

Zuppe e Pane



Italian Wedding Soup

Traditional Italian soup of meatballs, spinach, pearl pasta and chicken stock with a hint of parmesan.

cup **\$3.99** bowl **\$4.99**

Pasta Fagioli

Hearty Italian soup of tomatoes, pasta and beans, topped with grated parmesan.

cup **\$3.99** bowl **\$4.99**

Garlic Cheese Bread

It's the best! An irresistible beginning. Served with marinara sauce. half **\$3.99** full **\$6.99**

Bruschetta

Two generous pieces of romano focaccia topped with marinated tomatoes, garlic, basil and fresh mozzarella. **\$7.99**

Topped with Tuscan white beans and parmesan cheese **\$7.99**

One of each **\$7.99**




Antipasti

Flavorful Starters

Lobster Cake

Pan fried lobster cake served over lobster cream sauce laced with a horseradish-cucumber-dill sour cream and fresh tomato-red onion relish. **\$9.99**

Fried Calamari

Lightly breaded and crispy fried, tossed with extra virgin olive oil, garlic and hot pepper rings. Served on a bed of marinara sauce.  **\$8.99**

Gorgonzola Artichokes

Breaded artichoke bottoms filled with gorgonzola cheese sauce and baked 'til golden brown outside, deliciously gooey inside. **\$8.99**

Sweet 'n' Smoky Chicken Tenders

Smoked chicken tenders tossed in a maple-sesame glaze, garnished with Tuscan onion crisps. **\$7.99**

Baked Baby Portabellas

Mushrooms stuffed with garlic-herb cream cheese and baked in a sun-dried tomato cream sauce. **\$7.99**

Butternut Squash Filo

Seasoned butternut squash wrapped in filo dough and served over marsala chestnut alfredo sauce. **\$7.99**

Mussels

Fresh Prince Edward Island mussels steamed in white wine and finished in your choice of marinara, fra diavolo or garlic butter-white wine sauce. **\$9.99**

Villa Banca Sampler

Can't decide? Take a taste tour! A sampler of lobster cake, gorgonzola artichokes, fried calamari, baby portabellas and white bean-topped bruschetta. **\$20.99**

Please alert your server to allergies or dietary requirements, as not all ingredients are listed on the menu.

*To ensure the finest quality, every dish is prepared and cooked to order.
May we suggest the Chef's soup or salad while we bring your meal to perfection?*

An 18% gratuity will be added for parties of 8 or more.

Gift certificates are available.

Visit us on the web at www.villabanca.com

 Spicy!



Insalate

Caesar Salad

Our lively lemon pepper parmesan dressing tossed with crunchy croutons and fresh crisp romaine. Want the little fish? Just ask. **\$3.99**

Caprese Salad

Marinated mozzarella tossed with basil and garlic marinated plum tomatoes. Served on mixed greens with 21-year-old balsamic vinegar. **\$6.99**

Macadamia Tomato Salad

Macadamia nut-crusting tomato, fried and served over bibb lettuce with red onion, cucumber and citrus vinaigrette. **\$6.99**

Warm Spinach Salad

Mushrooms, artichokes and roasted red peppers in a pancetta bacon vinaigrette, garnished with kalamata olives and feta cheese. **\$6.99**

Pear Salad

A delicious combination of mixed baby greens, balsamic roasted pears, spiced pecans and Great Hill bleu cheese dressed with roasted garlic vinaigrette. **\$6.99**

VB House Salad

Mixed greens, plum tomatoes, cucumbers, onions, carrots and mozzarella cheese. Choose parmesan peppercorn, tomato balsamic vinaigrette, gorgonzola or extra virgin olive oil and balsamic vinegar. **\$4.99**



Pastabilities

Choose a pasta, add a sauce and top with your favorite specialty to create your own Italian delicacy!

Sauce Choices

- Aglio olio** – garlic and oil **\$9.99**
- Alfredo** – cream and parmesan **\$10.99**
- Bolognese** – Italian meat sauce made with ground beef and sweet Italian sausage **\$9.99**
- Fra diavolo** – spicy marinara **\$9.99**
- Marinara** – tomato sauce **\$9.99**
- Pesto** – basil, garlic, oil and pine nuts **\$10.99**
- Pesto Alfredo** – the ultimate combo **\$11.99**
- Puttanesca** – marinara, kalamata olives, hot peppers, tomatoes, anchovies and capers **\$12.99**
- Crema Rosa** – alfredo and marinara **\$10.99**

Pasta Choices

- Bucatini** – hollow spaghetti
- Capellini** – fine, thin angel hair
- Farfalle** – bow ties
- Fettuccine** – long, flat noodles
- Rotini** – short spirals
- Linguine** – oval-shaped spaghetti
- Ravioli** – squares stuffed with creamy ricotta **(add \$2.25)**
- Penne** – short ridged tubes
- Tortellini** – cheese filled rings **(add \$2.25)**

VB Extra Specialties

- Our famous meatballs **\$3.99**
- Grilled hot Italian sausage **\$3.99**
- Meatball and Italian sausage **\$3.99**

Pasta Stella

*Fresh combinations of
your favorite ingredients...*

Chicken Frangelico

Smoked chicken, roasted red peppers, spinach and mushrooms in a frangelico alfredo over butternut squash raviolis.

\$16.99

Chicken and Shrimp Banca

Plump shrimp and chicken simmered in a honey-pesto marinara sauce with peppers, onions, mushrooms and Roma tomatoes. Served over rotini.

\$17.99

Turkey Truffle Cream

VB's marinated turkey grilled and combined with prosciutto, shitake mushrooms and sun-dried tomatoes in a truffled mascarpone cream sauce, tossed with bucatini.

\$16.99

Butternut Squash Ravioli

Fresh pasta squares filled with roasted butternut squash, tossed in sage brown butter and topped with parmesan cheese.

\$14.99

Shrimp Scampi

Jumbo shrimp sautéed with tomatoes and artichokes in a garlic, lemon and white wine scampi sauce, garnished with mussels and served over linguine.

\$18.99

Lobster Risotto Calabrese

Fresh lobster sautéed with diced onions, pancetta bacon, mushrooms, tomatoes, crushed red pepper and Italian herbs, finished with a chardonnay and parmesan cream sauce and tossed with Italian rice.

\$21.99

Risotto alla Boscaiola

A magnificent mushroom medley – porcini, portabella, button and shitake – sautéed with pancetta bacon and basil in a cognac cream sauce, tossed with parmesan risotto.

\$14.99

chicken **\$16.99**



Chicken Pomodoro

Grilled garlic-pepper chicken, sliced and served over bucatini tossed with cherry tomatoes, marinated fresh mozzarella, garlic, fresh basil and extra virgin olive oil.

\$16.99

Salmon Tortellini Vodka Cream

VB's house-smoked salmon, onions and peas simmered in a vodka-tomato cream sauce and served over tri-color cheese tortellini.

\$17.99

Pesto Chicken and Lobster

A savory combination of chicken and lobster, sautéed with sun-dried tomatoes and spinach in a pesto alfredo sauce. Served over fettuccine and topped with toasted pine nuts.

\$18.99

Seafood Ravioli

A seafood lover's fantasy of deep sea decadence! Lobster, shrimp, scallops and crab tossed with lobster and ricotta-filled ravioli in a creamy cheese alfredo sauce.

\$25.99

Chicken and Shrimp Gorgonzola

Tender chicken breast and jumbo shrimp sautéed with broccoli and spinach, finished in a tangy gorgonzola cream sauce and tossed with farfalle.

\$17.99





Secondi

Sensational Entree's

Chicken Filo

Tuscan spiced chicken breast stuffed with Black Forest ham and garlic-herb cream cheese, wrapped in filo dough and served over pesto velouté sauce with sun-dried tomato pilaf and asparagus. **\$15.99**

VB Frutti Di Mare

A seafood spectacular of shrimp, scallops and crab sautéed with plum tomatoes, artichokes and scallions in a garlic basil chardonnay sauce. Served over a lobster cake and garnished with steamed mussels. **\$23.99**

Tuscan Shrimp

Bacon-wrapped shrimp lightly seasoned and oven baked. Served over Tuscan white beans with sun-dried tomato cream sauce and broccoli. **\$20.99**

Gorgonzola Haddock

Fresh haddock topped with gorgonzola bread crumbs and baked in a lobster cream sauce. Served with VB's celebrated garlic mashed potatoes and garlic-and-oil broccoli. **\$18.99**

Cardinale

Scaloppini sautéed with shitake mushrooms, Black Forest ham, and roasted shallots in a sherry demi-glace over cappellini with garlic-and-oil spinach, garnished with broccoli.
chicken **\$16.99** veal **\$18.99**

Perugina

Scaloppini sautéed with onions, prosciutto and capers in a lemon and sage brown butter sauce. Served over garlic mashed potatoes.
chicken **\$16.99** veal **\$18.99**

Marsala

Scaloppini sautéed with mushrooms and caramelized onions in a marsala wine sauce. Served with garlic mashed potatoes.
chicken **\$15.99** veal **\$17.99**

Parmigiana

Fried scaloppini smothered with marinara and melted mozzarella. Served with ravioli marinara.
chicken **\$15.99** veal **\$17.99**

Pistachio Salmon

Pan seared salmon filet baked with pistachio crumbs, scampi shrimp, tomatoes and scallions, served over garlic parmesan risotto. Superbly satisfying! **\$18.99**

Chicken Carciofi

Chicken breasts sautéed with roasted red peppers, artichokes and button mushrooms in a lemon oregano sauce. Topped with melted mozzarella and served over spinach risotto. **\$16.99**

Macadamia Tilapia

Macadamia nut encrusted tilapia, baked 'til tasty in a sambuca cream sauce and served with sun-dried tomato rice pilaf and green beans. **\$18.99**

Butternut Squash Filo

Seasoned butternut squash wrapped in filo dough, served over marsala chestnut risotto and garnished with broccoli. **\$14.99**

Veal and Lobster

Lightly breaded veal scaloppini sautéed and topped with lobster, fresh broccoli and mozzarella and finished with a white wine-lemon butter sauce. Served over farfalle. **\$21.99**

Wood Grilled Sirloin

Twelve ounces of center cut sirloin, rubbed with garlic and pepper and grilled to taste over a sizzling wood fire. Accompanied by garlic mashed potatoes, broccoli and Tuscan onion crisps. **\$23.99**

Gorgonzola Filet

Bacon-wrapped beef tenderloin filled with gorgonzola cheese, rubbed with Tuscan spice, pan-seared and topped with a cabernet demi-glace. Served with carbonara-stuffed potato and fresh asparagus. **\$26.99**

Eggplant Parmigiana

Fresh eggplant breaded and fried, then smothered with marinara sauce and mozzarella cheese. Served with asparagus and butternut squash ravioli in a sage brown butter sauce. **\$14.99**

