



PRIMI



APPETIZER

(Select 1 Salad, Soup or Duet)

FIELD GREEN TOWER

*Mixed Greens Set in a Cucumber Bowl Tossed with Grape Tomatoes, Carrots and Garlic Croutons,
Topped with a Danish Blue Cheese Dressing*

HUDSON KALE SALAD

Baby Kale Tossed with Dried Cranberries and Candied Almonds

MIXED CHOP SALAD

Mixed Greens with Bacon, Tomatoes, Carrots, Red Peppers and Hard Boiled Eggs Tossed in a Creamy Italian Dressing

CLASSIC CAESAR SALAD

Mixed Greens Topped with Garlic Croutons Tossed in Caesar Dressing

VILLA SUPREME SALAD

A Field Greens Tower with Grape Tomatoes, Cucumbers and Garlic Croutons, Topped with Balsamic Vinaigrette

CAROLINA WEDGE SALAD

Classic Iceberg Lettuce Wedge Topped with Smoked Bacon Bits and Buttermilk Ranch Dressing



SOUPS

BROCCOLI CHEDDAR

Organic Broccoli Spears with Aged Vermont Cheddar Cheese in a Béchamel Base

VEGETABLE BISQUE

Garden Vegetable Puree in a Veggie Stock

PASTA FAGIOLI

Pasta and White Cannellini Beans with Chicken Broth

AVGOLEMONO SOUP

Greek Lemon Soup with Chicken Stock and Orzo

DUETS

CARPACCIO

Prosciutto di Parma Served on a Bed of Micro Greens, Topped with Shredded Parmesan Reggiano Cheese

POTATO CRUSTED CRAB CAKE

Fresh Lump Crab Meat Pan Sautéed and Served Alongside Mixed Micro Greens

ROSEMARY CHICKEN CAESAR SALAD

Classic Caesar Salad Topped with a Grilled Chicken Breast

TOMATO STACK

Beef Steak Tomatoes, Sliced Mozzarella Cheese, Mixed Micro Greens, Topped with Balsamic Reduction

TRADITIONAL SPINACH PIE

Savory Pastry Filled with Spinach and Feta Cheese over a Traditional Greek Salad

NONNA'S RED ROASTED PEPPERS & FRESH MOZZARELLA

Mixed Greens with Red Roasted Peppers and Fresh Mozzarella



APPETIZER ENHANCEMENT



INDIVIDUALLY PLATED ITALIAN ANTIPASTO - (+\$ PP)

Italian Meats, Roasted Marinated Vegetables, Imported Olives, Sharp Provolone on a Bed of Arugula



SECONDI

Please select a Pasta or Intermezzo

PASTA

PENNE ALA SCARPETTA

Penne Pasta Tossed in a Light San Marzano Tomato Sauce

PENNE VODKA

Penne Pasta Sautéed with Onions, Prosciutto and a Touch of Cream

GEMELLI PESTO

Gemelli Pasta Tossed in a Creamy Pesto Sauce with Extra Virgin Olive Oil

RIGATONI ROMANO

Rigatoni Pasta Topped in San Marzano Tomato Cream Sauce with Sweet Italian Sausage

RIGATONI CARBONARA

Rigatoni Pasta Served in a Cream Sauce with Applewood Bacon, Topped with Peas

RIGATONI BOLOGNESE

Rigatoni Pasta Tossed in Meat Ragu

GEMELLI CORSICA

Tossed in a Wild Mushroom and Pancetta Brandy Cream Sauce

GEMELLI RUSTICA

Gemelli Pasta with Roasted Peppers and Morsels of Chicken Breast in a Zesty San Marzano Tomato Sauce

ORECCHIETTE WITH BROCCOLI RABE AND SAUSAGE

Ear Shaped Pasta Tossed with Spicy Italian Sausage, Broccoli Rabe and Extra Virgin Olive Oil

GEMELLI ANGELICA

Gemelli Pasta Tossed with Sundried Tomatoes and Garlic Pesto

RIGATONI ABRUZZI

Pasta Tossed with Roasted Red Peppers & Italian Sausage

RIGATONI ALA FUNGI

Rigatoni Pasta Made with Shitake Mushrooms, Spiced Tarragon and Simmered in a Creamy Vermouth

INTERMEZZO

LIMONCELLO

MANGO MADNESS

RASPBERRY COLADA