



Mother's Day at Villari's Lakeside



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

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

Fried Mozzarella

Mozzarella cheese stuffed with basil and plum tomato, breaded and pan-fried, served with marinara sauce. 12

Arancini di Riso

Fried rice balls coated with breadcrumbs packed with Bolognese sauce, sweet peas, mozzarella and grated cheese. 12

Bacon Wrapped Scallops

Fresh bay scallops wrapped with bacon, coated with a bourbon B-B-Q glaze, served with a Mango salsa. 15

Seafood Delight

Baked clams casino, broiled mushrooms caps stuffed with crabmeat imperial & jumbo shrimp wrapped in bacon. 16

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. 16

Villari's Seafood Bisque

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

Antipasto di Mama

Freshly sliced prosciutto, capicola, sopressato, sharp provolone, roasted red peppers, fresh mozzarella cheese, marinated artichoke hearts, green and black olives. 15

Pan-Fried Calamari

Italian classic, pan-fried tender squid, sliced cherry peppers and red onions served with a pesto aioli and tomato sauce. 16

Stuffed Long Hots

Stuffed with sharp provolone cheese and sliced prosciutto, roasted with garlic and virgin olive oil. 13

Wedge Salad

Crispy California lettuce wedge covered with cherry tomatoes, crumbled blue cheese, bacon, seasoned croutons, shallots and topped with blue cheese dressing. 12

Burrata Salad

Burrata cheese served over sliced cherry tomatoes, chopped basil, extra virgin olive oil and a drizzle of tangy balsamic glaze. Great way for seasonal tomatoes and burrata to shine. 14

Classic Caesar Salad

Seasoned croutons and roasted red peppers added to chopped romaine lettuce, tossed with our homemade Caesar dressing. 12
*Add julienne style roasted chicken breast to any salad. 5
*Add Cajun-grilled jumbo shrimp to your Caesar salad. 8

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. 39

Jumbo Lump Crab Cakes

Twin four ounce (4 oz.) pan-seared jumbo lump crab cakes dressed with our mouth-watering lobster brandy sauce, served with wild rice pilaf. 38

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. 33

Broiled Seafood Combination

Petite lobster tail, jumbo shrimp, sea scallops, clams casino and broiled flounder stuffed with crabmeat imperial, served with wild rice pilaf. 39

Chicken and Shrimp Romano

Sauteed with roasted garlic, fresh spinach and cherry tomatoes, served over linguini pasta topped with lobster brandy sauce. 35

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. 38

Broiled Mahi Mahi

Mahi Mahi topped with lump crabmeat imperial, finished with a lemon beurre blanc sauce served with rice pilaf. 36

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. 49

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. 36

Prime Rib of Beef (Gluten Free*)

Slow roasted in it's own natural juices served with roasted garlic mashed potatoes. 37

Honey Glazed Spiral Ham

Baked and served with a maple bourbon sauce, sautéed asparagus and candied sweet potatoes. 24

Chicken Italiano

Stuffed with freshly sliced prosciutto, smoked mozzarella cheese and spinach, served with a porcini mushroom and sage demi-glace, roasted garlic mashed potatoes. 33

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. 38

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. 30 / 32

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 Groupons, Living Social Vouchers, Coupons and Special Promotions are not valid on Mother's Day (05/08/22)