

# LA•VILLA

PIZZERIA FORNO A LEGNA

## – Pizza –

**Napoletana** Classic Wood Fired New York Style with Whole Milk Mozzarella and Our Classic Tomato-Basil Sauce. Large 18" (8 slices) 20 Small Personal 14

**Siciliana** Thick Crusted Deep Dish Version of Our Napoletana. Large Deep Dish 12" x 18 (8 slices) 21 Small Deep Dish Personal 14

**Metro** Wood Fired Flat Bread Style Pizza - 8 slices (1/2 meter - 18" x 12" ) with Whole Milk Mozzarella and Our Classic Tomato-Basil Sauce 20

**Toppings:** Large Pizza 7 Small Pizza 5 Sweet Fennel Sausage, Pepperoni, Homemade Meatball, Sautéed Mushrooms, Roasted Peppers, Caramelized Onions, Sliced Country Ham, Black Olives, Imported Anchovies, Sautéed Broccoli, Sautéed Spinach, Fried Eggplant

**Special Toppings:** Large Pizza 12 Small Pizza 7 Prosciutto di Parma, Speck Prosciutto, Sautéed Broccoli Rapa, Organic Grilled or Breaded Fried Chicken. Fresh Chopped Garlic & EVOO Large Pie 3.5 Small Pie 2.5

\*DOC - Denominazione di Origine Controllata (controlled designation of origin), EVOO-Extra Virgin Olive Oil

**Margherita (DOC\*)** With Our Original Tomato Basil Sauce, Certified EVOO & Homemade Mozzarella Large Wood Fired or "Metro" Wood Fired 27 Small Wood Fired 16

**Bufala Margherita** Authentic Buffalo Milk Mozzarella from Campania Italy. Large Wood Fired or "Metro" Wood Fired 29 Small Wood Fired 18

**Focaccia della Nonna (DOC\*)** Our "Grandma" Pizza Made with Local Homemade Mozzarella, Crushed Tomatoes, Basil, Fresh Garlic, Authentic Pecorino Romano & Extra Virgin Olive Oil. Large Deep Dish or Wood Fired 31 Small Deep Dish or Wood Fired 20

**Marinara (DOC\*)** Homemade Marinara Sauce with Fresh Garlic, Basil, EVOO & Pecorino Romano. Large Deep Dish, Wood Fired or "Metro" Wood Fired 19 Small Deep Dish or Wood Fired 14

**Sottosopra** "Upside Down" Layers of homemade Mozzarella topped with Marianara Sauce or Tomato & Basil Sauce, Pecorino Romano, & Extra Virgin Olive Oil. Large Deep Dish or Wood Fired 31 Small Deep Dish or Wood Fired 20

**Bianca** Whole Milk Mozzarella Topped with Seasoned Ricotta, Authentic Pecorino Romano, & Drizzled with Light Garlic and EVOO. Large Wood Fired 29 Small Wood Fired 18

**Speciale** "NYC Style Special" Fresh Fennel Sausage, Sliced Pepperoni, Homemade Meatball, Sautéed Mushrooms, Caramelized Onions, Oven Roasted Peppers & Whole Milk Mozzarella. Large Deep Dish or Wood Fired 32 Small Deep Dish or Wood Fired 21

**Zucchini Pizza** Layers of Sliced Fresh Zucchini, Homemade Mozzarella, Authentic Pecorino Romano, Fresh Garlic & Extra Virgin Olive Oil. Large Deep Dish or Wood Fired 30 Small Deep Dish or Wood Fired 19

**Insalata e Focaccia** "Salad Pizza" Wood Fired Herb Crusted Focaccia Topped with Mixed Greens with a Light Lemon EVOO Dressing. Large 27 Small 16 Large w/Herb Grilled Chicken - additional 12 Small w/Herb Grilled Chicken - additional 7 add Burrata Mozzarella\* 7

**Insalata Cesare** Wood-fired Herb Crusted Focaccia Topped with Romaine Lettuce, Shaved Parmigiano and Our Caesar Dijon Dressing. Large 27 Small 17

**Vegetale** Sautéed Broccoli & Spinach with Garlic & EVOO, Mushrooms, Roasted Peppers & Mozzarella. Choose Tomato & Basil Sauce or Extra Virgin Olive Oil & Light Garlic. Large Deep Dish, Large Wood Fired or "Metro" Wood Fired 32 Small Deep Dish or Wood Fired 21

**Crispino** Tomato & Herb Crusted Focaccia, with Layers of Homemade Mozzarella, Sliced Tomatoes, Wood Fired Peppers & Drizzled EVOO. Large Deep Dish 33 Small Deep Dish 22

**Romana** "Stuffed Pizza" Oven Roasted Potatoes with Sliced Sweet Fennel Sausage, Layered Pepperoni, & Whole Milk Mozzarella. Small (3 slices) 18 Large (5 slices) 29

**Funghi e Cipolle** Caramelized Onions Sautéed, Mushrooms & Homemade Mozzarella on a Fresh Baked Herb Focaccia with a touch of Fresh Garlic & EVOO. "Metro" Wood Fired 30 Small Wood Fired 20

**Prosciutto e Rochetta** Herb Crusted Focaccia with Homemade Mozzarella, Layers of Prosciutto di Parma or Speck (Smoked Prosciutto), Wild Arugula, Shaved Parmigiano Reggiano & Drizzled EVOO. "Metro" Wood Fired 32 Small Wood Fired 21

**Sautéed Broccoli Rapa** on a Fresh Baked Herb Focaccia with Homemade Mozzarella & Sliced Sweet Fennel Sausage. "Metro" Wood Fired 32 Small Wood Fired 21

**Caprese** Herb & Garlic Focaccia with Sliced Beefsteak Tomatoes, Homemade Mozzarella, Drizzled Extra Virgin Olive Oil, and Basil. Large Deep Dish Focaccia 29 Small Deep Dish 18

**Focaccia** Our Original Onion & Garlic or Herb & Garlic Large Deep Dish 15

## – Calzone –

1. **Traditional** - Baked to order with Whole Milk Seasoned Ricotta and Mozzarella Cheese with Choice of One Pizza Topping 13
2. **Grilled Sweet Fennel Sausage or Grilled Herb Chicken** with Caramelized Onions, Oven Roasted Peppers, and Mozzarella 21
3. **Sautéed Broccoli Rapa** with Grilled Sweet Fennel Sausage or Herb Grilled Chicken and Local Homemade Mozzarella 21
4. **Romana** Oven Roasted Potatoes, Pepperoni, Sweet Fennel Sausage and Whole Milk Mozzarella 18
5. **Calzone with Homemade Mozzarella and choice of Prosciutto di Parma or Speck Smoked Prosciutto** 17
6. **Calzone Parmigiana** with Homemade Mozzarella & Tomato Basil Sauce. Organic Chicken Cutlets, Homemade Meatballs or Breaded Eggplant 20

**Piadina** "Flat Bread Sandwich" Fresh from the Wood Burning Oven, Choose either Imported Speck (Smoked Prosciutto), Prosciutto di Parma or Country Ham with Wild Arugula & Homemade Mozzarella 13

## – Salads –

**Mixed Green** Assorted Lettuce with choice of All Natural House Made Dressing 10.5 Toppings 4

Fresh Mozzarella, Shredded Mozzarella, Shaved Parmigiano, Provolone, Gorgonzola, Roasted Peppers, Candied Walnuts, Roasted Beets, and Grape Tomatoes

**La Villa House** Mixed Greens with Homemade Mozzarella, Mild Provolone & Sweet Wood-fired Roasted Peppers with Garlic Bruschetta Bread 16.5

**Caprese** Vine Ripened Tomato Salad with Sweet Wood-fired Roasted Peppers, Homemade Ciliegine Mozzarella, Red Onion, and Extra Virgin Olive Oil 14

**Caesar** Hearts of Romaine Lettuce with Herb Garlic Croutons, Shaved Parmigiano Reggiano and Dijon Caesar Dressing 14

**Organic Baby Green** with Wood Roasted Beets, Caramelized Walnuts, Crumbled Gorgonzola, and Garlic Herb Croutons 14.5

Add Organic Grilled or Breaded Fried Chicken 9 Grilled Marinated Angus Skirt Steak\* or Grilled Gulf Shrimp 14 Fresh Burrata Mozzarella\* 7  
\* when available

## – Sandwiches · Wood Fired Wraps –

**Grilled Chicken Breast or Grilled Nature Veal** with Homemade Mozzarella, Sweet Wood-fired Roasted Peppers and Roasted Garlic Mayo or Balsamic Vinaigrette 19

**Broccoli Rapa** Sautéed with Homemade Mozzarella and Grilled Fennel Sausage or Grilled Organic Herb Chicken 19

**Parmigiana** Homemade Tomato and Basil Sauce & Baked Mozzarella with Breaded Eggplant or Homemade Meatball 16 Organic Chicken or Nature Veal Cutlets 19 For Wraps - additional 3

**Arugula Wrap** with Grilled Marinated Chicken, Homemade Mozzarella, Grape Tomatoes and Lemon Olive Oil Dressing 17

**Caesar Wrap** with Grilled Marinated Chicken, Homemade Mozzarella, Romaine Hearts and Dijon Caesar Dressing 17

**La Villa Wrap** Mixed Greens with Grilled Chicken, Homemade Mozzarella, Mild Provolone, Sweet Wood-fired Roasted Peppers and Dressing Choice 17

## — Appetizers —

**Baked Clams Oreganata** Fresh Little Necks with Seasoned Bread Crumbs (1/2 dozen) 14  
**Fried Homemade Mozzarella “Mezzaluna”** 14  
**Fried Calamari** 15  
**Fried Calamari All’Arrabbiata** - Tossed in a Spicy Marinara Sauce and Hot Cherry Peppers 18  
**Homemade Meatballs** - Made Fresh daily with 100% Fresh Ground Angus Beef, with our Tomato & Basil sauce 16

**Eggplant Involtni** Battered Eggplant Baked with Ricotta, Mozzarella and Tomato Basil Sauce 15  
**Fried Zucchini or Fried Eggplant** 13  
**Broccoli Rapa** - Bitter Italian Broccoli Sautéed with Prosciutto di Parma and EVOO 14  
**Arancini - Traditional Rice Balls** with Spring Peas, Tomato Basil Sauce & Mozzarella 13  
**Soup of the Day** - market price

## — Pasta —

Choose: Spaghetti • Rigatoni • Ziti • Orecchiete • Fusilli • Whole Wheat • Ricotta Ravioli add 4

**Pomodoro** Our Original All Natural, Homemade Tomato and Basil Sauce with Certified EVOO 12  
**Bolognese** Homemade Meat Sauce made with 100% In House Ground Angus Beef and Tomato Basil Sauce 15  
**Marinara** Homemade sauce made with crushed plumb tomatoes, Fresh Garlic, Basil and Certified EVOO 12  
**Italian Mac and Cheese** Parmigiano Reggiano, Pecorino Romano, Aged Vermont White Cheddar Cheese with toasted Bread Crumb 18  
**Orecchiette Broccoli Rapa** “Pasta Ears” with Broccoli Rapa sautéed with Prosciutto di Parma and Extra Virgin Olive Oil 19 With Grilled Sweet Fennel Sausage 25  
**La Villa** Homemade Fresh Pasta with a Tomato and Basil Meat Sauce, Peas, Mushrooms and Ricotta 18  
**Alla Vodka** Light Red Cream Sauce with Sautéed Prosciutto di Parma and Vodka 19  
**Primavera** Assorted Fresh Vegetables, Sautéed with Light Garlic and Extra Virgin Olive Oil 19  
**Lasagna Bolognese** Layers of Pasta with Seasoned Ricotta, Homemade Meat Sauce and Baked with Whole Milk Mozzarella 18.5  
**Ziti al Forno “Classic Baked Ziti”** With Seasoned Ricotta, Homemade Tomato Basil Sauce and Baked Whole Milk Mozzarella 16.5

## — Entrees —

**Pollo Balsamico al Forno** Organic Breast of Chicken Marinated with Balsamic Vinegar, with Roasted Asparagus and Mushrooms 24  
**Broccoli Rapa** Bitter Italian Broccoli, Sautéed with Fresh Garlic & Extra Virgin Olive Oil and Prosciutto di Parma. With Grilled Organic Chicken Breast or Grilled Sweet Fennel Sausage 24  
**Julienne Vegetables** Sautéed with Light Garlic and Extra Virgin Olive Oil over Grilled Organic Chicken Breast 24  
**Bruschetta Milanese** Breaded Organic Chicken or Nature Veal Cutlets Topped with a Tomato & Arugula Salad with Balsamic Vinaigrette 23  
**Classic “Parmigiana”** Made with Our Homemade Tomato and Basil Sauce with Melted Whole Milk Mozzarella. Breaded Organic Chicken or Nature Veal 20  
 Eggplant or Homemade Meatball 17 Breaded Gulf Shrimp 23 with Pasta Pomodoro - additional 6

## Beverages

**Lurisia Still or Sparkling Water** 1/2 Liter 4.5 1 Liter 7.5  
**All Natural San Pellegrino Italian Sodas** 12 oz. cans 4.5 Aranciata - Orange, Limonata - Lemon, Aranciata Rosso - Blood Orange  
**Imported Pure Cane Sugar Glass Bottle** - Coca Cola, Sprite or Fanta Orange 12 oz. 4.5  
**Fountain Soda** 16 oz. - Coke, Sprite, Diet Coke, Dr. Pepper & Sweet Tea  
**Martinelli All Natural Apple Juice** 10 oz. 5  
**Fresh Brewed Organic Iced Tea** 5

**Beer (Bottle)** Peroni Nastro Azzurro, Seasonal IPA & Brooklyn Lager

### — Vino Bianco —

	Caraffina	Bottle
<b>La Villa House White</b> , California	13	
<b>Pinot Grigio</b> , Placido, Veneto, Italy	15	35
<b>Chardonnay</b> , Château St. Jean, Sonoma	16	36
<b>Prosecco</b> , Light Sparkling, La Marca, Veneto, Italy	(375 ml - 1/2 bottle)	20

### — Vino Rosso —

	Caraffina	Bottle
<b>La Villa House Red</b> , California	13	
<b>Merlot</b> , Barefoot, California	14	34
<b>Cabernet Sauvignon</b> , Barefoot, Napa Valley, California	15	35
<b>Pinot Noir</b> , Estancia, Monterey California	16	36

**Frozen Bellini or Froze’** made with all natural imported fruit puree and Pinot Grigio or Rose’ wine  
 White Peach - Passion Fruit - Strawberry - Raspberry - Mango

\* Flavors change often so please check availability

## La Villa features Esse Caffè roasted in Bologna Italy

Espresso 4 Cappuccino 5.5 Iced Cappuccino 6 Fresh Brewed Coffee 4.5 Iced Coffee 4  
**Harney & Sons Organic Teas** Signature Black, Decaf, Chamomile, Green Tea, or Earl Grey 5

## Dolci (All served with house made Fresh Whipped Cream)

**All Natural Ice Cream, Gelato or Sorbetto** - two scoops 7 three scoops 9  
**Affogato** - All natural vanilla bean ice cream with a shot of fresh brewed espresso and homemade whipped cream.  
**Brown Betty** - Southern apple pie made with graham cracker crust served warm.  
**Mississippi Mud** - Deep dark chocolate ganache with Hydrox cookie crust.  
**Homemade Tiramisu** - Savoiardi cookies drenched in fresh brewed espresso, sweet Mascarpone cheese and shaved dark chocolate.  
**Nutella Calzone** - Woodfired calzone filled with nutella hazelnut chocolate and sweet vanilla ricotta.

Add a scoop of all natural ice cream to any dessert 4 additional

### About our Products – *Quality food can only come from quality ingredients.*

Along with the following ingredients we always try and source local, organic and sustainable products when possible. **Poultry**- we only use Organic, free range, hormone and antibiotic free chicken. **Veal**- Nature veal, all natural fed, pasture raised Veal. **Beef**- fresh Angus beef that is 100% pure in house ground. **Shrimp**- Gulf Shrimp, harvested and packed from certified Gulf of Mexico area Fisheries. **Oil**- Certified 100% Extra Virgin Olive oil for all our sauces, dressings and dishes. **Tomatoes**- Imported from Mutti, one of the finest growers & packers of 100% Italian tomatoes. **Peanut**- because of its excellent cooking nature, only pure peanut oil is used for all our deep frying, no chemical fry oils or “fat” oils ever used. Peanut oil is also present in our deep dish pizza tray for cooking purposes.

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**Martinelli All Natural Apple Juice** 10 oz. 5  
**Fresh Brewed Organic Iced Tea** 5  
**Beer (Draft)** Montauk IPA, Peroni Nastro Azzurro & Brooklyn Lager - Frosted Pint

### — Vino Bianco —

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<b>Pinot Grigio</b> , Placido, Veneto, Italy	15	34
<b>Chardonnay</b> , Château St. Jean, Sonoma	16	36
<b>Prosecco</b> , Light Sparkling, La Marca, Veneto, Italy	1/2 Bottle (.375 ml)	20

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<b>La Villa House Red</b> , California	13	
<b>Merlot</b> , Barefoot, California	14	32
<b>Cabernet Sauvignon</b> , Line 39, Central Coast, California	14	1/2 Liter (.500 ml) 20
<b>Pinot Noir</b> , Estancia, Monterey, California	16	36

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