

# DINNER MENU

## APPETIZERS

**GOAT CHEESE BRUSCHETTA**  
tomato, cipollini onions, basil, goat cheese • 12

**AMALFI CRAB BRUSCHETTA**  
lump crab, lemon aioli, avocado,  
fresno chili, ciabatta • 19

**CRISPY CALAMARI**  
tempura fried, villa sauce • 15

**BURRATA CAPRESE**  
burrata, pesto, balsamic glaze,  
roasted tomatoes, ciabatta • 16

**TRUFFLE FRIES**  
fonduta, parmesan, rosemary, truffle oil • 13

**CHEESE CURDS**  
wisco curds, ranch aioli • 11

**MEDITERRANEAN ANTIPASTI**  
hummus, roasted tomato, peppers, mixed olives,  
arichoke hearts, whipped ricotta, ciabatta • 21



Locally owned and  
operated since 2006

## SALADS

**SALMON**  
greens, beets, avocado, strawberry, goat cheese,  
quinoa, maple walnut, balsamic dressing • 17

**APOLONIA**  
greens, tomato, olives, artichoke hearts,  
cipollini onions, spicy sweet peppers,  
feta, house vinaigrette • 14

**WALDORF**  
greens, apple, celery, grapes, gorgonzola,  
maple walnuts, fuji apple vinaigrette • 14

**ROASTED BEET**  
arugula, goat cheese, maple walnuts,  
white balsamic vinaigrette • 14

**CAESAR**  
parmesan, oven baked crouton,  
Caesar dressing • 12

add chicken • 6 | salmon • 11  
Lumani sausages • 8 | shrimp • 12

## PIZZA

**M.S.P.**  
mushrooms, Italian sausage, pepperoni,  
mozzarella cheese, tomato sauce.  
12" • 21 | 14" • 23

**MEAT LOVERS**  
prosciutto sopressata, Italian sausage,  
pepperoni, mozzarella, tomato sauce.  
12" • 23 | 14" • 25

**MARIA'S**  
fresh tomato, garlic, fresh mozzarella, prosciutto,  
Italian sausage, artichoke hearts and peppers,  
finished with basil and feta cheese.  
12" • 23 | 14" • 25

**ABRUZZO**  
beef pepperoni, caramelized onions,  
green and red peppers, straciatella,  
fresh mozzarella, tomato sauce, pesto drizzle.  
12" • 23 | 14" • 25

**MARGHERITA**  
fresh mozzarella, tomato sauce, basil.  
12" • 21 | 14" • 23

**THAI CHICKEN**  
cilantro marinated chicken,  
napa cabbage slaw, spicy sweet peppers,  
mozzarella, Thai chili sauce, crumbled peanuts.  
12" • 23 | 14" • 25

**MEDITERRANEAN**  
tomato sauce, marinated artichoke hearts,  
fresh spinach, kalamata olives, spicy red peppers,  
red onions, feta and fresh herbs.  
12" • 23 | 14" • 25

**PROSCIUTTO & ARUGULA**  
prosciutto di parma, fresh arugula, mozzarella,  
oven-dried tomato, balsamic glaze.  
12" • 23 | 14" • 25

**MILANO**  
peppers, onions, mushrooms, sausage,  
mozzarella, tomato sauce.  
12" • 22 | 14" • 24

**PICANTE**  
sopressata, fresh mozzarella, straciatella,  
hot honey drizzle, tomato sauce.  
12" • 23 | 14" • 25

**PEAR & GORGONZOLA**  
pears, gorgonzola mozzarella cheese,  
arugula, maple walnuts,  
caramelized onions, balsamic glaze.  
12" • 21 | 14" • 23

**BBQ CHICKEN**  
cilantro marinated chicken, red onion,  
spicy sweet peppers, mozzarella cheese,  
our sweet BBQ sauce, smoked gouda.  
12" • 23 | 14" • 25

**WILD MUSHROOM**  
field mushroom blend,  
rosemary, mozzarella cheese,  
white truffle oil, demi glaze.  
12" • 22 | 14" • 24

**MISTO**  
spicy sweet red peppers, mushrooms,  
marinated artichoke hearts, feta cheese,  
fresh tomatoes, fresh basil pesto,  
caramelized onions, mozzarella  
and feta cheese.  
12" • 23 | 14" • 25

## ENTREES

**GRILLED SEAFOOD  
PLATTER**  
salmon, shrimp, scallops,  
roasted seasonal vegetables • 36

**BEEF TENDERLOIN  
MEDALLIONS**  
9oz Angus tenderloin medallions,  
roasted potatoes, asparagus, demi glaze • 35  
add three shrimp • 10

**LUMANI SAUSAGE**  
house-made grilled lamb  
and beef sausages, roasted potatoes,  
mediterranean salad • 26

## PASTA

**SHRIMP & SCALLOP LINGUINE**  
fresh peas, sun dried tomato, olive oil, herbs • 32

**BOLOGNESE**  
grass fed beef ragu, tomato sauce, touch  
of fresh cream, herbs, papardelle • 26

**EGGPLANT PARMESAN**  
oven baked, straciatella,  
tomato sauce • 20  
add linguine • 4

**FARFALLE**  
asparagus, roasted tomato,  
peas, mushroom, lemon,  
safron mascarpone, cream • 24

**WILD MUSHROOM  
RAVIOLI**  
field mushrooms, marsala cream,  
white truffle oil, herbs • 24

**BUTTERNUT SQUASH  
TORTELACI**  
squash and mascarpone filling,  
sage brown butter, hazelnut  
(Frangelico sauce), truffle oil • 24

**CAPELLINI BALSAMICO**  
roasted tomato, cipollini onion, capers,  
calabrese peppers, creamy balsamic  
herb sauce, angel hair • 24

add chicken • 6 | salmon • 11 | Lumani sausages • 8 | shrimp • 12

## SIDES

**ROASTED POTATOES**  
herbs, butter • 9

**BRUSSELS SPROUTS**  
honey balsamic glaze, parmesan • 11

**MIXED GARDEN  
SALAD • 7**

**CAESAR SALAD • 8**

**VILLA DOLCE MAC & CHEESE**  
house-made creamy five cheese  
sauce, cavatappi • 15

**GRILLED ASPARAGUS**  
parmesan, lemon oil • 9

\*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.