
LUNCH MENU

APPETIZERS

TRUFFLE FRIES

Topped with rosemary and cheese sauce, truffle oil, and dusted with parmesan cheese. 12

GOAT CHEESE BRUSCHETTA

Toasted baguette topped with cipollini onions, cherry tomatoes, basil, shaved parmesan and balsamic glaze. 12

CHEESE CURDS

Wisco curds, ranch aioli. 11



Locally owned and operated since 2006

SALADS

SALMON SALAD

Greens, beets, avocado, strawberry, goat cheese, quinoa, maple walnut, balsamic dressing. 17

CAESAR

Romaine lettuce with oven-baked croutons, shaved parmesan and grilled all-natural chicken. 14

APOLONIA

Chicken, greens, tomato, olives, artichoke hearts, cipollini onions, spicy sweet peppers, feta, house vinaigrette. 16

WALDORF

Chicken, greens, apple, celery, grapes, gorgonzola, maple walnuts, fuji apple vinaigrette. 15

ROAST BEET & GOAT CHEESE

Arugula, goat cheese, maple walnuts, white balsamic vinaigrette. 14

*add chicken 6 | add lumani sausages 8
add salmon 11 | add shrimp 12*

PASTA

*GF all pastas may be prepared
with our gluten free noodles for 2.50 extra*

SPICY VODKA CAVATAPPI

Cavatappi pasta baked in creamy tomato vodka sauce, calabrean peppers. 16

VILLA DOLCE MAC & CHEESE

Cavatappi noodles in a creamy blend of five gourmet cheeses. 15

CAPELINI CAPRESE

Roasted tomato, pesto genevaese, Stracciatella, balsamic glaze. 16

*add chicken 6 | add lumani sausages 8
add salmon 11 | add shrimp 12*

SANDWICHES

served with potato chips

Salad for 4 or Caesar salad for 6 | French fries for 1.5 | fresh fruit for 1.50

FIG HAM BRIE Capicola ham, fig spread, marinated peppers, arugula, fig balsamic glaze, and creamy brie on a warm baguette. 13

CHICKEN AVOCADO WRAP Crispy chicken tenders, avocado, red cabbage slaw, sweet and spicy peppers, BBQ ranch aioli and smoked gouda. 14

TUNA NICOIS Imported Tuna, roasted tomatoes, arugula, tapenade, roasted sweet pepper, caper, artichoke. 13

PANINIS

served with potato chips or pasta salad

Salad for 4 or Caesar salad for 6 | French fries for 2 | fresh fruit for 1.50

ITALIAN BEEF PANINI

Roast beef, roasted red peppers, onions, mushrooms, basil pesto, smoked red pepper aioli and mozzarella. 14

MED VEGGIE Hummus, cucumber, marinated roasted sweet pepper, tapenade, mixed greens, and a feta cream spread on a tomato pita bread. 13
Add turkey +2

CALIFORNIA PANINI

Boar's Head turkey, avocado, applewood bacon, tomato, arugula, cheese, chipotle mayo. 14

PIZZA

add a side salad to pizza for 4 or a Caesar salad for 6

PEAR & GORGONZOLA

Pears, gorgonzola mozzarella cheese, arugula, maple walnuts, caramelized onions, balsamic glaze. 12" 21 | 14" 23

ROMA

Sausage, pepperoni and mozzarella. 12" 21 | 14" 23

MARGHERITA

Fresh mozzarella, parmesan, tomato sauce and fresh basil. 12" 20 | 14" 22

THAI CHICKEN

Cilantro marinated chicken, napa cabbage slaw, spicy sweet peppers, mozzarella, Thai chili sauce, crumbled peanuts. 12" 22 | 14" 24

DESSERTS

FLOURLESS CHOCOLATE TORTE

Decadent dark chocolate flourless torte covered with ganache and drizzled with raspberry coulis. 9.5

TIRAMISU

Lady fingers dipped in espresso, covered with mascarpone brandy cream and dusted with dark chocolate shavings. 8

CREME BRULEE

Caramelized vanilla cream custard garnished with berries. 9

PRINCESS TORTE

Layers of almond cake, vanilla cream and raspberry preserves covered with marzipan. 9

NUTELLA CREPES

Italian favorite! Savory crepes filled with creamy, chocolate hazelnut spread and fresh strawberries, drizzled with premium chocolate sauce and roasted hazelnuts. 11

CHOCOLATE ERUPTION

A tower of chocolate mousse with chunks of white and dark chocolate cheesecake. 10

GELATO EXPERIENCE

Three scopes of your choice of artisan gelato garnished with fruit and whipped cream. 10

CANNOLI

Pastry filled with sweet ricotta, chocolate chips and dusted with powdered sugar. 5