VILLA D'AQUA

ITALIAN CUISINE

BELLMORE, LONG ISLAND

La Vita è più Bella a Tavola

Good Food Good Wine Great Company

LONG ISLAND RESTAURANT WEEK

SUN NOV 01 – SUN NOV 08

$48

PER PERSON

APPETIZERS

Baked Clams Oreganata

Mussels Luciana
White wine, garlic and oil

Melanzane di Parmigiano
Layers of fried eggplant, tomato sauce, melted mozzarella

Oysters Rockefeller
Stuffed with spinach, creamy gorgonzola, sambuca saffron

Shrimp Cocktail

Pear Burrata
Creamy center mozzarella, roasted pear, arugula

Stuffed Mushrooms

Caesar Salad

Zucchini Fritters
Stuffed with feta cheese, herbs, creamy vodka sauce

Caprese Salad

MAIN COURSE

Linguine Frutti di Mare
Clams, mussels, shrimp, calamari in marinara or Fra Diavolo

Lobster Ravioli
Lobster ravioli, with chopped shrimp, creamy vodka sauce

Pork Osso Bucco
Braised pork shank, Marsala and port wine sauce, served over gnocchi

Veal Parmigiana
Scaloppine, melted mozzarella and parmigiana, light tomato sauce

Chicken alla Villa
Breaded, pan fried, topped with arugula, chopped tomatoes, onions, fresh mozzarella

Short Ribs
Barolo and Port Wine sauce, over pappardelle

Pork Chop Martini
Pounded, breaded, hot cherry peppers, artichoke hearts, white wine sauce

Ribeye Steak
Sliced, served with mashed potatoes and vegetables

Surf & Turf
Lobster tail, filet mignon, clarified butter sauce on the side

Almond-Crusted Codfish
Almond encrusted codfish, white wine lemon sauce

Salmon
Served with dijon mustard

Shrimp Scampi
With risotto

Homemade Lasagna
Ground beef, parmigiana, bechamel sauce, tomato sauce

DESSERT & COFFEE

American Coffee, Cappuccino or Espresso

Tiramisu | Italian Cheesecake | Cannoli | Vanilla or Chocolate Icecream

GRAZIE & BENVENUTI

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$25

PER PERSON

APPETIZER

CHOICE OF:

Soup of the Day

Caesar Salad

House Salad
Mixed greens, carrots, tomatoes, onions, balsamic vinaigrette

Stuffed Mushrooms *(4 Pcs.)*

Artichoke Dorati
Parmesan-crusted artichoke hearts, scampi sauce

Baked Clams *(4 Pcs.)*

Mussels Luciana
White wine garlic & oil

MAIN COURSE

CHOICE OF:

Penne Vodka

Cheese Ravioli

Fettuccine Bolognese
Homemade meat sauce

Linguine alle Vongole
White or red clam sauce

Tilapia Oreganata
Herbed bread crumbs, scampi sauce

Filet of Sole Almondine
White wine lemon sauce, topped with roasted almonds

Filet of Sole Mediterraneo
With capers, onions, olives, light tomato sauce

Salmon
Pan-seared salmon, dijon-mustard

Chicken Parmigiana
Breaded, with melted mozzarella and parmigiana, tomato sauce

Chicken Francese
White wine lemon sauce

Chicken Sorrentino
Layered with eggplant, prosciutto, melted mozzarella

Chicken Scarpariello
Boneless, with rosemary, sausages, potatoes, hot cherry peppers

Veal Colombo
Fresh tomato, prosciutto, mozzarella, creamy cognac sauce

Veal Parmigiana
Breaded, with melted mozzarella and parmigiana, tomato sauce

Veal Marsala
With marsala wine sauce, mushrooms

DESSERT

Tiramisu
Italian Cheesecake
Cannoli
Icecream
American Coffee or Tea

GRAZIE & BENVENUTI