

VILLAGGIO

RELAXED ITALIAN DINING

NEW YEAR'S EVE 2015

APPETIZERS

BURATTA CAPRESE || 14

House-made Mozzarella stuffed with lemon Ricotta, fresh tomato, basil charred bread and olive oil.

RISOTTO STICKS || 11

Crispy, lightly breaded with herbs, banana pepper, Italian sausage and Pecorino-Romano with spicy cream sauce.

SHRIMP COCKTAIL || 14

With four jumbo shrimp, lemon and cocktail sauce.

CLASSIC PIZZA || 15

Mozzarella with basil pesto and stewed plum tomatoes.

STUFFED BANANA PEPPER || 5

Fresh roasted banana pepper stuffed with four cheeses, garlic and herbs, baked with Marinara and Mozzarella.

SEAFOOD PLATTER FOR TWO || 16 / PERSON

With oysters, shrimp cocktail, lump crab meat and scallops crudo.

SOUP AND SALAD

HOUSE SALAD || 7/12

Field greens, marinated olives, artichoke hearts and tomato with lemon-parsley vinaigrette.

GRILLED ROMAINE CAESAR || 12

Lightly charred hearts of Romaine, grape tomatoes, focaccia croutons, Parmigiano-Reggiano cheese, Caesar dressing and white anchovies.

LOBSTER BISQUE || 10

with rich cream, Sherry, crostini, butter-poached lobster

ENTRÉES

CAPELLINI POMODORO w/CHOICE OF CHICKEN OR SHRIMP || 20/25

Fresh grape tomato, garlic, olive oil and basil tossed with angel hair pasta, choice of shrimp or chicken.

FILET MIGNON || 44

With house-cut beef tenderloin steak grilled over olive wood embers with Bucatini all'Amatriciana and asparagus.

GNOCCHI ALLA VENEZIA || 39

With saffron gnocchi simmered with lobster, shrimp, mussels, spinach and tomato with a saffron shellfish brodo.

RAVIOLI CAPONATA || 17

With Ricotta, mascarpone and herb stuffed ravioli with marinara sauce and eggplant and olive caponata, basil and Parmigiano-Reggiano cheese.

SCALLOPS AND SHRIMP BRUCIATO || 33

With sweet corn and hominy risotto, Cajun spice blackened shrimp and diver scallops, Parmesan crema and arugula salad.

LOBSTER MAC AND CHEESE || 29

With lobster claw and tail meat, sharp cheddar, Parmesan, Pecorino-Romano and smoked Gouda cheese, Campanelle pasta topped with toasted, buttered bread crumbs.

LOBSTER TAIL || 45

With two 5 ounce, lobster tails baked with white wine and butter, with mashed potatoes, grilled asparagus, drawn butter and lemon.

ROASTED NEW YORK STRIPLOIN || 36

With a rosemary and garlic, roasted wild mushroom, demi glaze, mashed potato and asparagus.

VEAL CHOP AND ARTICHOKE || 28

With a grilled 12 ounce veal chop, artichoke hearts, sun dried tomato, lemon-butter sauce, spaghetti aglio e olio and arugula salad.

SURF AND TURF || 39

With roasted two 3oz lobster tail and twin 4 ounce filet mignon.

SWORDFISH CON SARDI || 28

With capers, sultanas, roasted pepper, anchovy, fennel and breadcrumbs over Bucatini aglio e olio.

Happy New Year FROM YOUR **VILLAGGIO** FAMILY

7 Monroe Street, Ellicottville, NY 14731 | 716.699.2199 | VillaggioEvl.com

When in Buffalo, visit our sister restaurant **OSTERIA 166** (Oh-Sta-Ree-Ah): A casual Italian pub.
166 Franklin Street, Buffalo, NY 14202 | 716.858.3118 | OsteriaBuffalo.com