

Villa Rose



Salads

Small Garden or Caesar Salad	4	Grande Garden or Caesar Salad	8
Roasted Asparagus Salad - with prosciutto, cranberry goat cheese, candied walnuts & balsamic drizzle	13		
Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
Spicy Seafood Fra Diavolo – clams, mussels, shrimp, scallops, calamari & chouriça in a spicy red wine sauce	17
Mexican Pork Quesadilla – with sour cream & salsa	10

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

Please note that there will be a \$5.00 plate charge for sharing entrées! An 18% gratuity may be added for parties of six or more!

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All entrée's come with your choice of soup du jour or a small garden salad accompanied with dinner rolls, choice of potato, rice or pasta & veggie of the day

Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
(Please ask your server for Today's fresh catch!)

Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18, BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Chicken Tenders – breaded chicken tenders served with French fries 9

Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

Ask your server about our delicious dessert selections!

Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

Keoke Coffee

coffee, Kahlua, brandy & crème de cacao & whipped cream

Millionaire Coffee

coffee, Kahlua, Baileys, Frangelico, coffee & whipped cream

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Appetizers

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Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
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New York Strip – charbroiled 12oz New York strip steak 25
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Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusted pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
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Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
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Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
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Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

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Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

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Soups

Soup du Jour	Cup 4	Crock 5
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Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
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Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
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Frutti di Mare

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Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
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& fresh fish in a robust tomato-red wine sauce over pasta
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Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
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Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

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Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

Keoke Coffee

coffee, Kahlua, brandy & crème de cacao & whipped cream

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Soups

Soup du Jour	Cup 4	Crock 5
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New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
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Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
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Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
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Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
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Cappuccino

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coffee, Kahlua, brandy & crème de cacao & whipped cream

Millionaire Coffee

coffee, Kahlua, Baileys, Frangelico, coffee & whipped cream

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Thank you!

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Please note that there will be a \$5.00 plate charge for sharing entrées! An 18% gratuity may be added for parties of six or more!

Villa Rose



Salads

Small Garden or Caesar Salad	4	Grande Garden or Caesar Salad	8
Roasted Asparagus Salad - with prosciutto, cranberry goat cheese, candied walnuts & balsamic drizzle	13		
Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
Spicy Seafood Fra Diavolo – clams, mussels, shrimp, scallops, calamari & chouriça in a spicy red wine sauce	17
Mexican Pork Quesadilla – with sour cream & salsa	10

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Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
(Please ask your server for Today's fresh catch!)

Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18,
BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Chicken Tenders – breaded chicken tenders served with French fries 9

Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

Ask your server about our delicious dessert selections!

Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

Keoke Coffee

coffee, Kahlua, brandy & crème de cacao & whipped cream

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Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
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Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
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Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
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Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
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Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18, BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

Ask your server about our delicious dessert selections!

Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

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Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
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Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
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Carne

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Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
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Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
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& fresh fish in a robust tomato-red wine sauce over pasta
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Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
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Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18,
BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

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Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

Keoke Coffee

coffee, Kahlua, brandy & crème de cacao & whipped cream

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Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
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Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
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Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
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Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
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Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18, BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
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Mac & Cheese – bowl of creamy homemade mac & cheese 9

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Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

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Dessert Coffees

Espresso

Irish Coffee

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Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
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coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

Keoke Coffee

coffee, Kahlua, brandy & crème de cacao & whipped cream

Millionaire Coffee

coffee, Kahlua, Baileys, Frangelico, coffee & whipped cream

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Thank you!

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

Please note that there will be a \$5.00 plate charge for sharing entrées! An 18% gratuity may be added for parties of six or more!

Villa Rose



Salads

Small Garden or Caesar Salad	4	Grande Garden or Caesar Salad	8
Roasted Asparagus Salad - with prosciutto, cranberry goat cheese, candied walnuts & balsamic drizzle	13		
Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
Spicy Seafood Fra Diavolo – clams, mussels, shrimp, scallops, calamari & chouriça in a spicy red wine sauce	17
Mexican Pork Quesadilla – with sour cream & salsa	10

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Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
(Please ask your server for Today's fresh catch!)

Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18, BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Chicken Tenders – breaded chicken tenders served with French fries 9

Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

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Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

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Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
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Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
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Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
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Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18,
BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

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Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

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Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
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Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
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Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusted pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
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Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
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Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18, BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
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Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

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Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

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coffee, Tia Maria, rum & whipped cream

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Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
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Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18, BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
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Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
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Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
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Chicken Tenders – breaded chicken tenders served with French fries 9

Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

Ask your server about our delicious dessert selections!

Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

Keoke Coffee

coffee, Kahlua, brandy & crème de cacao & whipped cream

Millionaire Coffee

coffee, Kahlua, Baileys, Frangelico, coffee & whipped cream

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Thank you!

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

Please note that there will be a \$5.00 plate charge for sharing entrées! An 18% gratuity may be added for parties of six or more!

Villa Rose



Salads

Small Garden or Caesar Salad	4	Grande Garden or Caesar Salad	8
Roasted Asparagus Salad - with prosciutto, cranberry goat cheese, candied walnuts & balsamic drizzle	13		
Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
Spicy Seafood Fra Diavolo – clams, mussels, shrimp, scallops, calamari & chouriça in a spicy red wine sauce	17
Mexican Pork Quesadilla – with sour cream & salsa	10

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Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
(Please ask your server for Today's fresh catch!)

Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18, BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Espresso

Irish Coffee

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Mexican Mocha Coffee

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Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
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Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
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Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
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Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18, BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

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coffee, Baileys, Frangelico, coffee & whipped cream

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Soups

Soup du Jour	Cup 4	Crock 5
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New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
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Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
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Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18,
BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

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Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

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Cappuccino

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Soups

Soup du Jour	Cup 4	Crock 5
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Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
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Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18,
BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Please note that there will be a \$5.00 plate charge for sharing entrées! An 18% gratuity may be added for parties of six or more!

Villa Rose



Children's Menu

Children 12 yrs & younger get FREE fountain beverages or milk & a FREE hot fudge sundae after their meal!

Chicken Tenders – breaded chicken tenders served with French fries 9

Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

Ask your server about our delicious dessert selections!

Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

Keoke Coffee

coffee, Kahlua, brandy & crème de cacao & whipped cream

Millionaire Coffee

coffee, Kahlua, Baileys, Frangelico, coffee & whipped cream

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Villa Rose



Salads

Small Garden or Caesar Salad	4	Grande Garden or Caesar Salad	8
Roasted Asparagus Salad - with prosciutto, cranberry goat cheese, candied walnuts & balsamic drizzle	13		
Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
Spicy Seafood Fra Diavolo – clams, mussels, shrimp, scallops, calamari & chouriça in a spicy red wine sauce	17
Mexican Pork Quesadilla – with sour cream & salsa	10

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Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
(Please ask your server for Today's fresh catch!)

Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18, BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

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Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

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Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
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Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
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Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18, BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
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Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

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Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

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coffee, Kahlua, brandy & crème de cacao & whipped cream

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Salads

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Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
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Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
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Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
(Please ask your server for Today's fresh catch!)

Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18, BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

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Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

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Salads

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Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
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Soups

Soup du Jour	Cup 4	Crock 5
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Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
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Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
(Please ask your server for Today's fresh catch!)

Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18, BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Villa Rose



Children's Menu

Children 12 yrs & younger get FREE fountain beverages or milk & a FREE hot fudge sundae after their meal!

Chicken Tenders – breaded chicken tenders served with French fries 9

Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

Ask your server about our delicious dessert selections!

Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

Keoke Coffee

coffee, Kahlua, brandy & crème de cacao & whipped cream

Millionaire Coffee

coffee, Kahlua, Baileys, Frangelico, coffee & whipped cream

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Villa Rose



Salads

Small Garden or Caesar Salad	4	Grande Garden or Caesar Salad	8
Roasted Asparagus Salad - with prosciutto, cranberry goat cheese, candied walnuts & balsamic drizzle	13		
Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
Spicy Seafood Fra Diavolo – clams, mussels, shrimp, scallops, calamari & chouriça in a spicy red wine sauce	17
Mexican Pork Quesadilla – with sour cream & salsa	10

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Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
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Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18, BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

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Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

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Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
Spicy Seafood Fra Diavolo – clams, mussels, shrimp, scallops, calamari & chouriça in a spicy red wine sauce	17
Mexican Pork Quesadilla – with sour cream & salsa	10

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Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
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Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18,
BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

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Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

Keoke Coffee

coffee, Kahlua, brandy & crème de cacao & whipped cream

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Salads

Small Garden or Caesar Salad	4	Grande Garden or Caesar Salad	8
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Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
Spicy Seafood Fra Diavolo – clams, mussels, shrimp, scallops, calamari & chouriça in a spicy red wine sauce	17
Mexican Pork Quesadilla – with sour cream & salsa	10

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Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
(Please ask your server for Today's fresh catch!)

Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18, BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

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Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

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Salads

Small Garden or Caesar Salad	4	Grande Garden or Caesar Salad	8
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Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
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Mexican Pork Quesadilla – with sour cream & salsa	10

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Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
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Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
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Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
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Mac & Cheese – bowl of creamy homemade mac & cheese 9

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Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

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Espresso

Irish Coffee

coffee & Jameson whiskey

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Salads

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Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
Spicy Seafood Fra Diavolo – clams, mussels, shrimp, scallops, calamari & chouriça in a spicy red wine sauce	17
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Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
(Please ask your server for Today's fresh catch!)

Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18, BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Villa Rose



Children's Menu

Children 12 yrs & younger get FREE fountain beverages or milk & a FREE hot fudge sundae after their meal!

Chicken Tenders – breaded chicken tenders served with French fries 9

Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

Ask your server about our delicious dessert selections!

Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

Keoke Coffee

coffee, Kahlua, brandy & crème de cacao & whipped cream

Millionaire Coffee

coffee, Kahlua, Baileys, Frangelico, coffee & whipped cream

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Villa Rose



Salads

Small Garden or Caesar Salad	4	Grande Garden or Caesar Salad	8
Roasted Asparagus Salad - with prosciutto, cranberry goat cheese, candied walnuts & balsamic drizzle	13		
Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
Spicy Seafood Fra Diavolo – clams, mussels, shrimp, scallops, calamari & chouriça in a spicy red wine sauce	17
Mexican Pork Quesadilla – with sour cream & salsa	10

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Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
(Please ask your server for Today's fresh catch!)

Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18, BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

Ask your server about our delicious dessert selections!

Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

Keoke Coffee

coffee, Kahlua, brandy & crème de cacao & whipped cream

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Salads

Small Garden or Caesar Salad	4	Grande Garden or Caesar Salad	8
Roasted Asparagus Salad - with prosciutto, cranberry goat cheese, candied walnuts & balsamic drizzle	13		
Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
Spicy Seafood Fra Diavolo – clams, mussels, shrimp, scallops, calamari & chouriça in a spicy red wine sauce	17
Mexican Pork Quesadilla – with sour cream & salsa	10

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Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
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Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18,
BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

Ask your server about our delicious dessert selections!

Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

Keoke Coffee

coffee, Kahlua, brandy & crème de cacao & whipped cream

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Salads

Small Garden or Caesar Salad	4	Grande Garden or Caesar Salad	8
Roasted Asparagus Salad - with prosciutto, cranberry goat cheese, candied walnuts & balsamic drizzle	13		
Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
Spicy Seafood Fra Diavolo – clams, mussels, shrimp, scallops, calamari & chouriça in a spicy red wine sauce	17
Mexican Pork Quesadilla – with sour cream & salsa	10

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Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusted pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
(Please ask your server for Today's fresh catch!)

Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18, BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Chicken Tenders – breaded chicken tenders served with French fries 9

Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

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Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

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Salads

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Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
Spicy Seafood Fra Diavolo – clams, mussels, shrimp, scallops, calamari & chouriça in a spicy red wine sauce	17
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Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
(Please ask your server for Today's fresh catch!)

Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18, BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
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Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

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Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

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coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

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Cappuccino

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Salads

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Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
Spicy Seafood Fra Diavolo – clams, mussels, shrimp, scallops, calamari & chouriça in a spicy red wine sauce	17
Mexican Pork Quesadilla – with sour cream & salsa	10

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Villa Rose



All entrée's come with your choice of soup du jour or a small garden salad accompanied with dinner rolls, choice of potato, rice or pasta & veggie of the day

Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
(Please ask your server for Today's fresh catch!)

Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18,
BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Children's Menu

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Chicken Tenders – breaded chicken tenders served with French fries 9

Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

Ask your server about our delicious dessert selections!

Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

Keoke Coffee

coffee, Kahlua, brandy & crème de cacao & whipped cream

Millionaire Coffee

coffee, Kahlua, Baileys, Frangelico, coffee & whipped cream

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Villa Rose



Salads

Small Garden or Caesar Salad	4	Grande Garden or Caesar Salad	8
Roasted Asparagus Salad - with prosciutto, cranberry goat cheese, candied walnuts & balsamic drizzle	13		
Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
Spicy Seafood Fra Diavolo – clams, mussels, shrimp, scallops, calamari & chouriça in a spicy red wine sauce	17
Mexican Pork Quesadilla – with sour cream & salsa	10

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Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusted pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
(Please ask your server for Today's fresh catch!)

Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18,
BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Chicken Tenders – breaded chicken tenders served with French fries 9

Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

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Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

Keoke Coffee

coffee, Kahlua, brandy & crème de cacao & whipped cream

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Salads

Small Garden or Caesar Salad	4	Grande Garden or Caesar Salad	8
Roasted Asparagus Salad - with prosciutto, cranberry goat cheese, candied walnuts & balsamic drizzle	13		
Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
Spicy Seafood Fra Diavolo – clams, mussels, shrimp, scallops, calamari & chouriça in a spicy red wine sauce	17
Mexican Pork Quesadilla – with sour cream & salsa	10

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Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
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Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18, BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

Ask your server about our delicious dessert selections!

Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

Keoke Coffee

coffee, Kahlua, brandy & crème de cacao & whipped cream

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Salads

Small Garden or Caesar Salad	4	Grande Garden or Caesar Salad	8
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Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
Spicy Seafood Fra Diavolo – clams, mussels, shrimp, scallops, calamari & chouriça in a spicy red wine sauce	17
Mexican Pork Quesadilla – with sour cream & salsa	10

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Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
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Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
(Please ask your server for Today's fresh catch!)

Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18, BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

Ask your server about our delicious dessert selections!

Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

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Salads

Small Garden or Caesar Salad	4	Grande Garden or Caesar Salad	8
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Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
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Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
(Please ask your server for Today's fresh catch!)

Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18,
BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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coffee & Jameson whiskey

Irish Kiss Coffee

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Salads

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Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
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Soups

Soup du Jour	Cup 4	Crock 5
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Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
Spicy Seafood Fra Diavolo – clams, mussels, shrimp, scallops, calamari & chouriça in a spicy red wine sauce	17
Mexican Pork Quesadilla – with sour cream & salsa	10

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Villa Rose



All entrée's come with your choice of soup du jour or a small garden salad accompanied with dinner rolls, choice of potato, rice or pasta & veggie of the day

Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
(Please ask your server for Today's fresh catch!)

Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18, BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Children's Menu

Children 12 yrs & younger get FREE fountain beverages or milk & a FREE hot fudge sundae after their meal!

Chicken Tenders – breaded chicken tenders served with French fries 9

Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

Ask your server about our delicious dessert selections!

Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

Keoke Coffee

coffee, Kahlua, brandy & crème de cacao & whipped cream

Millionaire Coffee

coffee, Kahlua, Baileys, Frangelico, coffee & whipped cream

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Villa Rose



Salads

Small Garden or Caesar Salad	4	Grande Garden or Caesar Salad	8
Roasted Asparagus Salad - with prosciutto, cranberry goat cheese, candied walnuts & balsamic drizzle	13		
Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
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Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusted pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
(Please ask your server for Today's fresh catch!)

Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18,
BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Chicken Tenders – breaded chicken tenders served with French fries 9

Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

Ask your server about our delicious dessert selections!

Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

Keoke Coffee

coffee, Kahlua, brandy & crème de cacao & whipped cream

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Salads

Small Garden or Caesar Salad	4	Grande Garden or Caesar Salad	8
Roasted Asparagus Salad - with prosciutto, cranberry goat cheese, candied walnuts & balsamic drizzle	13		
Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
Spicy Seafood Fra Diavolo – clams, mussels, shrimp, scallops, calamari & chouriça in a spicy red wine sauce	17
Mexican Pork Quesadilla – with sour cream & salsa	10

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Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
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Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18, BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Chicken Tenders – breaded chicken tenders served with French fries 9

Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

Ask your server about our delicious dessert selections!

Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

Keoke Coffee

coffee, Kahlua, brandy & crème de cacao & whipped cream

Millionaire Coffee

coffee, Kahlua, Baileys, Frangelico, coffee & whipped cream

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Salads

Small Garden or Caesar Salad	4	Grande Garden or Caesar Salad	8
Roasted Asparagus Salad - with prosciutto, cranberry goat cheese, candied walnuts & balsamic drizzle	13		
Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
Spicy Seafood Fra Diavolo – clams, mussels, shrimp, scallops, calamari & chouriça in a spicy red wine sauce	17
Mexican Pork Quesadilla – with sour cream & salsa	10

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Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
(Please ask your server for Today's fresh catch!)

Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18, BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Chicken Tenders – breaded chicken tenders served with French fries 9

Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

Ask your server about our delicious dessert selections!

Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

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Salads

Small Garden or Caesar Salad	4	Grande Garden or Caesar Salad	8
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Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
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Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
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Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
(Please ask your server for Today's fresh catch!)

Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18,
BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

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Espresso

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coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

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Cappuccino

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Spanish Coffee

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Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
Spicy Seafood Fra Diavolo – clams, mussels, shrimp, scallops, calamari & chouriça in a spicy red wine sauce	17
Mexican Pork Quesadilla – with sour cream & salsa	10

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Villa Rose



All entrée's come with your choice of soup du jour or a small garden salad accompanied with dinner rolls, choice of potato, rice or pasta & veggie of the day

Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
(Please ask your server for Today's fresh catch!)

Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18, BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Children's Menu

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Chicken Tenders – breaded chicken tenders served with French fries 9

Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

Ask your server about our delicious dessert selections!

Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

Keoke Coffee

coffee, Kahlua, brandy & crème de cacao & whipped cream

Millionaire Coffee

coffee, Kahlua, Baileys, Frangelico, coffee & whipped cream

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Villa Rose



Salads

Small Garden or Caesar Salad	4	Grande Garden or Caesar Salad	8
Roasted Asparagus Salad - with prosciutto, cranberry goat cheese, candied walnuts & balsamic drizzle	13		
Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
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Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
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Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
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Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18, BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Chicken Tenders – breaded chicken tenders served with French fries 9

Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

Ask your server about our delicious dessert selections!

Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

Keoke Coffee

coffee, Kahlua, brandy & crème de cacao & whipped cream

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Salads

Small Garden or Caesar Salad	4	Grande Garden or Caesar Salad	8
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Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
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Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
(Please ask your server for Today's fresh catch!)

Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18, BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Chicken Tenders – breaded chicken tenders served with French fries 9

Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

Ask your server about our delicious dessert selections!

Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

Keoke Coffee

coffee, Kahlua, brandy & crème de cacao & whipped cream

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Salads

Small Garden or Caesar Salad	4	Grande Garden or Caesar Salad	8
Roasted Asparagus Salad - with prosciutto, cranberry goat cheese, candied walnuts & balsamic drizzle	13		
Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
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Mexican Pork Quesadilla – with sour cream & salsa	10

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Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
(Please ask your server for Today's fresh catch!)

Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18,
BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

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Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

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Salads

Small Garden or Caesar Salad	4	Grande Garden or Caesar Salad	8
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Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
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Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

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

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Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
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Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
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Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
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Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
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Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
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Jamaican Coffee

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Cappuccino

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Roasted Asparagus Salad - with prosciutto, cranberry goat cheese, candied walnuts & balsamic drizzle	13		
Large Greek Salad – with mixed greens, tomatoes, cucumbers, pepperoncini, Kalamata olives & feta cheese	10		
Black & Blue Steak Salad – blackened steak tips over a large garden salad with gorgonzola cheese	14		
Asian BBQ Salmon Salad - with shaved cucumbers, pickled ginger & wasabi-soy vinaigrette	16		
Add to any salad:	Chicken 5	Shrimp 8	Salmon 8

Soups

Soup du Jour	Cup 4	Crock 5
Baked French Onion Soup	Crock only	6
New England Clam Chowder (Fri-Sun only)	Cup 4	Crock 5

Appetizers

Maine Crab Cakes – pan-fried with house tartar sauce	10
Baked Brie – with candied walnuts, seedless red grapes, onion jam & toasted baguette	11
Garlicky Steamed Mussels – with a red or white wine sauce	10
Stuffed Portabella – stuffed with lobster, shrimp, scallop & crabmeat	13
Baked Clams Casino – littlenecks baked with bacon & parmesan	11
Garlic Truffle Fries – with white truffle oil, parmesan & homemade tomato ketchup	7
Mozzarella en Carozza – thick sliced mozzarella with panko crust, fresh marinara & puttanesca butter	8
Jumbo Shrimp Cocktail – served chilled with cocktail sauce & lemon	3 each
Villa Calamari - lightly battered & fried, tossed in a sweet & spicy chili glaze with banana peppers	12
Shrimp a Casa – shrimp cooked in a spicy red sauce, Portuguese style	10
Grilled Bacon Wrapped Cajun Scallops – with a tropical fruit salsa	12
Flaming Chouriça – smoked Portuguese sausage served flaming with Portuguese rolls	10
Spicy Seafood Fra Diavolo – clams, mussels, shrimp, scallops, calamari & chouriça in a spicy red wine sauce	17
Mexican Pork Quesadilla – with sour cream & salsa	10

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

Please note that there will be a \$5.00 plate charge for sharing entrées! An 18% gratuity may be added for parties of six or more!

Villa Rose



All entrée's come with your choice of soup du jour or a small garden salad accompanied with dinner rolls, choice of potato, rice or pasta & veggie of the day

Carne

- Filet Mignon** – charbroiled choice 8oz filet with demi glaze 27
New York Strip – charbroiled 12oz New York strip steak 25
Surf n' Turf – Charbroiled choice 8oz filet with baked stuffed shrimp 32
Veal Parmesan – over linguine pasta 20 **Chicken Parmesan** – over linguine pasta 16
Pork Milanese – large panko-crusteD pork cutlet with garlic herb butter & lemon 17
Pan-Roasted 12oz Veal Chop – with Marsala laced mushrooms over Pappardelle pasta 28
Braised Lamb Shank "Osso Bucco" – over garlic mashed potatoes 25
Steak á Lisboa – NY strip served Portuguese style with an over easy egg, rice & French fries 25

Frutti di Mare

- Baked Stuffed Haddock** – with a crabmeat stuffing 21
Broiled Cod Loin "Portuguese Style" – with clams & chouriça in a garlicky wine broth 22
Cioppino – seafood stew with ½ Maine lobster, scallops, shrimp, clams, mussels, calamari 32
& fresh fish in a robust tomato-red wine sauce over pasta
Butterflied Stuffed Shrimp – broiled butterflied shrimp stuffed with crabmeat 22
Herb Crusted Salmon – pan-seared & finished with a dill chardonnay sauce 20
Fish & Chips – beer battered, served with house tartar sauce 17
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock 23
(Please ask your server for Today's fresh catch!)

Pasta

- Linguine "Frutti di Mare"** – with clams, mussels, scallops, shrimp, calamari & chouriça 24
Villa Mac & Cheese – creamy homemade mac & cheese 15, *or add:* boneless beef shortribs 18,
BBQ boneless chicken thighs 18, chicken & broccoli 18, or lobster, scallops & shrimp for 27
Pasta Jambalaya – spicy chicken, shrimp & Andouille sausage with tomatoes, peppers & chili lime sauce 20

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Children's Menu

Children 12 yrs & younger get FREE fountain beverages or milk & a FREE hot fudge sundae after their meal!

Chicken Tenders – breaded chicken tenders served with French fries 9

Hamburger or Cheeseburger - with lettuce, tomato, mayo and French fries 9

Mac & Cheese – bowl of creamy homemade mac & cheese 9

Grilled Cheese – classic grilled cheese sandwich served with French fries 7

Pasta with Meatballs – your choice of pasta with marinara & meatballs 8

Ask your server about our delicious dessert selections!

Dessert Coffees

Espresso

Irish Coffee

coffee & Jameson whiskey

Irish Kiss Coffee

coffee, Jameson Irish whiskey, Baileys & whipped cream

Jamaican Coffee

coffee, Meyers dark rum, Kahlua & whipped cream

Mexican Mocha Coffee

coffee, Patron XO Cafe Liqueur, Baileys, chocolate Godiva & whipped cream

Cappuccino

Nutty Irishman Coffee

coffee, Baileys, Frangelico, coffee & whipped cream

Spanish Coffee

coffee, Tia Maria, rum & whipped cream

Keoke Coffee

coffee, Kahlua, brandy & crème de cacao & whipped cream

Millionaire Coffee

coffee, Kahlua, Baileys, Frangelico, coffee & whipped cream

The Villa Rose

can be reserved for weddings, showers, private dinners, and all other celebrations

We are also available for off-site catering! Please inquire within...

Thank you!

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