

Bar Menu

Available Until Midnight - Fridays & Saturdays Until 1am

"MOZZARELLA" VILLA NOVA	6.95
ANTIPASTO MISTO <i>Marinated Fresh Vegetables, Sliced Meats, Cheese, Caponata</i>	8.75
PROSCIUTTO DI PARMA AND MELON	9.95
CARPACCIO CON GRANA	9.95
BRUSHETTA POMODORO	6.75
SHRIMP COCKTAIL	12.95
SCAMPI with GARLIC & BUTTER	12.95
SCAMPI & MOZZARELLA	13.95
STUFFED MUSHROOMS <i>Cheese or meat</i>	7.25
NEW ZEALAND GREENLIP MUSSELS <i>Steamed with Light Basil & Marinara Sauce</i> ...	11.95
ZUCCHINI FRITTO.....6.25	CALAMARI FRITTO..... 7.95

Soup & Salad

MINISTRONE.....3.50/4.95	VILLA NOVA COMBINATION....6.50
PASTA E FAGIOLI..... 3.50/4.95	CAESAR SALAD.....6.95
INSALATA VATICANO <i>Garden Greens, Salami, Prosciutto, Cheese, & Villa Nova Dressing.</i>	8.95
MOZZARELLA ALLA CAPRESE <i>Buffalo Mozzarella, Tomato, Basil, Artichoke, & Olive Oil.</i>	8.75
VILLA NOVA WEDGE with Gorgonzola and Prosciutto	8.95

Sliders

Served with House Made Parmesan Potato Chips

CHICKEN PARMAGIANA <i>with Smoked Mozzarella & Pesto Aioli</i>	10.95
MEATBALL <i>with Mozzarella & Spicy Sundried Tomato Aioli</i>	9.95
CAPRESE <i>Fresh Mozzarella, Vine Ripened Tomatoes, Basil & Pesto Aioli</i>	9.95
BASKET OF CHIPS	4.95

Italian Flatbread Pizzas

POMODORO <i>Tomatoes, Smoked Mozzarella, Basil and Roasted Tomato Sauce</i> ..	7.95
CASTELLENA <i>Prosciutto, Black Olives, Arugula and Roasted Tomatoe Sauce</i>	9.95
POLLO E PESTO	9.95

Rosemary Chicken Breast, Artichokes, Kalamata Olives and Fresh Herbed Pasta

THE ABRUZZI	10.95
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Salami, Mortadella, Prosciutto, Mozzarella and Multi-Colored Bell Peppers

Pasta

Served until Midnight

SPAGHETTI <i>Choice of Meat, Marinara, or Tomato Sauce</i>	13.95
FETTUCINE ALFREDO	14.95
PASTA AL PESTO	14.95
CAPPELLINI AL POMODORO E BASILICO	13.95
<i>Angel Hair Pasta with Fresh Tomatoes, Fresh Basil, Garlic, and Olive Oil</i>	
FETTUCINE DELLA CASA	16.95

Cocktail Specials \$10

Moscow Mule Smirnoff Vodka, Ginger Beer, Simple Syrup & Fresh Lime. Served with a Sprig of Mint in a Copper Cup as Originally Prepared on Sunset Strip in 1941.

Dark & Stormy Goslings Black Seal Rum & Ginger Beer.

Skinny Margarita Margaritaville Tequila, Agave Nector & Plenty of Fresh Lime.

Pear Harbor Absolut Pear Vodka, Apple Pucker, Blue Caracao, Pineapple Juice and a Splash of 7-Up.

Mojito Bacardi Rum, Triple Sec, Fresh Limes & Fresh Mint

Captain Banana Captain Morgan Spiced Rum, Creme de Banana & Orange Juice.

Martini Specials \$12

Villa Novacane Smirnoff Vodka, a Dash of Tanageray Gin, a Splash of Vermouth & a Lemon Twist.

Champagne Fling Grey Goose Vodka, Peach Schnapps, Chambord & Brut Champagne

Palmetto Ketel One Vodka, Pama Liquor & Cranberry Juice

BayBerry Stoli Blueberry Vodka, Lemonade, Triple Sec & 7-Up

Ciocolato Stoli Vanilla Vodka, Godiva Chocolate Liquor, Kaluha & Creme de Cocoa

Italian Job Stoli Vanilla Vodka, Creme de Cocoa & a Shot of Espresso. Ciao!

Wines by the Glass

<i>Montevina White Zinfandel</i>	6.25
<i>Gainey Sata Ynez Riesling</i>	8.25
<i>Roth Napa Sauvignon Blanc</i>	8.50
<i>Firestone California Chardonnay</i>	7.50
<i>Sebastiani Sonoma Chardonnay</i>	8.50
<i>Hess Suskol Estate Chardonnay</i>	12.00
<i>Antinori Pinot Grigio</i>	8.00
<i>Scharffenberger Brut</i>	10.00
<i>Red Diamond Washington Merlot</i>	7.50
<i>Avalon California Cabernet Sauvignon</i>	7.75
<i>Louis Martini Sonoma Cabernet Sauvignon</i>	9.00
<i>Napa Cellars Cabernet Sauvignon</i>	14.00
<i>Kali Hart Monterey Pinot Noir</i>	10.00
<i>The Prisoner Zinfandel</i>	15.00
<i>Volpaia Chianti Classico</i>	9.50

Happy Hour Specials

*All Night Mondays
Tuesday-Friday 5pm-7pm*

\$3

Bruschetta

*Villa Nova or Caesar Salad
Minestrone or Pasta e Fagioli Soup*

\$4

*Stuff Mushrooms (meat or cheese)
Calamari or Zucchini Fritto
“Mozzarella”*

\$5

Carpaccio

*Villa Nova “Wedge”
Meatball, Chicken or Caprese Sliders
Pomodoro Flatbread
Spaghetti with Choice of Sauce*

\$6

*Chicken Pesto Flatbread
Pomodoro e Basilico*Pasta Pesto*

\$5 Martinis with Smirnoff Vodka

*Villa Novacane*Lemon Drop*The Cosmopolitan*

\$5 Specialty Cocktails

*Mojito*Skinny Margarita*Dark & Stormy*

\$5 Wines by the Glass

*Firestone Chardonnay*Red Diamond Merlot*Avalon
Cabernet*

\$5 All Well Drinks

Save \$1 on all other Beverages

Dolce

<i>NEW YORK STYLE CHEESECAKE (add fresh berries \$3)</i>	6.95
<i>TIA MARIA MOUSSE PIE</i>	7.95
<i>TIRAMISU</i>	6.95
<i>Ladyfingers Dipped in Espresso & Grappa, Layered in Marscapone Cream and Dusted with Ground Chocolate</i>	
<i>SPUMONI</i>	4.25
<i>TARTUFO GELATO</i> <i>Chocolate, Amaretto or Dulce de Leche Ice Cream Truffle</i>	5.75
<i>CANNOLI</i> <i>Pastry Curl Filled with Sweet Ricotta and Chocolate</i>	5.25
<i>GELATO E SORBETTO</i> <i>Italian Style Ice Cream or Sherbert</i>	3.95
<i>CREME BRULEE</i> <i>We add Delicious Strawberries</i>	7.95
<i>VILLA NOVA SOUFFLE</i> <i>Chocolate with Grand Marnier, Fresh Strawberries and Homemade Whipped Cream</i>	7.95

Villa Nova Cappuccino

A unique blend of distinctive liqueurs
as originally presented to Los
Angeles by the Villa Nova in 1937
\$10

PORT

<i>Ramos Pinto Ruby</i>	7.25
<i>Warre's Warrior</i>	8.25
<i>Alvada Madiera</i>	9.75
<i>Dow 10 Year Tawny</i>	10.00
<i>Taylor Fladgate 20 Year Tawny</i>	11.00
<i>Ramos Pinto Vintage 1997</i>	11.75
<i>Grahams Late Bottle Vintage 2005</i>	12.75
<i>Dow Vintage 1970</i>	56.00
<i>Cockburn Vintage 1963</i>	75.00
<i>Quinta de Noval 1963</i>	75.00

Grappa

<i>Grappa Piave</i>	8.25
<i>Michele Chiarlo Moscato</i>	9.25
<i>Altesino Grappa de Brunello</i>	12.00
<i>Poli Amorosa DiVespaiola</i>	18.00
<i>Castello di Barbaresco Gaja & Rey Chardonnay</i>	20.00
<i>Castello di barbaresco Sito Moresco Nebbiola</i>	20.00
<i>Gaja Vignarey Barbera</i>	20.50
<i>Castello di Barbaresco Sperss di Barolo</i>	22.00
<i>Gaja Costa Russi di Nebbiolo</i>	22.00
<i>Nonnino Picolit</i>	22.00

Single Malt Scotch

<i>Balvenie 12 yr Double Wood</i>	9.75
<i>Bunnhabain 12 yr Islay</i>	9.75
<i>Dalmore 21 yr Highland</i>	20.00
<i>Dalwhinnie 15 yr Highland</i>	10.75
<i>Glenfiddich 12 yr Speyside</i>	9.25
<i>Glenfiddich 15 yr Speyside</i>	10.25
<i>Glengoyne 17 yr Highland</i>	11.50
<i>Glenlivet 12 yr Speyside</i>	9.25
<i>Glenlivet 18 yr Speyside</i>	10.25
<i>Glenmorange 10 yr Highland</i>	11.50
<i>Glenmorange 12 yr Lasanta</i>	11.00
<i>Glenmorange 12 yr Port Wood Finish</i>	11.25
<i>Knockando 21 yr</i>	19.75
<i>Laphroaig 10 yr Islay</i>	9.75
<i>Laguvulin 16 yr Islay</i>	12.00
<i>Macallan 12 yr Speyside</i>	9.25
<i>Macallan 25 yr Speyside</i>	40.00
<i>Oban 14 yr Western Highland</i>	11.25

Premium Blended Scotches

<i>Chivas Royal Salute</i>	35.00
<i>Johnnie Walker Gold Label</i>	18.00
<i>Johnnie Walker Blue Label</i>	32.00

Cognac

<i>Courvoisier VS</i>	8.75
<i>Courvoisier Napoleon</i>	10.75
<i>Courvoisier XO</i>	26.00
<i>Hennessy VS</i>	9.25
<i>Hennessy VSOP</i>	12.00
<i>Hennessy XO</i>	28.00
<i>Hennessy Paradis</i>	60.00
<i>Martell VS</i>	8.75
<i>Martell VSOP</i>	12.00
<i>Martell Cordon Bleu</i>	18.00
<i>Remy Martin VSOP</i>	14.00
<i>Remy Martin XO</i>	36.00
<i>Remy Martin Louis XIII</i>	175.00
<i>L'Esprit de Couvoisier</i>	650.00