

Cold Appetizers

Shrimp Cocktail

Five jumbo shrimp, served chilled in a martini glass with fresh tomato-vodka cocktail sauce. 10

Italian Delight

Prosciutto, capicola, sharp provolone, sopressato, roasted red peppers, fresh mozzarella cheese, marinated artichoke hearts, green and black olives. 9

Lobster Gras

Skewered 4 oz. lobster tail served atop an avocado and bruschetta puree, garnished with radicchio & pine nut. 12

Bruschetta

Diced plum tomatoes, garlic and basil tossed with olive oil and balsamic vinegar, atop rustic Italian bread. 5

Clams on the Half

Eight little neck clams served chilled on the half shell with tomato-vodka cocktail sauce. 8

Crabmeat Cocktail

Fresh jumbo lump crabmeat served chilled in a martini glass with fresh tomato-vodka cocktail sauce. 12

Buffalano Caprese

Fresh mozzarella cheese, sliced tomato, basil and roasted red peppers drizzled with extra virgin olive oil. 8.5

Hot Appetizers

Sautéed Mussels or Clams

Prince Edward Island mussels or tender littleneck clams available in red, white or fra Diablo style. 9

Clams Casino

A spicy mixture of sautéed chopped sea clams, garden vegetables, bacon and Italian herbs, stuffed and baked on half shell clams. 8

Fried Calamari

An Italian classic, fried tender squid with a pesto aioli and zesty tomato sauce. 8

Long Hot Peppers

Stuffed with sharp provolone cheese and freshly sliced prosciutto, roasted with garlic and olive oil. 6

Fried Mozzarella

Mozzarella cheese stuffed with basil and plum tomato, breaded and pan-fried, served with marinara sauce. 7

Stuffed Portobello

Portobello mushroom broiled with a crabmeat imperial stuffing, served with warm drawn butter and lemon. 8

Coconut Crusted Crab Cake

Pan-fried and served over a bed of mixed greens and stewed mango with a delicious raspberry sauce. 11

Soups and Salads

Seafood Bisque

Delicious, rich and creamy soup enhanced with morsels of lobster, scallops and crabmeat. Cup 4.5 Bowl 6

Italian Onion Soup

Caramelized Spanish onion and seasoned croutons baked with a blend of three cheeses. 4.5

Classic Caesar Salad

Seasoned croutons added to crisp romaine lettuce tossed in Caesar dressing topped with grated Romano cheese. 6

Mediterranean Salad

Mixed baby greens and fresh garden vegetables topped with lobster, shrimp and jumbo lump crabmeat. 12

Freshly Prepared Soup du Jour

Cup 2.5 Bowl 4

Peppercorn Scallop Salad

Jumbo scallops encrusted with peppercorn served over Arugala salad, pine nuts and ripe cherry tomatoes with a cilantro-sesame vinaigrette and Florida orange. 8

Spinach Salad

Fresh spinach topped with feta cheese, crispy bacon, hard boiled egg and sliced mushrooms. 8

Crab Salad

Fresh endive, baby field greens topped with avocados, lump crab meat and seasonal citrus fruits. 10

Pasta Entrées

Create your own pasta entrée: Linguine, Capellini, Penne Pasta, *Tortellini or *Pasta Purses { * / \$1.50 }
Add jumbo shrimp, scallops or lump crabmeat. 5
Add julienne style blackened chicken breast. 3

Vodka Blush Sauce

Sautéed with garlic, marinara sauce, prosciutto and a splash of vodka, folded into a pink cream sauce. 15

Alfredo Sauce

Prepared with a blend of heavy cream, pecorino Romano cheese, sweet butter and fresh ground black pepper. 15

Bolognese

Sautéed fresh ground beef in tomato sauce with sweet peas and shredded parmesan cheese. 15

Scampi Sauce

A simple combination of sautéed garlic, sweet butter, lemon and white wine. 15

Marinara Sauce

Crushed plum tomatoes sautéed with garlic, basil, virgin olive oil and fresh Italian herbs. 15

Specialty Pasta

Lobster Francaise

Egg battered baby lobster tails sautéed with garlic, lemon and butter, served with roasted red peppers and asparagus tips over a bed of angel hair pasta. 23

Crabmeat Ravioli

Crabmeat filled ravioli sautéed with Sicilian olives, lump crabmeat, plum tomatoes and shitake mushrooms and finished with a lobster brandy sauce. 19

Baked Lasagna Bolognese

Classic three meat lasagna prepared with ricotta cheese and mozzarella cheese. 15

Clams over Linguine

Steamed little neck clams, chopped tender clams sautéed with garlic and olive oil served in your choice of red or white sauce over linguine pasta. 17

Frutti di Mare

Steamed clams, mussels, shrimp, scallops, calamari and baby lobster tail, served in red or white sauce over a bed of linguine pasta. 21

Pasta entrées are accompanied by cup of soup du jour, house salad and rustic Italian bread.

Let Villari's catering help you with any occasion, dial 856-228-5244.

Meat Entrées

All meat entrées are prepared to order, accompanied by cup of soup du jour, house salad, rustic Italian bread, sautéed seasonal vegetables and roasted garlic smashed potatoes.

New York Strip Steak 'Au Poivre'

New York strip steak encrusted with a blend of tri-color peppercorns, served with a cognac cream sauce, caramelized-balsamic onions and fried leeks. 19

Filet Sinatra

10 oz. char-grilled filet mignon topped with shrimp, lump crabmeat and mushroom marsala reduction. 26

Rack of Lamb

Roasted with Dijon mustard crust, fresh rosemary and garlic, topped with cabernet sauvignon reduction. 23

Baby Back Ribs

Full rack of pork spare ribs coated with barbeque sauce, slow roasted in our very own smoker. 16

Pork Chop

Tender 16 ounce double cut pork chop marinated in our homemade balsamic-citrus seasoning, char-grilled to your liking. 19

Veal Chop

Succulent 12 ounce veal chop marinated with fresh herbs and garlic, broiled to perfection. 27

Pork and Beef Shish Kebab

Medallions of filet and pork tenderloin skewered with garden vegetables, served on bed of parmesan risotto. 18

Prime Rib of Beef

14 ounce cut of seasoned prime rib of beef, slow roasted in it's own natural juices. 19

Seafood Entrées

All seafood entrées are prepared to order, accompanied by cup of soup du jour, house salad, rustic Italian bread, sautéed seasonal vegetables and parmesan risotto.

Stuffed Shrimp

Butter-fried jumbo shrimp, broiled and stuffed with jumbo lump crabmeat imperial, topped with a delicious lobster brandy sauce. 19

Seafood Combination

Broiled lobster tail, jumbo shrimp, scallops, clams casino, crab imperial stuffed mushrooms and fish of the day. 24

Encrusted Salmon

Salmon filet encrusted with macadamia nut, topped with tomato-mango salsa served over sautéed arugala salad. 18

Seared Tuna

Seared tuna steak served atop roasted red peppers and sautéed spinach, topped with a blend of sautéed jumbo lump crabmeat and marinated cherry tomatoes. 22

Twin Crab Cakes

Pan seared jumbo lump crab cakes dressed with a mouth-watering lobster brandy sauce. 22

Twin Lobster Tails

Twin 4 oz. lobster tails broiled to perfection, served with warm drawn butter and fresh lemon. 27

Chicken and Veal Entrées

Choose between boneless breast of chicken or medallions of veal sautéed in your favorite Italian recipes.

Italiano

Stuffed with prosciutto, smoked mozzarella cheese and spinach, served with a porcini mushroom and sage demi-glace, over simmering parmesan risotto. 18/20

Vincenzo

Sautéed in a lemon cream sauce with artichoke hearts, sun-dried tomatoes and jumbo lump crabmeat, served over linguine. 19/21

Saltimbocca

Sautéed with sherry wine and sage, layered with sliced prosciutto and mozzarella cheese, served with sautéed vegetables and oven roasted potatoes. 18/20

Florentine

Sautéed in a lemon wine reduction, topped with fresh spinach and mozzarella, served over linguine. 18/20

Francaise

Egg battered then sautéed with garlic in a delicious white wine, lemon butter sauce, served over linguine. 17/19
Add jumbo lump crabmeat or jumbo shrimp. 5

Sinatra

Sautéed with shrimp, jumbo lump crabmeat, shitake mushrooms and Sicilian olives finished with a bourbon veal demi-glace, served with oven roasted potatoes. 20/22

Sfiziosa

Breaded and pan-fried, topped with fresh Arugala salad, radicchio and diced tomato, served over simmering parmesan risotto. 16/18

Parmigiana

Breaded and pan-fried, topped with basil marinara sauce and mozzarella cheese, served over linguine. 15/17

Side Dishes

Minced Clams

Pasta sautéed with fresh garlic and chopped sea clams, served either red or white. 6

Pasta Aglio e Olio

Pasta sautéed with garlic and olive oil. 4

Parmesan Risotto

Italian rice baked with parmesan cheese. 5

Sautéed Vegetables

Medley of fresh garden vegetables. 4

Tortellini Alfredo

Prepared with a blend of heavy cream, pecorino Romano cheese, sweet butter and fresh ground black pepper. 6

Pasta Pomodori

Pasta served with traditional tomato sauce. 4

Italian Sausage or Meatballs

Served with fresh homemade tomato sauce. 4

Sautéed Spinach

Fresh spinach sautéed in garlic and olive oil. 5

Ask about our special Martini menu and Dessert menu.