

Starters

Sauteed Clams \$15

Littleneck Clams | Marinara Sauce
White Sauce | Fra diablo style

Fried Calamari \$15

Tender Squid | Banana Peppers | Shallots
Pesto Aglio e Olio | Marinara Sauce

Beef Tenderloin Crostini \$14

Sliced Filet Mignon | Baby Spinach
Caramelized Onions | Provolone Cheese

Broccoli Rabe & Sausage \$14

Fontanini Italian Sausage | Broccoli Rabe
Roasted Red Peppers | Aglio e Olio

Seafood Sampler Trio \$15

Bacon Wrapped Shrimp | Clams Casino
Crab Imperial Stuffed Mushrooms
**Individual items are available*

Sauteed Mussels \$15

Prince Edward Mussels | Marinara
Sauce | White Sauce | Fra diablo style

Stuffed Long Hots \$12

Sharp Provolone Cheese | Prosciutto
Aglio e Olio

Mini Arancini \$12

Fried Rice | Ground Beef Filling | Green
Peas | Mozzarella Cheese | Tomato Sauce

Mozzarella Sticks \$8

Breaded Mozzarella | Tomato Sauce

Pot Stickers \$9

Pork Dumplings | Duck Sauce | Soy Sauce

Coconut Crusted Crab Cake \$16

Mixed Baby Greens | Mango Salsa
Raspberry Glaze

Shareables

Antipasto Rustico \$15

Italian Cured Meats | Grilled Vegetables
Provolone | Fresh Mozzarella | Giardiniera
Artichoke Hearts | Black and Green Olives

Eggplant Tower \$12

Breaded Eggplant | Ricotta Cheese | Basil
Fresh Mozzarella Cheese | Marinara Sauce

Crab Artichoke Dip \$15

Lump Crabmeat | Artichoke Hearts
Toasted Garlic Crostini

Short Rib Fries \$13

Crinkle-cut Fries | Mozzarella Cheese
Monterey Jack Cheese | Brown Gravy
Horseradish Cream

Fried Mozzarella \$10

Mozzarella Cheese | Sliced Tomato
Fresh Basil | Marinara Sauce

Cheesy Garlic Bread \$9

Garlic Butter | Mozzarella Cheese

Cheese Steak Egg Rolls \$13

Philly Steak | American Cheese

Chicken Fingers \$13

Breaded Chicken Strips | French Fries
Honey Mustard | Ketchup

Hummus Plate \$14

Olive Oil Paprika | Feta Cheese | Celery
Cucumbers | Cherry Tomatoes | Black
Olives | Roasted Peppers | Pita Bread

Villari's Sampler \$15

Buffalo Wings | Mozzarella Sticks
Cheese Steak Egg Rolls | Pot Stickers

Skillet Nachos Italiano \$14

Tortilla Chips | Black Olives | Scallions
Jalapeño Peppers | Diced Tomatoes | Salsa
Guacamole | Sour Cream | Monterey Jack
Cheddar Cheese | Mozzarella Cheese

**Your Choice of Fontanini Italian Sausage
Grilled Chicken or Ground Beef*

Handhelds

Ahi Tuna Burger \$16

Ahi Tuna | Wasabi Mayo | Tomato
Baby Spring Mix | Brioche Bun

Philly Cheese Steak \$12

Sirloin Steak | American Cheese
Submarine Sandwich 95¢

Chicken Parmesan Sandwich \$13

Chicken Cutlet | Mozzarella Cheese
Marinara Sauce | Baked Italian Roll

Italian Chicken Sandwich \$13

Grilled Chicken | Roasted Pepper | Spinach
Provolone Cheese | Brioche Bun

Salmon BLT Burger \$14

Salmon | Sweet Chili Glaze | Bacon
Lettuce | Tomato | Brioche Bun

Roast Pork Italiano \$13

Sharp Provolone Cheese | Roasted Peppers
Broccoli Rabe | Baked Italian Roll

Philly Steak Wrap \$12

Philadelphia Steak | Cheddar Cheese
Lettuce | Tomato | Onions

California BLT Wrap \$12

Grilled Chicken | Fresh Guacamole
Hickory Bacon | Lettuce | Tomato

Crispy Chicken Sandwich \$12

Fried Chicken | Super Tuscan Ranch
Pickles | Lettuce | Brioche Bun

Chicken Cheese Steak \$12

Chopped Chicken | American Cheese
Submarine Sandwich 95¢

Meatball Parmesan Sandwich \$13

Fontanini Meatballs | Mozzarella Cheese
Marinara Sauce | Baked Italian Roll

Panini Italiano \$14

Chicken Breast | Sautéed Spinach
Roasted Peppers | Provolone Cheese

Panini Rib-eye \$15

Sliced Prime Rib | Sautéed Onions
Provolone Cheese | Au Jus Dip

Crab Cake Sandwich \$16

Maryland Crab Cake | Lettuce | Tomato
Old Bay Tartar Sauce | Brioche Bun

Chicken Steak Wrap \$12

Chopped Chicken | Cheddar Cheese
Lettuce | Tomato | Onions

Chicken Caesar Wrap \$13

Grilled Chicken | Romaine Lettuce
Seasoned Croutons | Caesar Dressing

SOUPS

Soup du Jour

Cup of Soup \$5 | Bowl of Soup \$7

French Onion Soup \$10

Caramelized Onion | Seasoned Croutons
Mozzarella Cheese | Provolone Cheese

Seafood Bisque

Lobster Meat | Crabmeat | Sea Scallops
Cup of Bisque \$7 | Bowl of Bisque \$12

Salads

Choice of Dressing

*Creamy Parmesan Peppercorn | Ranch
Caesar | Bleu Cheese | Honey Mustard
Balsamic Vinaigrette | Oil 'n' Vinegar*

Bistecca Salad \$16

Sliced Filet Mignon | Spinach | Red Onions
Cherry Tomatoes | Garden Mushrooms
Crispy Bacon | Blue Cheese Crumble
Creamy Peppercorn Parmesan

Burrata Salad \$15

Burrata Cheese | Cherry Tomatoes | Basil
Virgin Olive Oil | Balsamic Glaze

Classic Caesar Salad \$10

Romaine Lettuce | Seasoned Croutons
Home-made Caesar Dressing

Mediterranean Salad \$18

Baby Spring Mix | Romaine Lettuce
Ahi Tuna | Jumbo Lump Crabmeat
Jumbo Shrimp | Tomatoes | Cucumbers

Wedge Salad \$12

Iceberg Lettuce | Crispy Bacon | Cherry
Tomato | Candied Walnuts | Chopped Red
Onion | Blue Cheese Crumble

Villari's House Salad \$9

Baby Spring Mix | Romaine Lettuce
Cherry Tomatoes | Cucumber | Red Onions
Black Olives | Hard Boiled Egg | Croutons

Additional Salad Toppings

**Crabmeat \$9*

**Scallops \$10*

**Ahi Tuna \$10*

**Salmon \$9*

**Cajun Shrimp \$8*

**Chicken \$6*

Burgers

8 oz. Black Angus Beef

Lettuce | Tomato | Onions

Brioche Bun | Potato Chips \$13

American Cheese | Bleu Cheese
Cheddar Cheese | Mozzarella Cheese
Provolone Cheese | Fried Onions
Cherry Peppers | Sautéed Mushrooms
Hickory Bacon | Jalapeno Peppers

**Additional Toppings Available 95¢*

Buffalo Wings

Buffalo Wings (8 ct.) \$14

Boneless Wings (10 ct.) \$14

Bleu Cheese | Celery Sticks

Mild Sauce | Garlic Parmesan
Hot Sauce | Thai Sweet Chili

**Combining flavors not permitted.*

*Check Out Our Social
Media For Upcoming
Events Calendar*



Specialty Pasta

Pasta entrées are served with small chopped salad or soup du jour and fresh Italian bread. Fettuccini, Linguini, Capellini or Penne, up charge for Tortellini or Pasta Purses \$3

Wild Mushroom Ravioli \$25

Shitake Mushroom | Parmesan Cheese
Garlic Parmesan Cream Sauce

Pasta with Meatballs \$22

Fontanini Meatballs | Marinara Sauce
Italian Herbs | Basil | Parmesan Cheese
Linguini Pasta

Clams over Linguini Bianco \$27

Little Neck Clams | Chopped Clams
Aglio e Olio | White Wine | Linguini Pasta

Shrimp Scampi \$30

Jumbo Shrimp | Aglio e Olio | White Wine
Lemon | Butter | Linguini Pasta

Vodka Blush Sauce \$24

Tomato Sauce | Heavy Cream | Vodka
Fresh Herbs | Parmesan Cheese

Frutti di Mare \$36

Little Neck Clams | Mussels | Calamari
Jumbo Shrimp | Sea Scallops | Linguini
Red Sauce or White Sauce

Shrimp and Scallops Romano \$32

Jumbo Shrimp | Sea Scallops | Garlic
Fresh Spinach | Cherry Tomatoes
Lobster Brandy Sauce | Linguini Pasta

Crabmeat Ravioli \$30

Crabmeat Ravioli | Lump Crabmeat
Shitake Mushrooms | Sicilian Olives
Plum Tomatoes | Lobster Brandy Sauce

Short Rib Ragu \$26

Braised Beef Short Rib | Fresh Herbs
Sautéed Vegetables | Red Wine
Tomato Sauce | Fettuccine Pasta

**Gluten free penne pasta available \$3*

Seafood Dishes

Seafood entrées are served with small chopped salad or soup of the day and Italian bread. Sautéed broccolini and red bliss garlic mashed potatoes.

Seafood Combination \$37

Lobster Tail | Jumbo Shrimp | Sea Scallops
Clams Casino | Crabmeat Stuffed Flounder

Risotto Pescatore Bianco \$35

Jumbo Shrimp | Sea Scallops | Jumbo
Lump Crabmeat | Herbs | Arborio Rice

Maryland Crab Cakes \$34

Lump Crabmeat | Bell Peppers | Lemon
Old Bay | Crushed Crackers | Mustard
Worcestershire | Lobster Brandy Sauce

Shrimp Parmigiana \$30

Breaded Gulf Shrimp | Marinara Sauce
Mozzarella Cheese | Over Linguini Pasta

Pan Seared Tuna \$29

Ahi Tuna | Jumbo Lump Crabmeat
Roasted Red Peppers | Sautéed Spinach
Cherry Tomatoes

Encrusted Salmon \$27

Fresh Salmon Filet | Macadamia Nut Crust
Mango Salsa | Sautéed Arugula

Italian Favorites

All entrées are served with small chopped salad or soup of the day and fresh Italian bread.

Chicken Parmigiana \$26

Chicken Cutlets | Provolone Cheese
Marinara Sauce | Over Linguini Pasta

Chicken Saltimbocca \$27

Chicken Breast | Prosciutto | Sage
Fontina Cheese | Garlic | White Wine
Mushrooms | Over Capellini Pasta

Chicken Piccata \$27

Chicken Breast | Egg Battered | Capers
Garlic | White Wine | Lemon | Butter
Over Capellini Pasta

Chicken Siciliano \$28

Breaded Chicken Breast | Radicchio
Arugula Salad | Diced Tomato | Risotto

Veal Parmigiana \$28

Veal Medallions | Provolone Cheese
Marinara Sauce | Over Linguini Pasta

Veal Saltimbocca \$29

Veal Medallions | Prosciutto | Sage
Fontina Cheese | Garlic | Demi-glace
Over Capellini Pasta

Veal Piccata \$29

Veal Medallions | Egg Battered | Capers
Garlic | White Wine | Lemon | Butter
Parsley | Over Capellini Pasta

Veal Siciliano \$30

Breaded Veal Medallions | Radicchio
Arugula Salad | Diced Tomato | Risotto

Traditional Sides

Fontanini Italian Sausage	\$6
Fontanini Meatballs	\$7
Sautéed Broccolini	\$5
Sautéed Spinach	\$6
Roasted Long Hots	\$6

Sauteed Broccoli Rabe	\$7
Pasta Marinara	\$6
Pasta Aglio e Olio	\$7
Crinkle-cut Fries	\$5
Red Bliss Mashed Potatoes	\$6

**We only serve the freshest food; however, consuming raw or undercooked meats, eggs, poultry, seafood or shellfish may increase your risk of food borne illness.*

From The Grill

Steaks are served with sautéed broccolini and red bliss garlic mashed potatoes.

Filet Sinatra \$45

8 oz. Filet Mignon | Jumbo Shrimp
Lump Crabmeat | Marsala Wine Reduction

Roasted Rack of Lamb \$36

Dijon Mustard Crust | Garlic Rosemary
Cabernet Wine Reduction

Filet Mignon \$38

8 oz. Center Cut Filet Mignon
Mushroom Marsala Wine Sauce

Prime Rib of Beef

14 oz. Queen Cut of Prime Rib \$32
20 oz. King Cut of Prime Rib \$40

Filet Oscar \$45

8 oz. Filet Mignon | Lump Crabmeat
Broccolini | Hollandaise Sauce

Texas T-Bone \$36

18 oz. T-Bone Steak | Rosemary | Thyme
Garlic Herb Compound Butter

Flatbreads

Margherita Flatbread \$13

Fresh Mozzarella Cheese | Fresh Basil
Plum Tomato | Drizzled EVOO

Meat Lover's Flatbread \$15

Fontanini Sausage | Pepperoni | Bacon
Tomato Sauce | Mozzarella Cheese

Short Rib Flatbread \$16

Short Rib | Red Onions | Baby Arugula
Béchamel Sauce | Bleu Cheese Crumble

Chicken Pesto Flatbread \$16

Chicken Breast | Hickory Bacon
Pesto Drizzle | Mozzarella Cheese

Mama Mia Flatbread \$14

Fontanini Italian Sausage
Mozzarella Cheese | Chopped Long Hots
**Additional Toppings Available 95¢*

Casual Fare

Angus Beef Sliders \$12

Beef Patties | American Cheese
Lettuce | Tomato | Brioche Bun

Short Rib Sliders \$12

Short Rib | American Cheese | Coleslaw
Horseradish Cream Sauce | Brioche Bun

Chicken Quesadilla \$14

Flour Tortilla | Grilled Chicken | Onions
Cheddar Cheese | Roasted Peppers

Short Rib Quesadilla \$15

Flour Tortilla | Braised Beef Short Rib
Vermont Cheddar | Grilled Onions

Italian Quesadilla \$14

Flour Tortilla | Fontanini Sausage | Bacon
Bruschetta | Monterey Jack | Balsamic
Glaze | Parmesan Cheese

**We are not a gluten-free environment, however gluten-free items are available.*

**A suggested gratuity of twenty percent (20%) will be added to parties of 6 or more.*