



Villaggio



AUTHENTIC ITALIAN

SET MENU 3 COURSES £40.00

Beef Carpaccio

Thin sliced raw beef fillet with rocket, capers, kalamata olives and parmesan

Gamberoni alla Villaggio

Pan-fried king prawns with olive oil, tomato, herbs, chilli, garlic and toasted garlic bread

Melanzana Parmigiana

Oven-baked aubergine and courgette with tomato, Fior di Latte mozzarella, parmesan, fresh basil and extra virgin olive oil

Carpaccio di Rapa Rossa (Vegan)

Beetroot carpaccio, caramelised peach, walnuts, rocket and lemon dressing

Tagliatelle alla Bolognese

Fresh tagliatelle with slow cooked Home-made ragu beef

Ravioli di Ricotta e Spinaci

Hand-made ravioli with spinach and ricotta cheese in a butter and sage sauce

Risotto Primavera

Risotto with peas, broad beans, courgette, parmesan and mint

Pollo Saltimbocca

Chicken breast wrapped in parma ham, cooked in butter and sage sauce served with rosemary potatoes and broccoli

Salmone in Padella

Pan fried salmon fillet in cherry tomato and basil sauce served with rosemary potatoes and broccoli

Pizza Villaggio

Tomato, cooked buffalo mozzarella, cherry tomatoes, parma ham, rocket and shaved parmesan

Pizza Regina

Tomato, Fior di Latte mozzarella, Cotto ham and mushroom

Crema Catalana

Creme brûlée, brown sugar crust and mixed berries

Pannacotta al Limoncello

Limoncello pannacotta with berries compote and crumble

Gelati e Sorbetti

Selection of gelato and sorbets

Please inform a member of staff of any specific dietary requirements, including allergies and intolerances, before ordering. Our menu descriptions do not include all ingredients or allergies.

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

