



Weekly Specials

Starters

VILLA PRETZEL FOR TWO

Toasted pretzel served with cheese, olives and vegetables. (olives contain pits) \$14 / pretzel for 4 \$22

BACCALA

Baccala with olives, onions and potatoes in our fra diavolo sauce, served with toasted crostini bread \$13

MOZZARELLA TOWER

Fried tomato layered with fresh mozzarella and wrapped in prosciutto then finished with a balsamic drizzle \$15

Entrees

All entrees include choice of soup or garden salad and homemade bread rolls

PENNE AMORE

Salmon tips sauteed with asparagus in a rose blush sauce. Served over penne \$18

CHICKEN ROMANO

Chicken breast topped with ham and provolone cheese in our blush sauce with mushrooms and onions, served with rigatoni pasta \$20

GNOCCHI TRIPOLI

gnocchi baked with chicken cutlet, zucchini, and diced tomatoes in a garlic and oil sauce, topped with mozzarella cheese \$22

PORK CHOP ESPRESSO

Espresso dry rubbed center cut pork chop, topped with a bourbon cream sauce, and served with the vegetables and potatoes of the day \$25

SWORDFISH PICATTA

Grilled swordfish steak topped with tomatoes and capers in a lemon butter sauce, served with the vegetables and potatoes of the day \$34

Drink

Specials

EGGNOG MARTINI

Eggnog, Three Olives Vanilla Vodka, Amaretto \$10

CRANBERRY MULE

Tito's Handmade Vodka, Ginger Beer, Cranberry Juice \$7.50

PUMPKIN SPICED MARTINI

Captain Morgan Pumpkin Spiced Rum, Three Olives Vanilla Vodka, Bailey's, Touch of Nutmeg \$11

APPLE PIE

Smirnoff Kissed Caramel Vodka, Apple Cider, Tuaca, Splash of Fireball Cinnamon Whiskey \$7

RASPBERRY ELIXR MARTINI

Three Olives Raspberry Vodka, Godiva White Chocolate Cream, Raspberry Drizzle \$11

