Antipasti

LUNCH

CALAMARI, fried squid with seasoned cornmeal meal and flour, or
+ grilled with garlic, olive oil, oregano and paprika 15.50

CHICKEN BROTH, Pastina, cup 4.00, bowl 5.00

+ MINESTRONE, hearty classic Italian vegetable stock soup, cup 5.00, bowl 6.00

PIZZA BREAD, baked with our famous pizza sauce, oregano and Mozzarella cheese 8.50

MOZZARELLA STICKS, served with tomato sauce 8.95

SHRIMP TUSCANY, four Gulf Shrimp broiled in a sun-dried tomato, shallot, pancetta basil butter sauce 13.50

GARLIC BREAD, oven baked with garlic olive oil and Parmesan cheese 8.50

"Baked" with Mozzarella cheese, add 3.00

+ BEEF CARPACCIO,* thinly sliced raw Filet Mignon, Arugula, Parmigiano-Reggiano, Extra virgin olive oil 17.50

+ ITALIAN COLD ANTIPASTO, (For One) Prosciutto, Salami, Mortadella, Capicola, marinated mushrooms, marinated artichokes, green olives, Kalamata olives, tomato, anchovy, roasted red pepper, Buffalo mozzarella, Fontinella cheese, pepperoncini, hard-boiled egg, radish, fresh basil leaves 17.50

Insalata

SMALL MIXED GREEN, red onion, carrots, red cabbage, croutons and Roma tomatoes 5.00

CAESAR, Romaine, croutons, Parmesan cheese, classic Caesar dressing 13.50

* ITALIAN COBB, Romaine and Mesclun lettuces, Arugula, topped with roasted turkey breast, garden tomato, hardboiled egg, pancetta, Fontinella cheese, scallions, artichokes 18.00

CHICKEN CAESAR, grilled boneless chicken breast, Romaine, croutons, Parmesan, classic Caesar dressing 16.50

+ CAPRESE, sliced tomato, red onion, Buffalo Mozzarella, fresh basil, balsamic vinaigrette 14.50

GRILLED CHICKEN, Mixed greens, red onion, sliced apples, oranges, dried cranberries, gorgonzola cheese 18.95

Sandwiches

"1927" VILLAGE SUB, Mortadella, Salami, Prosciutto, Mozzarella, lettuce, tomato, Italian dressing 15.50

ITALIAN BEEF, sliced beef, green bell peppers, Au jus soaked Italian bread 17.50

MEATBALL PARMIGIANA, tomato sauce baked with Mozzarella cheese 16.50

SAUSAGE PARMIGIANA, green peppers, onions and mushrooms, baked with Mozzarella cheese 16.50

CHICKEN SCAMORZA, grilled chicken breast, roasted red peppers, smoked Scamorza cheese, sautéed red onions and Balsamic vinegar 15.50

Pizza

Our famous thin crust style, handmade to order, requires 30 minute cook time

Small 12" (12 pieces), Large 14" (14 pieces)

CHEESE Small 17.00 Large 20.00

BUILD YOUR OWN PIZZA ($2.00 each ingredient) sausage, bacon, salami, pepperoni, spicy giardiniera, green pepper, tomato, mushroom, onion, spinach, broccoli, garlic, black olives, green olives

Specialty Pizza

MARGHERITA, fresh Buffalo Mozzarella, basil, and sliced tomato, Small 22.00, Large 25.00

QUATTRO FORMAGGI, Alfredo sauce, Bleu, Fontina, Mozzarella and Parmesan cheese, Small 25.00, Large 28.00

CONNOISSEUR, sausage, green peppers, mushrooms and onions, Small 24.00, Large 27.00

ROASTED VEGETABLE, garlic olive oil crust, zucchini, red onion, artichoke hearts, broccoli, roasted red peppers, Mozzarella and Parmesan cheese, Small 26.00, Large 29.00

12-10-20

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.

+ Indicates Gluten Free
**Pollo**

CHICKEN PICCATA, grilled chicken breasts with caper and white wine sauce over spinach 21.95

CHICKEN MARSALA, grilled chicken breasts with fresh mushrooms and Marsala wine, served over linguini 22.95

CHICKEN PARMIGIANA, breaded chicken breast baked with tomato sauce, Mozzarella and Parmesan cheese, served with mostaccioli 23.50

+ POLLO ALLA GRIGLIA, grilled boneless chicken breasts with vegetables 19.95

+ CHICKEN VESUVIO, “House Specialty”, oven-roasted half Amish chicken, potato wedges, herbs, garlic, white wine (35-40 minute cook time) 25.50

**Specialita della Casa**

VEAL MARSA LA “SCALLOPINE”, sautéed with fresh mushrooms and Marsala wine, served over Capellini 28.50

VEAL CUTLET PARMIGIANA, veal cutlet breaded with seasoned breadcrumbs, baked with tomato sauce, Mozzarella and Parmesan cheese, served with Spaghetti 29.50

EGGPLANT PARMIGIANA, thick round slices baked with Panko breadcrumbs, tomato sauce, Mozzarella and Parmesan cheese, served with Mostaccioli 16.50

**Frutta di Mare**

+ LAKE SUPERIOR WHITEFISH, broiled with capers and parsley in white wine butter sauce, served with fresh vegetables 24.50

+ ATLANTIC SALMON * “House Specialty”, Puttanese style broiled with tomatoes, capers, olives, garlic, basil and white wine, served over sautéed spinach 25.50

SHRIMP FETTUCCINE ALFREDO, flat noodles in a sauce of garlic, cream, butter, Parmesan and Romano cheese with six tail-on Gulf shrimp 31.50

SEAFOOD RAVIOLI, filled with whitefish, scallops and shrimp in a creamy tomato sauce, topped with shrimp and scallops 22.50

**Pasta**

*All pastas can be “baked” with Mozzarella cheese, add 3.00

SAUSAGE or MEATBALLS, add 5.00  GLUTEN FREE Pasta, add 3.00

SPAGHETTI, choice of tomato sauce, meat sauce or spicy arrabbiata sauce 16.00

MOSTACCIOLI, choice of tomato sauce, meat sauce or spicy arrabbiata sauce 16.00

RAVIOLI, meat filled pillow shaped pasta, choice of tomato sauce, meat sauce or spicy arrabbiata sauce 17.00

LASAGNE, “House Specialty”, traditional style layered pasta sheets with meat sauce, white cream sauce and Parmesan cheese (No Ricotta Cheese) 17.50

FOUR CHEESE RAVIOLI, with cherry tomato-garlic-basil sauce 17.00

FETTUCCINE ALFREDO, flat noodles in a sauce of garlic, cream, butter, Parmesan and Romano cheese 18.50

AGNOLOTTI, half moon shaped pasta filled with cheese and spinach, tomato-basil sauce 19.50

CHICKEN FETTUCCINE ALFREDO, flat noodles in a sauce of garlic, cream, butter, Parmesan and Romano cheese tossed with boneless chicken breast 21.50

**Carne**

Steaks cooked over the temperature of medium cannot be guaranteed for tenderness

+ BEEF TOSCANINI * “House Specialty”, Filet mignon beef medallions sautéed with fresh mushrooms and Marsala wine, served with Pappardelle pasta 34.50

+ CERTIFIED ANGUS BEEF CHOPPED STEAK, topped with Mozzarella cheese, onions and mushrooms, served with cottage fries 18.00

+ ITALIAN SAUSAGE, broiled mild sausage links, tossed with green peppers, onions and mushrooms in tomato sauce, served with Mostaccioli 20.50

12-10-20
Chef Jose's Lunch Specials

SPECIALS BELOW INCLUDE
CHOICE OF MIXED GREEN
SALAD OR SOUP

PESTO GNOCCHI
Gnocchi sautéed in a pesto cream sauce
with chicken topped with parmesan cheese 17.95

LOBSTER FETTUCCINE ALFREDO
Tender ribbons of pasta tossed with
Maine Lobster meat, diced tomato, mushrooms
and green onions in Alfredo sauce 31.50

RISOTTO PRIMAVERA
Slowly simmered Arborio rice in chicken
broth with chicken, and seasonal vegetables
topped with parmesan cheese and basil 20.95

TILAPIA OREGANATA
Broiled Tilapia in a oregano crust, served with
seasonal vegetables 16.95

White Wines

VERDICCHIO DEI CASTELLO DI JESI
Pievalta, Classico Superiore, DOC, Marche, Italy 2017
12.00 GL / 48.00 BTL

CHARDONNAY
Le Vigne, Paso Robles, California 2017
14.00 GL / 56.00 BTL

PINOT GRIGIO
Stella, IGT, Sicily, Italy 2019
10.00 GL / 40.00 BTL

RIESLING
Clean Slate Mosel, Germany 2019
10.00 GL / 40.00 BTL

SAUVIGNON BLANC
Nobilo, New Zealand, Marlborough 2018
11.00 GL / 44.00 BTL

ROSATO DI REFOSCO
Masi, Rosa Dei Masi, Rosato della Venezie, IGT, Italy 2016
11.00 GL / 44.00 BTL

Red Wines

PIEMONTE WINE FLIGHT
Nebbiolo / Dolcetto / Barbera 20.00

Specialty Drinks

• FRANK'S "OLD SCHOOL" MANHATTAN ~ Seagram’s VO,
  Sweet Vermouth, Lemon Twist

• ALFREDO’S SAZERAC ~ A modern twist on a classic cocktail
  Bulleit Rye, Orange Bitters and Agave Nectar, stirred, served
  neat in a Pernod rinsed glass

• FIG AND BACON OLD FASHIONED ~ The perfect sweet
  and savory drink to kick start your evening!!! High West
  Double Rye Whiskey, Fig-infused simple syrup, Angostura
  bitters, Brown sugar glazed bacon wrapped fig

• PINEAPPLE VODKA MARTINI ~ House made pineapple
  infused vodka, name your drink or we can surprise you

• ROMAN SANGRIA ~ A special blend of Italian white and red
  wine steeped in fresh fruit and spices.

• ITALIAN VILLAGE BLOODY MARY ~ Absolut Peppar vodka,
  Zing Zang bloody mix, Italian vegetables, meat and cheese
  garnish

• WINTER PATIO CIDER ~ Housemade Apple Cider, Bourbon,
  Cinnamon Stick

• CHIANTI CLASSICO RISERVA
  Nozzole, DOCG, Toscana, Italy 2016
  15.00 GL / 60.00 BTL

• BARBERA D’ASTI
  Michele Chiarlo, Piemonte, DOCG, Italy 2016
  12.00 GL / 48.00 BTL

• SUPER TUSCAN
  Monte Antico, Toscana, IGT, Italy 2015
  13.00 GL / 52.00 BTL

• CABERNET SAUVIGNON
  Mezzacorona, Dolomiti, IGT, Italy 2018
  11.00 GL / 44.00 BTL

• ITALIAN VILLAGE, PRIVATE LABEL, CHIANTI
  Castello di Monsanto "Monroso" DOCG, Toscana, Italy 2017
  11.00 GL / 44.00 BTL

• MERLOT
  Bogle, California 2017
  11.00 GL / 44.00 BTL

• PINOT NOIR
  Cesari, “Due Torri,” IGT, Venezie, Italy 2018
  12.00 GL / 48.00 BTL

Sparkling Wines

Mionetto, Prosecco, Brut, Valdobbiadene, Italy NV – 10.00/ SPLIT
Ferari, Rose, Trento DOC Italy NV – 16.00 / 32.00(375 ML / BTL)
Bricco Rielle, Moscato d’ Asti, Italy, DOCG 2019 – 10.00 / 36.00 BTL