom Gnocchi

Green peas, sweet sun-dried tomatoes, speck, mascarpone cream sauce

Sardinian Cavatelli

San Marzano tomatoes, basil, pecorino

THIRD COURSE

Select Three:

Roasted Striped Bass

Seasonal vegetables, salsa verde

Airline Chicken

Roasted chicken breast, capellini pasta, brussels sprouts, brown butter sauce

Herb Crusted Duck Breast

Pan seared duck breast, roasted heirloom carrots, lavender pinot noir wine reduction sauce

Crab & Shrimp Duo

Casarecce pasta, jumbo lump crab, jumbo shrimp, tomatoes, garlic white wine sauce

Beef Tenderloin

Pepper-crusted tenderloin, roasted potatoes, sauteed mushrooms, red wine demi-glace

Lamb Chop

New Zealand lamb chops, roasted potatoes, sautéed green beans, mint demi-glace sauce

FOURTH COURSE

Select Two:

Mousse Duo

Chocolate mousse, raspberry mousse, hazelnut tuile

Italian Bomboloni

Fried doughnuts, chocolate sauce, powdered sugar

Apple Tart

Puff pastry, local apples, caramel sauce, vanilla bean gelato

Chef's Seasonal Dessert

Seasonal sweet creation

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The Toscana Room

The Villagio Market

Buffets include: coffee, hot tea, iced tea, and soft drinks

*Buffet only available for full room rentals

Brunch Buffet

\$40 per person | Kids (ages 4-12) \$20

SIDES

Select Two:

- Bacon
- Sausage
- Roasted Potatoes
- Roasted Asparagus

ENTRÉE

Select Two:

- Mushroom & Spinach Frittata
- French Toast
- Breakfast Lasagna
- Filet Tips

SALAD

Select One:

- Caesar Salad
- Villagio Salad

SWEETS

Select One:

- Assorted Pastries
- Fresh Fruit
- Mini Cannolis

Botticelli Buffet

\$50 per person | Kids (ages 4-12) \$20

SALADS

Select One:

- Villagio Salad
- Italian Salad
- Caesar Salad

VEGETABLES

Select One:

- Sautéed Mixed Mushrooms
- Grilled Broccolini
- Roasted Vegetables

ENTRÉES

Select Two:

- Chicken Parmesan
- Lasagna
- Gnocchi
- Salmon Piccata
- Pasta Primavera

STARCHES

Select One:

- Roasted Potatoes
- Chef's Pasta
- Garlic Mashed Potatoes

DESSERTS

Select One:

- Cannoli
- Tiramisu
- New York Cheesecake

Michelangelo Buffet

\$65 per person | Kids (ages 4-12) \$20

SALADS

Select One:

- Villagio Salad
- Italian Salad
- Caesar Salad

VEGETABLES

Select Two:

- Braised Carrots
- Sauteed Green Beans
- Roasted Vegetables

ENTRÉES

Select Three:

- Braised Shortribs
- Chicken Piccata
- Lasagna
- Shrimp Scampi
- Casarecce Arrabiatta
- Lobster Ravioli

STARCHES

Select One:

- Roasted Potatoes
- Chef's Pasta
- Garlic Mashed Potatoes

DESSERTS

Select One:

- Assorted Cookie Bars
- Limoncello Cake
- Profiteroles

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General Event Information

Deposit

While we do not take a deposit to hold the space, we require a credit card to keep on file. Nothing will be charged until the day of the event. If you would like to change the form of payment on the day of your booking, please communicate this to your server.

Cancellations

If, for any reason, you have to cancel an event, a minimum of fourteen days advance notice is required. Cancellations under fourteen days without re-booking will be charged 35% of the food and beverage minimum. Any event with less than 24 hours notice will be charged the full food & beverage minimum along with a 24% gratuity.

Payment

You may pay the final bill by cash, check or credit card. A maximum of 2 forms of payment can be used.

Food & Beverage Minimums

Private party rooms require a minimum spend on food and beverage prior to calculating taxes, fees and gratuity. The minimum amount depends on the time and day of your event. Please review room pricing for more information.

Taxes, Fees & Gratuity

Package prices do not include taxes, fees or gratuity. Appropriate local and/or state taxes will be added to your final bill along with a 4% service fee and 20% gratuity.

Guest Counts

Final Guest count is due ten days prior to your event. Charges on the final bill will reflect this number.

Allergies & Food Restrictions

Please alert your event manager if you have any food allergies, intolerance or dietary restriction. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Dessert Service

You are permitted to bring in a cake or dessert prepared by a professional establishment. Homemade desserts cannot be brought due to health regulations. There is a \$20.00 flat fee for dessert service.

Corkage Fee

We do allow our guest to bring their own wine. There is a corkage fee of \$28 per bottle of wine.

Decorations

Decorations or displays brought into Trattoria Villagio must be approved prior to arrival. Items may not be attached with nails, staples, tape or any other substances in order to prevent damage to fixtures and furnishings. Helium balloons, glitter and confetti are not permitted. Failure to adhere will result in a \$200 cleaning or repair fee.

Linens

Linen service is not required for events. If you choose to use linens, prices are based on table dimensions, linen design, color, and print. All linen orders must be placed two weeks in advance to ensure adequate delivery time. Linens do not count toward the room minimum.

Villagio Hospitality Group

Villagio Hospitality Group (VHG) owns and operates a unique collection of inspired food and beverage destinations. Never satisfied with the status quo, VHG is redefining the idea of modern hospitality by elevating its offerings beyond the basics and into the realm of complete experiences – distinct, fulfilling and memorable. From a casual neighborhood trattoria to a refined dining establishment, VHG transforms the simple into the sublime.



For additional information and to make a reservation, please contact
Allison Linane: 571.316.9156 | A.Linane@VillagioGroup.com