

# 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