



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

STARTERS

Zuppa della Casa 8.95
Homemade soup with homemade bread

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

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

PIZZAS

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, Spieanata Piccante, Nduja & Fresh Chilli

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

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

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

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 Dry Tomatoes & Extra Virgin Olive Oil

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

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

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

Vegan Cheese available with Any Pizza

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 Picante, Napoli Salami served with Home-made Bread & Coppa di Parma

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

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 Hame topped with Parmesan & Virgin Olive Oil

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 Broccolli & Shredded Buffalo Mozzarella

Rigatoni Puttanesca 16.95
Fusili in Napoli sauce, Olives, Capers, Anchoves, Garlic and Grana Padano

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

Penne Pollo Funghi 17.95
Penne with Chicken, Mushrooms & Alfredo Sauce

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 Ragù

Linguine al Granchio 20.95
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
Home-made Risotto with Courgette, Peas Broad Beans topped with Paresam and Mint

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

Al Frutti Di Mare 22.95
Home- made Traditional Seafood Risotto, cooked in White Wine sauce, topped with Parsley

SALADS

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

Caeser Salad 18.95
Grilled Chicken Breast, Cos Lettuce, Parmesan shavings, Croutons & homemade Caesar dressing

Insalata di Salmone 19.95
Mixed Leaves, Cherry Tomatoes, Green Beans, Avocado, Salmon Fillet with Olive Oil and Lemon Dressing

Scaloppina di Pollo in Salsa di Limone 18.95
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 Saltimbocca 23.95
Pan-Fried Chicken layered with Parma Ham in butter and Sage sauce. Served with Broccoli Al Aglio & Rosemary Potatoes

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MEAT & FISH

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 Peppercord or Mushroom sauce served with Rosemary Potatoes or House Vegetables

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

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





COCKTAILS

Virgin Mojito Lime, Soda, Mint and Gomme Syrup	8.50
Sweet Rosemary (non-alcoholic) Peach Puree, Rosemary, Orange Juice and Soda	8.95
Bellini Prosecco with Peach Puree	10.95
Rossini Prosecco with Strawberry Puree	10.95
Old Fashioned Bourbon Whiskey, Angostura, Sugar and Water	10.95

Spritz Prosecco, Aperol, Campari or Limoncello and Soda Water	11.95
Pina Colada Rum, Pineapple and Coconut	11.95
Elderini Prosecco with Elderflower Syrup	11.95
Negroni Gin, Campar and Martini Rosso	11.95
Margherita Tequila, Lime Juice, Gomme Syrup	11.95

Mojito Rum, Lime, Mint, Soda and Gomme Syrup	12.25
Cosmopolitan Vodka Cointreau, Lime, and Cranberry Juice	12.50
Milanese Kiss Campari, Vermouth, Proceso, Straberry Puree	12.50
Tuscan Sunset Gin, Apperol, Orange Juice and Rosemary	12.50
Espresso Martini Vodka, Kahlua, Espresso and Gomme Syrup	12.50

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’abruzzo 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)	5.25 / 9.00
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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