



Villaggio



AUTHENTIC ITALIAN

CHRISTMAS SET MENU 3 COURSES £52.00

Zuppa della Casa

Homemade soup with homemade bread

Insalata Orzo (Vegan)

Orzo pasta with rocket, cherry tomatoes, beetroot, avocado and lemon dressing

Polpette alla Villaggio

Pork and beef meatballs in basil napoli sauce with toasted garlic bread

Beef Carpaccio

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

Gamberoni alla Villaggio

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

Tagliatelle d'anatra alla Veneta

Fresh tagliatelle with slow cooked duck ragu

Saltimbocca alla Romana

Veal escalope wrapped in parma ham, cooked in butter and white wine sauce served with rosemary potatoes roasted house vegetables

Linguine al Branzino

Linguine with sea bass, cherry tomatoes, chilli, garlic in basil and white wine sauce

Gnocchi di patate e Zucca Moscata

Potato gnocchi with butternut squash, sage, garlic and nutmeg

Risotto Zucca e Pancetta

Risotto with pumpkin, fried pancetta and pine nuts

Petto di Pollo con salsa di Funghi

Panfried chicken breast in mushroom sauce served with rosemary potatoes

Salmon in Padella

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

Costata di Manzo

8oz Prime cut Surrey farm Ribeye steak with peppercorn sauce served with rosemary potatoes and sauté garlic spinach

Torta Dolce di Panettone e Crema Pasticceria all 'Arancia

Panettone bread and butter pudding with vanilla gelato

Chocolate Fondant

Served with vanilla gelato and crumble

Tiramisu

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.

