



# 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. 14

## Villari's Seafood Bisque

Delicious, rich and creamy soup enhanced with morsels of lobster, scallops and crabmeat. Cup 6 / Bowl 9

## 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. 10

## 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. 13

## Long Hot Peppers

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

## Wedge Salad

Crispy California lettuce wedge covered with cherry tomatoes, crumbled blue cheese, bacon, seasoned croutons, shallots and topped with blue cheese dressing. 8

## 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. 28

## 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

## New York Steak Louie

Blackened 14 oz. NY Strip Steak, char-broiled to perfection, topped with Porcini mushrooms and laced with a Cognac cream sauce, served with roasted garlic mashed potatoes. 37

## 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. 33 / 35

## 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 6 or more\**

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