

Villa Rose

Salads

Small Garden or Caesar Salad 4 Grande Garden or Caesar Salad 8

Asian Barbequed Salmon Salad 17

over mesclun greens w/shaved cucumbers, pears, pickled ginger & wasabi-soy vinaigrette

Black & Blue Steak Salad 16

blackened steak tips over a large garden salad with gorgonzola cheese

Baby Spinach & Strawberry Salad 12

with crisp bacon, hardboiled egg, toasted pumpkin seeds, Bermuda onion & feta vinaigrette

Add to any salad: Chicken 6 Steak 10 Shrimp 10 Salmon 10

Soups

Soup du Jour Cup 4 Bowl 5 Baked French Onion Soup Crock only 6

Appetizers

Garlicky Steamed Mussels – in a white wine garlic sauce 14

Grilled Bacon Wrapped Cajun Scallops – with mango salsa 14

Stuffed Portabello – stuffed with lobster, shrimp, scallops & crabmeat 15

Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter 9

Villa Calamari - lightly battered & fried, served with a sweet & spicy chili glaze with banana peppers 13

Cheesy Risotto Balls – with fresh mozzarella & homemade marinara 10

Chicken Wings - 6 - \$8 12 - \$11 18 - \$16 Boneless Wings - 3 - \$8 6 - \$11 9 - \$16

Mild, Hot, Thai Chili, BBQ or Garlic Parmesan with celery & your choice of ranch or Bleu cheese

Sandwiches

All sandwiches are served with French fries or coleslaw. Choose sweet potato fries or onion rings for \$1 more

CHICKEN PARM SANDWICH - fried chicken breast with marinara & mozzarella on a Portuguese roll 11

BIFANA SANDWICH - marinated pork cutlets with American cheese & sautéed onions on a Portuguese roll 10

FRIED FISH SANDWICH - fried fish with lettuce, tomato & tartar sauce served on a submarine roll 12

ANGUS BURGER – 8oz charbroiled Angus burger with lettuce, tomato, raw onions 11

SANTA FE CHICKEN SANDWICH – with caramelized onions & cheddar Jack cheese 12

For \$.50 more add: American cheese, Swiss, cheddar, BBQ sauce, pickles or banana peppers

For \$1.00 more add: bacon, sautéed mushrooms, sautéed onions, gorgonzola, Bleu cheese or a fried egg

* Please tell if your server if you have any food allergy!

** Please be reminded that the consumption of raw or undercooked foods may cause illness *

2/16-2/23

Villa Rose

Entrées

Butternut Squash Ravioli – with a tomato vodka cream sauce	20
Braised Lamb Shank – with red wine demi	25
Chicken Parmesan – over your choice of pasta	18
Surf & Turf – 8oz filet mignon with baked stuffed shrimp	36
Veal Parmesan – over your choice of pasta	25
Filet Mignon – charbroiled choice 8oz filet with demi glaze	29
NY Strip – charbroiled 12 oz NY strip	26
Stuffed Chicken Breast – with asparagus, prosciutto and fontina cheese	22
Broiled Seafood Combo – stuffed shrimp, scallops & haddock casserole	25
Boneless Braised Beef Short Ribs – with a Madeira wine sauce	24
Pan-Seared Salmon – with whole grain mustard and herb crust	24

Children's Menu

Chicken Tenders – breaded chicken tenders served with French fries	10
Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries	10
Mac & Cheese – bowl of creamy homemade mac & cheese	10
Grilled Cheese – classic grilled cheese sandwich served with French fries	8
Pasta with Meatballs – your choice of pasta with marinara & meatballs	9

By the ½ Pan for the Whole Family – feeds 6

all meals come with salad & rolls

Baked Cheese Manicotti	50	Baked Meat & 4 Cheese Lasagna	60
Villa Mac & Cheese with Chicken & Broccoli	60	Chicken Francaise with rice	50
Chicken Parmesan with penne pasta	60	Braised Beef Short Ribs w/mashed potatoes	75

Desserts

Reeses Peanut Butter Pie, Raspberry Cheesecake, Limoncello Cake, Molten Lava Cake, Carrot Cake, Creme Brulee

We'd like to thank all of you for supporting The Villa Rose during these crazy times! Bear with us through these difficult transitions and help us to practice safety in an effort to protect the health of all. We also ask for your patience as the servers will be working harder & in hotter temperatures to try & provide the same service for your outside dining experience. As we need to try & accommodate all, reservations will be limited to 1.5 hours. We hope that everyone will understand & try to respect that time frame so the next party may also enjoy their dining experience.

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