

Antipasti (Appetizers)

Mozzarella alla Milanese (Fried Mozzarella) \$ 7.95

Lightly breaded and deep fried mozzarella cheese served with a our marinara sauce

Caprese \$ 8.95

Fresh mozzarella with tomato, olive oil and basil

Bruschetta \$ 8.95

Toasted garlic bread served with fresh tomatoes, garlic, mozzarella, olive oil and basil

Antipasto all'Italiana (Italian cold cut) \$ 10.95

Prosciutto, Mortadella, Ham, Parmesan cheese, Fresh mozzarella, Mix Olives and Artichoke Hearts

Calamari Fritti (Fry Calamari) \$ 9.95

Calamari squid deep fried, served with Our Special spicy Marinara Sauce

Vegetali Grigliati (Grilled Vegetables) \$ 9.95

Fresh grilled vegetables served on a bed of mix green herbs topped with a light garlic and oil

Cozze Marinara (Mussels marinara) \$ 11.95

Black Mussels sautéed with garlic, Olive Oil and Cherry Tomatoes served with garlic toast

Primi Piatti

Wheat Pasta and Gluten-Free Available

Spaghetti al Pomodoro \$10.95

Sautéed garlic in olive oil with fresh tomatoes and basil Served with spaghetti pasta

Rigatoni alla Bolognese (MEAT SAUCE) \$11.95

Sautéed roux of vegetables and ground beef in a light tomato sauce served with rigatoni pasta

Spaghetti con Salsicce (Italian Sausage) \$11.95

Spaghetti pasta tossed in a light marinara sauce topped with Italian Sausage

Spaghetti con Polpette (meatballs) \$11.95

Spaghetti pasta tossed in a light marinara sauce topped with our Original Homemade Italian Polpette (meatballs)

Fettuccine Villa Verde \$11.95

Fresh cut vegetable sautéed with garlic and oil and finished with a touch of fresh tomato and cream sauce served with our fresh Homemade Fettuccine

Fettuccine al Salmone \$ 13.95

Sautéed Smoke salmon with a little fresh chopped tomatoes and onions finished with a light creamy sauce

Fettuccine alle Vongole \$ 13.95

Fresh homemade Chef Rosario's Fettuccine Pasta with baby Clams in a Garlic, Olive Oil and Fresh Tomatoes Sauce.

Agnollotti Villa Verde \$ 15.95

Chef Rosario's Fresh homemade Agnollotti stuffed with Provolone, Parmesan, Ricotta & Mozzarella Cheese in a light Prosciutto and Sweet Peas Cream Sauce.

Minestre e Insalate (Soups & Salad)

Minestrone small \$ 4.95 large \$ 6.95

Carrots, celery, zucchini, onions, mushrooms, tomatoes, potatoes, cannellini beans and fresh spinach in a delicious broth

Pasta and Fagioli small \$ 4.95 large \$ 6.95

Traditional southern Italian Cannellini beans, Prosciutto and pasta

House Salad small \$ 4.95 large \$ 6.95

Mix green with tomatoes, onions and cucumbers with your choice of dressing

Caesar Salad small \$ 5.95 large \$ 7.95

Hearth of Romaine lettuce tossed with Caesar dressing and topped with parmesan cheese and croutons

Chef Salad small \$5.95 large \$7.95

Spring Mixed greens & Iceberg lettuce with sliced ham rolls, cucumbers, sliced tomatoes, onions, sliced boiled egg topped with Parmiggiano cheese.

Bubba's Salad small \$ 6.95 large \$8.95

Spring Mixed greens, romaine lettuce, roasted red peppers, cucumbers, tomatoes walnut and feta cheese vinegars

Salad Dressing: Blue cheese, Oil and Vinegar, Ranch ,Caesar, Lite Caesar, French

Dal Forno

From the Oven

Lasagna Napoletana (Napolitan Lasagna) \$12.95

Mini Meatballs, Italian sausages between 4 layers of fresh homemade egg pasta finished with Tomato sauce and Mozzarella cheese baked to perfection

Cannelloni di Carne \$12.95

Hand rolled fresh homemade egg pasta stuffed with ground beef, sweet peas, onions, mushrooms and ricotta finished with a fresh cream sauce or with Our Fresh Marinara sauce, topped with mozzarella cheese baked to perfection

Lasagna di Vegetali (Vegetable Lasagna) \$11.95

Fresh cut vegetable between 4 layers of fresh homemade basil egg pasta finished with Tomato sauce and Mozzarella and baked to perfection

Parmiggiana di Melanzane (Eggplant Parmiggiana) \$ 10.95

3 layers of eggplant alternate with fresh basil, mozzarella and our own marinara sauce baked to perfections

Rollatine di Melanzane (Eggplant Rollatine) \$ 10.95

Slices of eggplant rolled with ricotta, mozzarella and parmesan cheese topped with a light marinara sauce and baked to perfection

Pasta al Forno (BAKED PASTA) \$ 10.95

Penne pasta baked with our very own authentic marinara sauce and mozzarella cheese.

Side of Polpette (Meatball) \$ 6.00

Side of Grilled Italian Sausage \$ 6.00

Add grilled Chicken to any salad \$ 6.00

Add grilled Shrimps to any salad \$ 8.00

Secondi di Carne

All served with side of pasta

Petto di Pollo Parmiggiana (chicken parmiggiana)	\$11.95
Lightly breaded chicken breast topped with our Italian style marinara sauce and mozzarella cheese	
Pollo alla Cacciatore	\$11.95
Chicken breast sautéed with garlic, olive oil, red roasted peppers, fresh tomatoes and basil served on a bed of Fresh Homemade Fettuccine.	
Pollo Villa Verde	\$12.95
Sautéed Chicken breast rolled with Virginia ham and Mozzarella cheese topped with Artichokes Hearts, Black Olives and Mushrooms finished with a light cream sauce	
Pollo Grigliato (Grilled Chicken)	\$12.95
Chicken Breast grilled to perfection served over a bed of fresh spinach topped with shaved parmiggiano cheese	
Polpettone del Vesuvio (Napoli's Traditional Meat loaf)	\$12.95
Ground beef mix in a very special way and rolled with fresh spinach, carrots, Virginia Ham and garlic served with a light and fresh Red Wine Mushroom sauce	
Saltimbocca Napoli	\$12.95
Scaloppini of beef topped with ham, mozzarella cheese and mushrooms in a light white wine lemon sauce	
Vitello Al Marsala	\$21.95
Veal scaloppini, with Fresh Mushrooms in a light Marsala sauce Served with a side of Chef Rosario's Fresh Homemade Angel Hair Pasta	
Vitello Parmiggiana	\$20.95
Veal scaloppini, lightly breaded and topped with Our Marinara Sauce and Fresh Mozzarella Cheese Served with a side of Chef Rosario Fresh Homemade Angel Hair Pasta	

Secondi Di Pesce

Fettuccine del Pescatore	\$ 21.95
Baby Clams, Black Mussels, Shrimps, Fresh Black Grouper and Calamari in a Olive Oil, Garlic and Fresh Cherry Tomatoes Sauce served with Chef Rosario's Homemade Fettuccine Pasta.	
Capelli d'Angelo alla Fra Diavolo	\$ 18.50
Chef Rosario's Fresh Homemade Angel Hair pasta with sautéed Florida Shrimps in a Spicy Fresh Cherry Tomatoes Sauce	
Salmone Positano	\$ 23.50
Fresh Filet of Salmon with Shrimps and Asparagus in a light Brandy Cream Sauce with a side of Fresh Broccoli	
Salmone alla Griglia	\$ 23.50
Fresh Filet of Salmon and Shrimps Grilled to Perfection served with a side of Fresh Broccoli	
Cernia Villa Verde	\$ 26.50
Fresh Black Grouper sautéed with Baby Clams and fresh Cherry Tomatoes served with a side of Chef Rosario's Fresh Homemade Angel Hair	
Cernia alla Livornese	\$ 26.50
Fresh Black Grouper sautéed with Onions, Kalamata Olives, Capers and Fresh Cherry Tomatoes served with a side of Chef Rosario's Fresh Homemade Angel Hair Pasta.	

Napoli's Traditions

Homemade Wheat Pizza Dough Available

Pizza Margherita 12" \$ 10.95 16" \$ 15.95

Hand tossed Pizza with Fresh Tomatoes, Fresh Mozzarella and Fresh Basil

Cheese Pizza 12" \$ 9.95 16" \$ 13.95

Each Topping 12" \$ 1.50 16" \$ 2.00

Extra Cheese, Sausage, Pepperoni, Red Roasted Peppers, Onions, Meatballs,
Black Olives, Fresh Tomatoes, Mushrooms, Ham, Artichoke Hearts, Eggplant, Zucchini

Pizza Villa Verde 12" \$14.95 16" 18.95

Fresh made pizza dough hand tossed Pizza with Prosciutto Ham, Meatball, Red Roasted Bell Peppers and Mushrooms

Rotolo Salsiccia e Melanzane \$11.95

Mild Italian sausage and fried eggplant rolled in a light traditional pizza dough and baked to perfection

Kids Menu \$ 7.95

**Kid Pizza, Meat Lasagna, Cannelloni di Carne, Kid Ravioli, Fettuccine Alfredo,
Spaghetti Meatball or Meat Sauce, Chicken Nuggets with fresh cut fries**

Panini

All Sandwiches are served with fresh cut French fries

Villa Verde Café Hamburger \$ 10.95

1/2 pound ground beef seasoned and grilled to perfection with melted Mozzarella cheese served with iceberg lettuce, grilled onions, tomatoes and mushroom.

Panino con Salsicce (sausage sandwich) \$ 10.95

Italian Sausage grilled to perfection and topped with grilled onions, peppers and mushrooms

Panino Italiano (Italian Cuts Sandwich) \$ 10.95

Prosciutto, Mortadella, Virginia Ham and Fresh Mozzarella Cheese

Pollo Parmiggiana Sandwich \$ 10.95

Lightly breaded chicken breast sautéed then topped with our Italian style marinara sauce and mozzarella cheese served on 8" baguette

Panino con Polpetta (Meatballs Sandwich) \$ 10.95

Our original Polpetta Neapolitan style (meatballs) tossed in a light marinara sauce topped with mozzarella cheese

Bevande

Caffe Espresso Single \$ 3.95 Double \$ 4.95

Caffe Napoli \$ 4.95

Caffe' Freddo Iced coffee \$ 4.95

Cappuccino \$ 4.95

American Coffee \$ 2.15

Coca Cola, Sprite, Diet Coke, Root Beer \$ 2.15

Iced Tea (SWEET AND UNSWEET) \$ 2.15

Milk \$ 2.50

Chocolate Milk \$ 2.75

Lemonade \$ 2.15

Dessert Homemade By Chef Rosario

Tiramisu' \$ 6.25

Neapolitan \$ 6.00

Chocolate Mousse \$ 6.00

Add Fresh strawberry \$ 1.50

Cannoli Siciliani \$ 6.00

Crostata di Frutta \$ 6.50

Specialty Dessert

Chocolate Madness \$ 6.00

Pear Williams \$ 6.00

Cheese Cake \$ 6.00

Bindi Lemon Sorbet \$ 7.25

Consumer Advisory

Consuming raw or undercooked meats, eggs, poultry, seafood or shellfish increases
Your risk of contracting a food borne illness-certain medical conditions

Villa Verde Cafe'

Ristorante Italiano



Authentic Italian Menu
Prepared by
Chef Rosario Fierro
From Napoli, Italy

12634 US HWY 41 Spring Hill Florida, 34610
813-929-6800 - villaverdecafe.com

Wine List

Red by the Bottle

Chianti Folonari delle Venezie	\$ 24.00
Merlot Folonari delle Venezie	\$ 24.00
Merlot Mezzacorona	\$ 23.00
Cabernet Sauvignon Mezzacorona	\$ 23.00
Chianti Opici Straw	\$ 28.00
Sangiovese Al Verdi	\$ 20.00
Sangiovese Santa Cristina	\$ 32.00
Chianti Classico Carpineto Riserva 2006	\$ 50.00

White by the Bottle

Falanghina dei Feudi di San Gregorio	\$ 32.00
Opici Vino Bianco da tavolo (Fish Bottle)	\$ 27.50
Pinot Grigio Mezzacorona	\$ 22.00
Chardonnay Mezzacorona	\$ 22.00
Pinot Grigio Due Torri delle Venezie	\$ 21.00

CARAFE

<u>House Wine</u>	Glass	.5L	1L	1.5L
Chianti Cribari	\$6.00	\$12.50	\$22.50	\$35.00
Cabernet Sauvignon Citra Terre di Chieti	\$6.00	\$12.50	\$22.50	\$35.00
Merlot Citra Terre di Chieti	\$6.00	\$12.50	\$22.50	\$35.00
Chardonnay Mezzacorona	\$6.00	\$12.50	\$22.50	\$35.00
Pinot Grigio Mezzacorona	\$6.00	\$12.50	\$22.50	\$35.00
Sangiovese Al Verdi	\$6.00	\$12.00	\$21.00	\$32.00
Nanna's Berry Sangria	\$7.50	\$15.00	\$28.00	\$40.00
California White Zinfandel	\$6.00	\$12.00	\$21.00	\$32.00

Beer by the Bottle

Imported: Peroni, Heineken, Shock Top, Corona Light, Stella Artois, Becks:

1 for \$ 4.50 / 2 for \$ 8.00

Domestic:

Budweiser, Bud light, Coors Light, Miller lite, Michelob Light, O'Douls:

1 for \$ 3.25 / 2 for \$ 5.50

Villa Verde Café Specials

Garganelli Mari e Monti

Fresh hand rolled Spinach Garganelli Pasta with Shrimps and Asparagus in a light Cream Sauce.

Ravioli ai Spinaci

Chef Rosario Homemade Spinach Ravioli stuffed with Chicken, Artichokes, Ricotta and mozzarella served in light Aurora Sauce.

Scaloppini alla Sorrentina

Veal Scaloppini with sliced eggplant and fresh tomato sauce, topped with melted fresh Mozzarella and Basil.

Gamberi alla Parmiggiana

Fresh shrimps lightly breaded and topped with Our Marinara Sauce
and Fresh Mozzarella Cheese Served with a side of Chef Rosario Fresh Homemade Angel Hair Pasta

Tilapia Piccata

A mild fish with capers, lemon, olive oil, and garlic. Served with a side of broccoli.

Buon Appetito
Enjoy