

Homemade Soups

Chef's Soup of the Day
Cup. 5 or Bowl. 7

Seafood Bisque

Delicious, rich and creamy soup made with morsels of lobster, lump crabmeat and scallops.
Cup. 7 or Bowl. 9

Crock of French Onion

Caramelized Spanish onions and homemade seasoned croutons topped with stringy mozzarella cheese and aged provolone cheese. 8

Flatbreads

Margherita Flatbread

Diced tomato, fresh mozzarella cheese and basil, topped with a drizzle of extra virgin olive oil. 10

Short Rib Flatbread

Grilled red onions over Bechamel sauce topped with braised short rib, finished with baby arugula and bleu cheese crumble. 14

Meat Lover's Flatbread

Homemade tomato sauce, Fontanini Italian sausage and sliced pepperoni topped with mozzarella cheese. 12

Chicken Pesto Flatbread

Chargrilled chicken breast and hickory smoked bacon, topped with fresh pesto and mozzarella cheese. 14

Prosciutto Flatbread

Flatbread covered with fresh Arugula, sliced prosciutto, Sicilian olives, roasted red peppers, sun-dried figs and parmesan cheese. 12

Seafood Lover's Flatbread

Baby shrimp and lump crabmeat brushed with fresh garlic, topped with Romano and mozzarella cheese. 15

Appetizers

Angus Beef Sliders

Char-grilled mini cheese burgers made with all beef patties served with lettuce and tomato. 11

Short Rib Sliders

Served on mini Brioche buns, southern style BBQ sauce topped with melted American cheese and coleslaw. Served with a side horseradish cream sauce. 11

Ahi Tuna Sliders

Char-grilled served on mini Brioche buns topped with baby spring mix and wasabi aioli. 13

Stuffed Portobello

Portobello mushroom stuffed with crabmeat imperial, broiled and served with warm drawn butter. 13

Crab Bruschetta

Original Bruschetta tossed with jumbo lump crabmeat and citrus fruits topped with crumbled bleu cheese. 12

Pot Stickers

Pan-fried pork dumplings served with soy vinegar sauce. 8

Italian Quesadilla

Packed with Italian sausage, bacon, bruschetta marinara and Monterey jack cheese. Coated with parmesan cheese & balsamic reduction. 12

Seafood Quesadilla

Prepared with lobster, shrimp, jumbo lump crabmeat, avocado, hickory smoked bacon and blended cheeses. 15

Fried Calamari

Tender calamari rings dusted in our seasoned flour then pan-fried, served with marinara sauce. 13

Fried Mozzarella

Mozzarella cheese stuffed with basil and plum tomato, breaded and pan-fried, served with marinara sauce. 10

Coconut Shrimp

Coconut crusted shrimp, served with Thai sweet chili sauce. 12

Cheese Steak Egg Rolls

Philadelphia steak sandwich wrapped with an Asian twist. 12

Stuffed Long Hots

Stuffed with sharp provolone cheese and freshly sliced prosciutto, roasted with olive oil and garlic. 10

Tiki Bay Fries

Crinkle cut fries seasoned with tasty Old bay, served with a side of melted American cheese. 7

Tiki Sticks

Fried mozzarella cheese sticks served with marinara sauce. 8

Short Rib Quesadilla

Braised short rib with BBQ sauce, Vermont white cheddar, hickory smoked bacon and grilled red onions. 13

Chicken Quesadilla

Prepared with char-grilled chicken, hickory smoked bacon, blended cheeses, sautéed onions & peppers. 12

Salads

Villari's House Salad

Baby spring mix, romaine lettuce, cherry tomatoes, red onions, cucumbers and croutons with sliced hard boiled egg. 9

Caesar Salad

Seasoned croutons and roasted red peppers added to crisp romaine lettuce, tossed in Caesar dressing. 10

Chicken Salad

Homemade chicken salad served atop baby spring mix tossed with romaine, walnuts, grapes, onions, cucumbers & tomatoes. 13

Bistecca Salad

Sliced chargrilled filet mignon over a bed of fresh baby spinach, red onions, cherry tomato, and garden mushrooms. Topped with crispy bacon, Gorgonzola cheese and creamy parmesan dressing. 15

Cobb Salad

Romaine lettuce topped with freshly sliced turkey breast, feta cheese, avocado, smoked bacon, diced tomatoes, black olives and sliced hard boiled egg. 11

Mediterranean Salad

Mixed baby greens and fresh garden vegetables topped with lobster, shrimp and jumbo lump crabmeat. 15

ADD JULIENNE
STYLE ROASTED
CHICKEN \$4

Half-Pound Burgers

Charbroiled angus beef, served on a Brioche bun topped with lettuce, tomato & onion along with hand tossed fresh chips. 12
*Substitute potato chips with crinkle-cut French fries. 2

Bleu Cheese

Cheddar Cheese

American Cheese

Provolone Cheese

Mozzarella Cheese



Sauteed Mushrooms

Jalapenos Peppers

Caramelized Onions

Cherry Peppers

Hickory Smoked Bacon

SUBSTITUTE
POTATO CHIPS
FOR FRENCH
FRIES \$2

► Additional Toppings Are Available. 95¢

Ahi Tuna Burger

Seared Ahi Tuna served on a Brioche bun topped with tomato, baby spring mix and wasabi aioli. 14

*Additional toppings are available. 95¢

Traditional Wings (8 pc.)

Boneless Wings (10 pc.)

Made with your favorite wing sauce, with bleu cheese & celery sticks. 12

Garlic Parmesan Roasted garlic and Parmesan sauce with Italian herbs.

Mild Sauce Classic wing sauce: High flavor, low heat.

Hot Sauce Classic wing sauce: Delicious flavor, exhilarating heat.

Chipotle BBQ Fire roasted Chipotle pepper and BBQ sauce

Korean Hot Tossed with Sweet Baby Ray's Gourmet Wing Sauce.

Thai Sweet Chili Herbs and tangy spices combined with sweet chilies.

*Combinations of different flavors is not permitted.

House Sandwiches

Chicken Parmesan Sandwich

Breaded chicken cutlet fried, topped with mozzarella cheese and marinara sauce. 11

Philly Cheese Steak

Chopped sirloin steak, served on long Italian bread. 11

Make it a submarine sandwich. 95¢

Chicken Cheese Steak

Chopped chicken breast served on long Italian bread. 11

Make it a submarine sandwich. 95¢

Italian Chicken Sandwich

Roasted red peppers and fresh spinach, topped with melted provolone cheese served on Brioche bun. 12

Roast Pork Italiano

Sautéed broccoli rabe and roasted red peppers topped with melted sharp provolone cheese served on Italian bread. 12

Salmon BLT Burger

Chargrilled salmon filet, hickory smoked bacon topped with lettuce and tomato served on a Brioche bun with a sweet chili glaze. 12

Veal Parmesan Sandwich

Breaded medallions of veal pan-fried, topped with mozzarella cheese and marinara sauce. 11

Traditional Turkey Club

Made with freshly sliced turkey breast, hickory smoked bacon and mayo on toasted white or toasted rye bread. 11

Hand-Carved Roast Beef

Italian roll with provolone cheese. 10

Add sautéed broccoli rabe. 2

Crab Cake Sandwich

Maryland style crab cake on a Brioche bun with a side of Old Bay tartar sauce. 15

SUBSTITUTE FRENCH FRIES FOR CHIPS \$2

Wholesome Wraps

Chicken Salad Wrap

Homemade chicken salad, baby spring mix, crisp romaine lettuce, red grapes, cucumbers, tomatoes and walnuts. 10

Philly Steak or Chicken Steak Wrap

Philadelphia steak sandwich or shredded grilled chicken served in a wrap with melted cheddar cheese, lettuce, ripe tomatoes and onions. 11

Roasted Veggie Wrap

Fresh hummus, roasted eggplant, Feta cheese, butternut squash, red peppers and zucchini. 11

Chicken Caesar Wrap

Charbroiled chicken breast and romaine lettuce tossed in our homemade Caesar dressing. 12

California BLT Wrap

Charbroiled chicken breast and guacamole served with bacon, lettuce, tomato and a side of ranch dressing. 11

Pasta

Pasta entrees are prepared to order, served with small chopped salad.

Mussels or Clams over Pasta

Steamed mussels or little neck clams, sautéed with garlic in a white or red sauce, served over a bed of linguine. 19

Penne Primavera

Fresh vegetables sautéed in a roasted garlic cream sauce, tossed with penne pasta. 15

Scampi Sauce

Combination of sautéed garlic, sweetened butter, lemon and white wine. 15

Crabmeat Ravioli

Crabmeat filled ravioli sautéed with plum tomatoes, Sicilian olives, shiitake mushrooms and jumbo lump crabmeat, finished with a delicious lobster brandy sauce. 18

Penne alla Vodka

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

ADD JULIENNE STYLE ROASTED CHICKEN \$4

Small Plates

Choose Boneless Chicken Breast (\$15) or Medallions of Veal (\$16) sautéed just the way you like it!

Parmigiana

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

Sfiziosa

Breaded and pan-fried, topped with fresh Arugula salad, diced tomato and radicchio served over simmering parmesan risotto.

Francaise

Egg battered then sautéed with garlic in white wine, lemon butter sauce, served over a bed of linguine.

Piccata

Sautéed with fresh mushrooms in a traditional white wine, lemon and butter sauce.

Marsala

Sautéed with fresh cut mushrooms in a Marsala wine reduction.

Saltimbocca

Sautéed layered with mozzarella cheese and sliced prosciutto, served with mashed potatoes and vegetables.

ADD JUMBO SHRIMP, LUMP CRABMEAT OR SEA SCALLOP \$7

Prime Rib of Beef

Roasted in its own natural juices, served with sautéed vegetables and roasted garlic smashed potatoes. 18

Baby Back Ribs

Half rack of spare ribs served with seasoned textured French fries. 15

Risotto Pescatore

Shrimp, scallops and jumbo lump crabmeat prepared with fresh plum tomato marinara or sautéed garlic and olive oil simmered in risotto. 18

Encrusted Salmon

Macadamia nut encrusted salmon filet topped with a tomato mango salsa served over sautéed Arugula salad. 18

Crab Cake Platter

Broiled Maryland style crab cake served with a side of homemade old bay tartar sauce and French fries. 18

Snow Crab Legs

Fresh Crab legs prepared with Old Bay seasoning and garlic, served with warm drawn butter. 18

Shared Plates

Nachos Italiano

Ground Beef, Grilled Chicken or Italian Sausage: Topped with jalapeño peppers, black olives, scallions, guacamole, salsa, diced tomatoes and sour cream. Monterey jack cheese, cheddar cheese and melted mozzarella cheese. 13

Hummus Plate

Mediterranean classic with feta cheese, sliced cucumbers, olives and roasted red peppers, served with warm pita bread. 11

Villari's Sampler

Tasty Buffalo wings, fried mozzarella sticks, homemade cheese steak egg rolls and pot stickers. 14

Sauteed Mussels or Clams

PEI mussels or tender littleneck clams available in a red sauce, white sauce or a spicy Fra diablo style. 13

Italian Delight

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

Crab 'n' Artichoke Dip

Fresh jumbo lump crabmeat, spinach and artichoke served hot in casserole dish with toasted garlic crostini. 12

Chicken Fingers

Breaded chicken strips with crinkle cut fries and honey mustard. 10

Panini

Panini Italiano

Charbroiled chicken topped with sautéed spinach, roasted red peppers and melted provolone cheese. 11

Roasted Vegetable Verde Panini

Roasted eggplant, butternut squash, roasted red peppers and zucchini. 10

Rib-eye Panini

Sliced char-grilled prime rib of beef, topped with caramelized onions and melted provolone cheese. 13

Panini Portobello

Charbroiled chicken smothered with roasted red peppers, sliced portobello mushrooms, fresh mozzarella cheese. 11