Villaggio

AUTHENTIC ITALIAN

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

Garlic Bread 7.95
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

SHARING PLATTERS

Garlic Bread Marinara 8.95
Pizza Base with Tomato, Garlic & Oregano

Garlic Bread & Mozzarella 9.95
Pizza Base with Garlic, Oregano & Mozzarella

Antipasto Vegetariano 12.95 / 18.95
Vegetarian Platter: Grilled Marinated Vegetables, Buffalo Mozzarella & Artichoke alla Romana served with Home-made Bread

Tagliere di Terra 13.95 / 21.95
Meat board with a selection of Italian Charcuterie: Parma Ham 24 months, Finocchiona Senese, Spianata Piccante, Napoli Salami & Coppa di Parma served with Home-made Bread

STARTERS

Zuppa della Casa 8.95
Homemade soup with homemade bread

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

Cozze alla Marinara 10.95
Sautéed Mussels in White Wine, Chilli, Garlic, Parsley & Toasted Garlic bread

Insalata Caprese 10.95
Buffalo Mozzarella, Tomato, Basil & Extra Virgin Oil

Caprino Grigliato 10.95
Grilled Goat Cheese with Beetroot, Walnut, Courgette & Honey Walnut Dressing

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

Tricolore Salad 12.95
Buffalo Mozzarella, Tomato, Avocado, Basil & Extra Virgin Oil

Melanzana Parmigiana 12.95 / 19.95
Fried Aubergines Baked with Tomato Sauce, Fior Di Latte Mozzarella, Parmesan, Fresh Basil & Extra Virgin Olive Oil

Gamberoni alla Villaggio 13.95
Pan-Fried King Prawns with Olive Oil, Tomato, Herbs, Garlic, Chilli & Toasted Garlic Bread

Insalata di Mare 16.95
Marinated Mixed Seafood with Mussels, Clams, Prawns, Calamari & Octopus, served on a bed of Rocket & Kalamata Olives with House Dressing

PIZZAS

Vegan Cheese available with Any Pizza

Margherita 12.95
Tomato, Fior Di Latte Mozzarella & Basil

Gorgonzola 14.25
Tomato, Fior Di Latte Mozzarella, Gorgonzola Cheese & Fresh Rocket

Regina 15.25
Tomato, Fior Di Latte Mozzarella, Cotto Ham & Mushroom

Diavola 15.95
Tomato, Fior Di Latte Mozzarella, Spianata Piccante, Nduja & Fresh Chilli

Vegetariana 15.95
Tomato, Fior Di Latte Mozzarella, Mushrooms, Roasted Onions, Peppers, Aubergine & Olives

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

Quattro Formaggi 16.95
Fior Di Latte Mozzarella, Goat Cheese, Gorgonzola & Parmesan

Quattro Stagioni 17.25
Tomato, Fior Di Latte Mozzarella, Mushroom, Olives, Cotto Ham & Artichokes

Napoletana 17.95
Tomato, Fior Di Latte Mozzarella, Anchovies, Olives, Capers & Garlic

Norcina 17.95
Fior Di Latte Mozzarella, Tuscan Sausage, Mushrooms, Truffle Oil & Rocket

Regno di Napoli 17.95
Tomato, Cooked Buffalo Mozzarella, Cherry Tomatoes, Rocket & Shaved Parmesan

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

Villaggio 19.95
Tomato, Cooked Buffalo Mozzarella, Cherry Tomatoes, Parma Ham 25 months, Rocket & Shaved Parmesan

CALZONE
(FOLDED PIZZA)

Casanova 18.25
Ricotta Cheese, Fior Di Latte Mozzarella, Napoli Salami, Cotto Ham & Roasted Peppers

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

PASTA

Penne Arrabbiata 14.95
Penne with Chilli, Garlic & Parsley in a Rich Tomato Sauce

Gnocchi Villaggio 15.95
Hand-made Potato Gnocchi with Chopped Tomato, Garlic & Basil in a Rich Napoli Sauce, topped with Buffalo Mozzarella

Gnocchi Spinaci e Gorgonzola 16.95
Hand-made Potato Gnocchi in a Creamy Spinach & Gorgonzola Sauce, finished with Crushed Walnuts

Rigatoni Puttanesca 16.95
Rigatoni in a Rich Napoli Sauce with Olives, Capers, Anchovies & Garlic, finished with Grana Padano

Tagliatelle alla Bolognese 17.95
Fresh Tagliatelle with Slow Cooked Home-made Beef Ragu

Tagliatelle Pollo e Funghi 18.95
Fresh Tagliatelle with Chicken & Mushrooms in a Home-made Tarragon Béchamel Sauce, topped with Parmesan

Ravioli di Ricotta e Spinaci 18.95
Hand-made Ravioli filled with Spinach and Ricotta Cheese in a Butter & Sage Sauce

Lasagna 19.95
Homemade Lasagna with Beef Ragu, Béchamel & Parmigiano

Linguine alle Vongole 19.95
Linguine with Fresh Clams, Garlic, Chilli, Cherry Tomatoes & Parsley in a White Wine Sauce

Linguine al Granchio 21.95
Crab Linguine with Fresh Chopped Tomatoes, Garlic, Chilli, Courgette, White Wine & Lemon Zest

Linguine ai Frutti di Mare 22.95
Linguine with Clams, Mussels, Squid, Tiger Prawns, Chilli, Garlic, White Wine & Fresh Chopped Tomato

RISOTTO

Primavera 18.95
Creamy Arborio Rice with Courgettes, Spinach & Peas, finished with Parmesan & Fresh Mint

ai Funghi Selvatici 19.95
Creamy Arborio Rice with Mixed Wild Mushrooms in a Truffle Oil Sauce, finished with Parmesan

alla Pescatore 22.95
Creamy Arborio Rice with Mixed Seafood — Mussels, Prawns & Calamari — cooked with Courgettes in White Wine, finished with Parsley

SALADS

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

Caesar Salad 17.95
Grilled Chicken Breast, Cos Lettuce, Parmesan Shavings, Croutons & Home-made Caesar Dressing

Insalata di Salmone e Avocado 19.95
Fresh Salmon Fillet on a bed of Mixed Leaves, Cherry Tomatoes, Green Beans & Avocado, dressed with Extra Virgin Olive Oil & Fresh Lemon

MEAT&FISH

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 19.95
Pan-Fried Chicken Breast in Mushroom Sauce served with Rosemary Potatoes

Pollo alla Milanese 20.95
Chicken Escalope in Bread Crumbs, Lemon Zest & Parmesan, served with Linguine Napoletana

Pollo alla Parmigiana al Forno 22.95
Breaded Chicken baked with Chopped Tomatoes in a Rich Napoli Sauce, topped with Parmesan, served with House Mixed Vegetables

Salmone in Padella 23.95
Pan-Fried Salmon with Cherry Tomatoes, Butter, Parsley & White Wine, served with Sautéed Garlic Spinach

Pollo Saltimbocca 23.95
Pan-Fried Chicken layered with Parma Ham in Butter & Sage Sauce, served with Broccoli all'Aglio & Rosemary Potatoes

Branzino al Forno 23.95
Parcel of Sea Bass Fillet with Fennel, Spinach, New Potatoes, Cherry Tomatoes, Lemon, Thyme, Garlic & Capers Butter

Fettina di Manzo 29.95
9oz Prime Cut Surrey Farm Sirloin Steak with Peppercorn or Mushroom Sauce served with Rosemary Potatoes or House Vegetables

Tagliata di Manzo 29.95
Sliced Grilled Sirloin Steak on a bed of Rocket & Cherry Tomatoes, topped with Parmesan Shavings, served with Rosemary Potatoes

Bocconcini di Manzo al Pepe Verde 30.95
Pan-Fried Medallions of 9oz Prime Cut Surrey Farm Sirloin in a Creamy Green Peppercorn & Wilted Spinach Sauce with Rosemary Potatoes or House Vegetables

Costata di Manzo 34.95
9oz Prime Cut Surrey Farm Ribeye Steak with Peppercorn or Mushroom Sauce served with Rosemary Potatoes or House Vegetable

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 7.95
Sautéed Broccoli with Garlic, Chilli & Extra Virgin Oil

Verdure Grigliate 8.95
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

Virgin Mojito 8.50
Lime, Soda, Mint and Gomme Syrup

Sweet Rosemary (non-alcholic) 8.95
Peach Puree, Rosemary, Orange Juice and Soda

Bellini 10.95
Prosecco with Peach Puree

Rossini 10.95
Prosecco with Strawberry Puree

Old Fashioned 10.95
Bourbon Whiskey, Angostura, Sugar and Water

Spritz 11.95
Prosecco, Aperol, Campari or Limoncello and Soda Water

Pina Colada 11.95
Rum, Pineapple and Coconut

Elderini 11.95
Prosecco with Elderflower Syrup

Negroni 11.95
Gin, Campar and Martini Rosso

Margherita 11.95
Tequila, Lime Juice, Gomme Syrup

Mojito 12.25
Rum, Lime, Mint, Soda and Gomme Syrup

Cosmopolitan 12.50
Vodka Cointreau, Lime, and Cranberry Juice

Milanese Kiss 12.50
Campari, Vermouth, Procesco, Straberry Puree

Tuscan Sunset 12.50
Gin, Apperol, Orange Juice and Rosemary

Espresso Martini 12.50
Vodka, Kahlua, Espresso and Gomme Syrup

SPARKLING WINE

	125ml	Bottle
Prosecco Il Fresco Doc Treviso *VENETO* Brut, tenuta sand-ana Villa Sandi.	10.50	40.00
Prosecco Il Fresco Rose' DOC Villa Sandi *VENETO*		40.00
Henriot Brut, NV Champagne *FRANCE* Champagne blend.		60.00
Laurent Pierre Rose, NV *FRANCE* Brut Champagne		120.00

ROSÉ WINE

	175ml	250ml	Bottle
Pinot Grigio Blush IGT Venezia Roccamena *VENETO* Pale rosé colour. Bursting with red fruit aromas-tunes of wild strawberries, watermelon and citrus skin.	9.00	10.50	30.00
Salento Primitivo Rosato IT Mottura *PUGLIA* Light coral pink. Fruity with hints of aromatic herbs. Fresh, savoury and full-bodied.	9.50	12.00	32.00

WHITE WINE

	175ml	250ml	Bottle
Grillo Sicilia DOC Grottarossa *SICILIA* White flowers, cirus and exotic fruit.	8.00	9.50	27.00
Grecanico IGT Roccamora *PUGLIA* White flowers, cirus and exotic fruit.	8.50	10.00	29.00
Verdicchio DOC Piersanti *MARCHE* Delicate, fresh and persistent fragrance of fruit and flowers, hintof bitter almonds.	9.00	10.50	30.00
Sauvignon Bianco DOC Cabert *FRIULI* Perfumed with notes of tropical fruits, sage and yellow peppers.	9.00	10.50	30.00
FRASCATI DOC *LAZIO* 75% Malvasia, 20% Trebbiano, 5% Sauvignon Bright pale yellow. Pear and green apple, grass and white flow.	9.50	11.50	35.00
Pinot Grigio DOC Villa Sandi *VENETO* Dry, white flowers, peach and lime zest finish.	9.50	11.50	37.00
Corvo Bianco IGT *SICILIA* Insolia grecanico Bright straw yellow with greenish tinges. Intense and fruity Mediterranean scents.			37.00
Falanghina IGT Nativ *CAMPANIA* Intense flavour of cassis and passion fruit			39.00
Gavi Di Gavi DOCG "Conte Alari" Villa Sparina *PIEMONTE* Dry, yellow flowers, peach with an almond finish.			43.00
Lugana Cento Filari DOC Cesari *VENETO* Intense notes of flowers and fruit, hints of citrus, ripe apple and peach.			44.00
Pecorino D'abbruzzo DOC *ABBRUZZO* 100% Pecorino. A citrusy, aromatic, very pleasant bouquet, grapefruit notes..			46.00
Chardonnay DOC Grottarossa *SICILY* Oaked, exotic fruit, vanilla and buttery notes.			50.00

RED WINE

	175ml	250ml	Bottle
Nero d'Avola DOC Sicilia Grottarossa *SICILIA* Red Cherries, black plums with a spicy finish.	8.00	9.50	27.00
Sangiovese Rosso IGT *PUGLIA* Spicy notes of blackberry jam and red berries on the nose.	9.00	10.00	28.00
Passo del Bricco DOC (Nebbiolo, Barbera, Dolcetto) *PIEMONTE* Violets, roses, blueberries and cacao finish.	9.50	11.00	32.00
Negroamaro IGP Megale Feudo Croce *PUGLIA* Full bodied oak flavour, with sweet spices, tobacco and hints of vanilla.	10.00	11.50	36.00
Primitivo del Salento IT Mottura *PUGLIA* Persistent bouquet of ripe red fruits, cherry, blueberry, vanilla and herbs.			39.00
Chianti Classico DOCG Rocca delle Macie *TOSCANA* Blackcurrant and marasca cherries, with notes of black pepper and sweet spices.			40.00
Montepulciano Brecciarolo DOC Velenosi *MARCHE* Intense strong scents of juicy red fruit. Floral nuances of fresh violets and hints of spices.			42.00
Valpolicella Ripasso Superiore DOC "Mara" Cesari *VENETO* Characteristic notes of ripe fruit, fruit preserve and cherries.			44.00
Merlot Collio DOC Borgo Conventi *FRIULI* Aromas of violet, wild berry and plum, elegant hints of vanilla and coffee.			52.00
Barolo DOCG Villadoria *PIEMONTE* Violet and forest floor nuances, cherries, liquorice, truffle and tobacco aromas.			75.00
Amarone della Valpolicella Classico DOC Cesari *VENETO* Cherries with hints of spices, cocoa and vanilla			85.00

BEER&CIDER

Peroni Libera *(non-alcoholic)*	4.25
Moretti *(Draught)*	4.95 / 8.25
Menabrea	5.25
Peroni Nastro Azzurro	5.25
Flea	6.50
Cider	6.50

SOFT DRINKS

Acqua Panna Still Water, 50cl/75cl	3.50 / 4.75
San Pellegrino Sparkling 50cl/75cl	3.50 / 4.75
Fever-Tree (Indian Tonic, Tonic, Light Tonic, Soda, Ginger Beer	3.75
Aranciata Limonata (San Pellegrino)	3.75
Appletiser	3.95
Coca Cola (Regular, Diet, Zero)	4.00
Juices (Apple, Orange, Cranberry, Tomato)	4.25

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