



# Villari's Lakeside Easter Dinner



We welcome you and your family to *Villari's Lakeside* for our Easter Sunday Dinner.

We ask that you please be patient as all entrées are prepared to order.

## ***Arancini di Riso***

Fried rice balls coated with breadcrumbs, said to have originated in Sicily in the 10th century. Arancini are filled with meat in a tomato sauce, mozzarella cheese, grated cheese and sweet peas. 9

## ***Bacon Wrapped Scallops***

Fresh Bay Scallops wrapped with bacon, coated with a Bourbon BBQ glaze, served with a Mango salsa. 13

## ***Seafood Delight***

Baked clams casino, broiled mushrooms stuffed with crabmeat imperial & jumbo shrimp wrapped in bacon. 15

## ***Jumbo Shrimp Cocktail***

Five mouth-watering jumbo shrimp served in a martini glass with a fresh tomato-vodka cocktail sauce. 15

## ***Steamed Mussels or Clams***

Prince Edward Island mussels or tender littleneck clams available in red sauce, white sauce, or fra diavolo style. 13

## ***Villari's Seafood Bisque***

Delicious, rich and creamy soup enhanced with morsels of lobster, scallops and crabmeat. Cup 7 / Bowl 10

## ***Antipasto di Pasqua***

Freshly sliced prosciutto, capicola, sopressato, sharp provolone, roasted red peppers, fresh mozzarella cheese, marinated artichoke hearts, green and black olives. 14

## ***Fried Mozzarella***

Mozzarella cheese stuffed with basil and plum tomato, breaded and pan-fried, served with marinara sauce. 9

## ***Pan-Fried Calamari***

An Italian classic, pan-fried tender squid, sliced cherry peppers and red onions served with a pesto aioli and zesty tomato sauce. 12

## ***Long Hot Peppers***

Stuffed with sharp provolone cheese and sliced prosciutto, roasted with garlic and virgin olive oil. 11

## ***Crabmeat Cocktail***

Fresh jumbo lump crabmeat served chilled in a stylish martini glass with fresh tomato-vodka cocktail sauce. 14

## ***Classic Caesar Salad***

Seasoned croutons and roasted red peppers added to crisp romaine topped with grated Romano cheese. 9

*\*Add julienne style roasted chicken breast to any salad. 3*

*\*Add Cajun-grilled jumbo shrimp to your Caesar salad. 5*

All gourmet entrées are served with a small chopped house salad, fresh Italian bread, sautéed asparagus spears and chef's selection of starch ~ No Substitutions Please.

## ***Rack of Lamb***

Roasted with Dijon mustard crust, rosemary and garlic, finished with a cabernet sauvignon reduction, served with mashed potatoes. 34

## ***Jumbo Lump Crab Cakes***

Two (4.0 oz.) jumbo lump crab cakes pan seared, dressed with a delicious lobster brandy sauce, served with wild rice pilaf. 32

## ***Lobster Ravioli***

Lobster filled ravioli sautéed with Sicilian olives, plum tomatoes and shitake mushrooms finished in a delicious lobster brandy sauce, topped with more lobster meat. 27

## ***Broiled Seafood Combination***

Petite lobster tail, jumbo shrimp, sea scallops, clams casino and broiled flounder stuffed with crabmeat imperial, served with wild rice pilaf. 32

## ***Chicken Sophia***

Chicken breast sautéed in a lemon pesto white wine sauce with jumbo shrimp, asparagus and red roasted peppers over a bed of angel hair pasta. 28

## ***Steak Louie***

Blackened (12 oz.) N.Y. Strip Steak, char-broiled to perfection, topped with Porcini mushrooms and laced with a Cognac cream sauce, served with roasted garlic mashed potatoes. 30

## ***Mahi Mahi***

Broiled Mahi Mahi topped with jumbo lump crabmeat imperial, finished with a lemon beurre blanc sauce served with rice pilaf. 33

## ***Surf and Turf***

Succulent center cut eight ounce Filet Mignon and four ounce broiled Lobster Tail served with warm drawn butter and roasted garlic mashed potatoes. 43

## ***Shrimp and Chicken Francaise***

Butter-fried jumbo shrimp and boneless chicken breast, egg battered and pan-fried, sautéed in a delicious white wine, lemon butter sauce served with mashed potatoes. 32

## ***Prime Rib of Beef (GF\*)***

Slow roasted in it's own natural juices served with roasted garlic mashed potatoes. 32

## ***Honey Glazed Spiral Ham***

Baked and served with a maple bourbon sauce, sautéed asparagus and candied sweet potatoes. 22

## ***Chicken Italiano or Veal Italiano***

Stuffed with freshly sliced prosciutto, smoked mozzarella cheese and spinach, served with a porcini mushroom and sage demi-glace, roasted garlic mashed potatoes. 30 / 32

## ***Chicken Sinatra or Veal Sinatra***

Sautéed with jumbo lump crabmeat, jumbo shrimp, shitake mushrooms, and Sicilian olives finished with a bourbon veal demi-glace, served with mashed potatoes. 32 / 34

## ***Chicken Parmigiana or Veal Parmigiana***

A true classic; Breaded and pan fried, topped with our basil marinara sauce and mozzarella cheese, served with a side of linguine. 28 / 30

**Our children's entrées are served with small house salad and warm Italian bread. 16**

## ***Children's Chicken Fingers***

Served with French fries, ketchup, and honey mustard.

## ***Children's Chicken Parmigiana***

Pan fried and served with a side of pasta.

## ***Cheese Ravioli***

Served with homemade sauce and meatballs.

## ***Baked Honey-glazed Ham***

Served with candied sweet potatoes.

**Check out our extensive list of craft beers and wine located on the opposite side of menu.**

*\*A suggested gratuity of 20% will automatically be added to parties of 8 or more\**

*\*All Groupings, Living Social Vouchers, Coupons and Special Promotions are not valid on Easter Sunday (04/21/19)\**