



VALENTINES DAY MENU

Please see back page of this menu for appetizers and wines by the glass available for an additional charge.

SALADS

Please Select One of the Following

VILLA NOVA COMBINATION

Fresh Garden Greens, Garbanzos, Kidney Beans, Tomato, with Our Famous Villa Nova Dressing

CAESAR SALAD

Traditional Caesar Salad with Crisp Romaine, Parmesan Cheese and Fresh Baked Croutons

ENTREES PASTA



LASAGNE AL FORNO

Alternate layers of Pasta, Meat Sauce, Ricotta and Mozzarella Cheeses. Vegetarian also available.

FETTUCCINE DELLA CASA

Fettuccine Alfredo with Roasted Chicken, Broccoli, Mushrooms, and Shallots

MANICOTTI

Crepes Stuffed with Ricotta, Parmesan & Mozzarella Cheeses and Topped with Alfredo or Marinara Sauce

BISTECCA ARRABIATA

Homemade Linguine with Fresh Tomatoes, Onions, Garlic and Crushed Red Chiles. Topped with Seasoned Strips of New York Steak

POMODORO E BASILICO CON SCAMPI

Angel Hair Pasta with Tomatoes, Basil, Garlic, and Olive Oil. Topped with Shrimp Scampi (Optional)

SPECIALTIES



Specialty Entrees are Served with Your Choice of Garlic Mashed Potatoes or a Side of Spaghetti and Fresh Vegetables

CHICKEN PARMIGIANA

Boneless Breast of Chicken Sauteed and Served with Tomato Sauce and Melted Mozzarella Cheese

BLACKENED PRAWNS CON RISOTTO

Jumbo Blackened Prawns over Saffron Risotto Primavera

FRUITTI DI MARE

Shrimp, Mussels, Scallops & Clams Served over Linguini with Pignola Nuts and Fresh Basil in Marinara Sauce

CAPE SANTE

Fresh Scallops Broiled in Champagne Butter

SALMON

Baked in Lime Dill Butter

SWORDFISH PICCATA OR BLACKENED

Piccata with Lemon, Butter, Capers & White Wine Blackened with Mixed Bell Peppers, Onions, Mushrooms and Capers in White Wine Lime Sauce

PIATTO VILLA NOVA

Medallions of Thinly Sliced Filet Mignon or Veal Scallopine, Topped with Eggplant, Tomato Sauce and Mozzarella Cheese

BISTECCA DE PEPE VERDE

Medallions of Filet Mignon in Green Peppercorn Sauce

NEW YORK STEAK

Prepared to Order

PETITE FILET MIGNON

Seven Ounce Filet Prepared to Order.

VILLA NOVA FILET MIGNON (ADD \$15)

Fourteen ounces of our Delicious Filet Mignon Prepared to Order.

SCALLOPINE MILANESE

Sliced Medallions of Veal in Seasoned Bread Crumbs in Lemon Butter and White Wine

STEAK & LOBSTER COMBINATION (ADD \$25)

Petite Filet Mignon and Ten Ounce Lobster Tail



DESSERT

CREME BRULEE

We add delicious blueberries to this traditional favorite

TARTUFO GELATO

Dolce de Leche Ice Cream Truffle

NEW YORK STYLE CHEESECAKE

With Fresh Strawberries Berries add \$2

VILLA NOVA SOUFFLE (ADD \$3)

Chocolate Souffle with a Hint of Grand Marnier. Served with Raspberries and Homemade Whipped Cream

TIRAMISU

Ladyfingers Dipped in Espresso and Grappa, Layered in Marscapone and Cream, Dusted with Ground Chocolate

