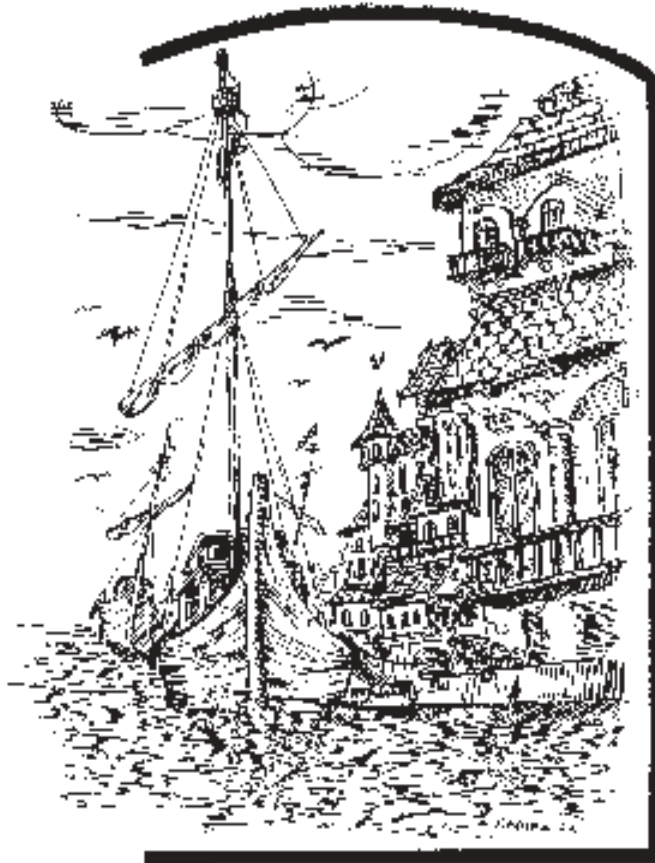


VILLA NOVA



SINCE 1933

3131 West Coast Highway
Newport Beach, California
(949) 642-7880

vil l a nova special ties

Appetizers

- Antipasti Della Casa** 32.95
A Delicious Sampler of Our Chef's Favorite Appetizers! Shrimp Cocktail, Mozzarella Caprese, Brushetta Pomodoro and Stuffed Mushroom Caps (serves four to six)
- Bresaola** 10.95
Thinly Sliced Bresaola with a Chiffonade of Arugula. Topped with Cracked Black Pepper, Extra Virgin Olive Oil and Shaved Parmigiano Reggiano.

Entree Specials

- Fettuccine Angelo** 14.95
Homemade Fettuccine in Spicy Tomato Vodka Sauce Topped with Shaved Parmigiano and Crushed Red Chilis.
- Blackened Prawns con Primavera Risotto** 23.95
Jumbo Blackened Prawns over Saffron Risotto with Fresh Vegetables

The Following Entrees are Served with Fresh Vegetable & Your Choice of Garlic Mashed Potatoes or a Side of Spaghetti

- Chicken Spinaci** 19.95
Boneless Chicken Breast Stuffed with Fresh Spinach, Mushrooms and Fontinella Cheese in Piccante Sauce.
- Bistecca con Vini Rossi** 32.95
Medallions of Filet Mignon in a Pinot Noir Reduction and Mushroom Sauce.
- Halibut Speciale** 26.95
Fresh Halibut Seared and Baked in Herbed Panko Crust. Served over Mushroom Saffron Risotto and Asparagus.
- Abalone** 76.00
Medallions of California Red Abalone Delicately Sauteed in Light Lemon Butter

Wines By the Glass

Please Ask your Server for Our Wine List

White		Red	
Montevina White Zinfandel	6.25	Red Diamond Washington Merlot	7.50
Gainey Sata Ynez Riesling	8.25	Avalon California Cabernet Sauvignon	7.75
Guenoc California Chardonnay	7.50	Louis Martini Sonoma Cabernet Sauvignon	9.00
Sebastiani Sonoma Chardonnay	8.50	Joel Gott 815 Cabernet Sauvignon	12.00
Toressella Pinot Grigio	8.25	Kali Hart Monterey Pinot Noir	10.00
Domaine Chandon Brut	9.75	Poggio Bosso Chianti Classico	9.50
Vueve Cliquot Champagne	16.00	Miro Russian River Zinfandel	11.00

We are Pleased to Offer These Special Wines...

Duckhorn "Decoy" Napa Sauvignon Blanc
\$11

Clos Pegase Carneros Chardonnay
\$12

Zonin Prosecco \$8
Try a Zonin Bellini \$12

ANTIPASTI

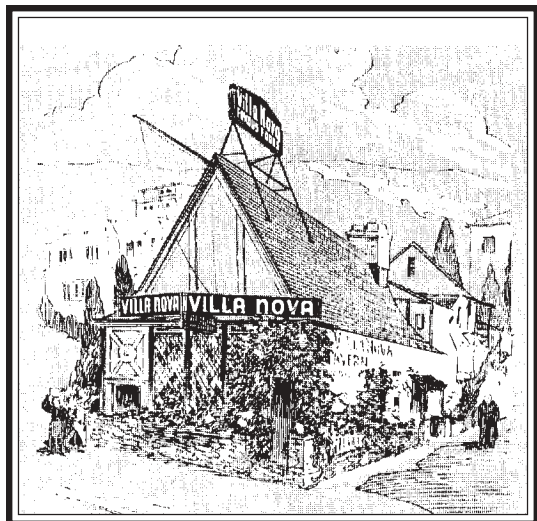
ANTIPASTO MISTO Marinated Fresh Vegetables, Sliced Meats, Cheese, Caponata	8.75	SHRIMP COCKTAIL	12.95
PROSCUITTO DI PARMA AND MELON	9.95	SCAMPI, GARLIC AND BUTTER	12.95
NEW ZEALAND GREENLIP MUSSELS Steamed with Light Basil and Marinara Sauce	11.95	SCAMPI, MOZZARELLA COMBINATION	13.95
CARPACCIO CON REGGIANO Thin Sliced Raw Beef, Slivers of Reggiano Cheese and Capers in Extra Virgin Olive Oil.	9.95	STUFFED MUSHROOMS (Cheese or Sausage)	7.25
BRUSCHETTA POMODORO Toasted Sourdough Bread Topped with Fresh Garlic, Tomatoes, Fresh Basil, Extra Virgin Olive Oil and Roasted Pine Nuts	6.75	EGGPLANT VILLA NOVA with Marinara	6.75
		ZUCCHINI FLORENTINE Thinly Sliced Zucchini Sauteed in Seasoned Parmesan Cheese	7.25
		ZUCCHINI FRITTO	6.25
		CALAMARI FRITTO	7.95

A Unique Appetizer or Late Evening Snack

MOZZARELLA

This Original Recipe Was Created at
the Villa Nova in Hollywood in 1933

6.95



Original Villa Nova On Sunset Strip
1933 - 1967

EXTRAS

CHEESE TOAST*	3.95
GARLIC TOAST*	3.75
GARLIC AND CHEESE TOAST*	4.25
*Can be Made Diablo style (spicy)	
MEATBALLS (EACH)	3.25
SIDE ORDER OF SPAGHETTI	4.95
ITALIAN SAUSAGE (EACH)	3.75
FRESH VEGETABLES	4.75
Choice of Zucchini, Broccoli, or Spinach in Butter or Garlic and Oil	

SOUP

MINISTRONE	Cup 3.50 Bowl 4.95
PASTA E FAGIOLI	Cup 3.50 Bowl 4.95
STRACCIATELLA CON SPINACI	Tureen 5.75

SALAD

VILLA NOVA COMBINATION	6.25
Fresh Italian Garden Greens, Garbanzos, Kidney Beans, Tomato, and Our Famous Villa Nova Dressing	
CAESAR SALAD	6.95
Traditional Caesar Salad with Crisp Romaine, Parmesan Cheese and Fresh Baked Croutons.	
INSALATA VATICANO	7.95
Fresh Garden Greens, Salami, Proscuitto, Imported Cheese with Villa Nova Dressing	
MOZZARELLA ALLA CAPRESE	8.25
Fresh Buffalo Mozzarella, Sliced Tomato, Fresh Basil, Artichoke Hearts and Black Olives with Extra Virgin Olive Oil	
TOMATOES, KIDNEY BEANS, GARBANZO BEANS, AND CUCUMBERS	6.25

Consider Our Beautiful Waterfront Banquet Room for Your Next Special Occasion

PASTA

Pasta served at Villa Nova are made fresh daily in our kitchen. Most dishes are cooked to order & served in traditional "Al Dente" style. Villa Nova sauces are made from recipes brought from Abruzzi, Italy in the 1920's by founder Alfredo Di Lisio. Only the finest and freshest ingredients are used in preparing these sauces. Your waiter will gladly answer any questions you may have regarding the preparation of any dish on the menu.

SPAGHETTI AL POMODORO	13.95	GNOCCHI	14.95
Light Tomato Sauce Accentuating the Flavors of Basil and Oregano <i>With Meatballs or Sausage</i>	15.95	Small Handmade Potato Dumplings with Tomato, Meat, or Marinara Sauce Add Italian Sausage	16.95
SPAGHETTI AL BOLOGNESE	13.95	GNOCCHI AL VERDE	15.95
Full Bodied Meat Sauce with a Combination of Beef, Veal, and Sausage <i>With Meatballs or Sausage</i>	15.95	Small Potato and Spinach Dumplings Served in a Gorgonzola Cream Sauce	
SPAGHETTI AL MARINARA	13.95	PASTA AL PESTO	14.95
Rich and Spicy Tomato Sauce with Seafood Accents <i>With Meatballs or Sausage</i>	15.95	Homemade Pasta with Olive Oil, Garlic, Fresh Basil, and Pine Nuts	
SPAGHETTI & RAVIOLI	14.95	PASTA PRIMAVERA	12.95
Choice of Meat, Tomato, or Marinara Sauce		Homemade Pasta with Broccoli, Tomato, Zucchini, Garlic, Butter, and Parmesan Cheese	
MOSTACCIOLI OR RIGATONI	13.95	CAPPELLINI AL POMODORO E BASILICO	14.95
Tubular Pasta with Choice of Sauce <i>With Meatballs or Sausage</i>	15.95	Angel Hair Pasta with Tomatoes, Basil, Garlic, and Olive Oil. Topped with Scampi	18.95
LASAGNE AL FORNO	16.95	PAGLIA E FIENO	14.95
Alternate layers of Pasta, Meat Sauce, Ricotta and Mozzarella Cheeses		Fresh Spinach and Egg Fettuccine Noodles with Prosciutto Mushrooms, Peas, Shallot Butter, Cream, and Parmesan Cheese	
LASAGNE PRIMAVERA	15.95	FETTUCCINE DELLA CASA	16.95
Fresh Lasagne Layered with Ricotta and Mozzarella Cheeses, Spinach, Zucchini, and Eggplant. Served with Choice of Marinara, Tomato, or Alfredo Sauce		Fettuccine Alfredo with Roasted Chicken, Broccoli, Mushrooms, and Shallots	
RAVIOLI VILLA NOVA	14.95	LINGUINE ALLE VONGOLE	15.95
Fresh Handmade Pasta Pockets Stuffed with Spinach, Veal and Sausage. Served with Choice of Meat, Tomato, or Marinara Sauce		With White or Red Clam Sauce	
CHEESE RAVIOLI	13.95	LINGUINE ALLE CALAMARI	14.95
Fresh Handmade Pasta Pockets Stuffed with Ricotta, Mozzarella, Parmesan and Romano Cheeses, Served with Choice of Meat, Tomato, or Marinara Sauce		Choice of Alfredo, Tomato, or Diablo Sauce	
CANNELLONI ROMANO	15.95	PASTA CUCINA	16.95
Crepes with Beef, Spinach, Ricotta & Parmesan Cheeses and Topped with Meat Sauce & Mozzarella		Your Choice of Pasta with Chicken, Chives and Sun Dried Tomatoes in Garlic and Extra Virgin Olive Oil. Substitute Shrimp or Scallops \$21.95	
MANICOTTI	14.95	LINGUINE WITH CRAB	24.95
Crepes with Ricotta, Parmesan, and Mozzarella Cheeses and Topped with Alfredo or Marinara Sauce		Lemon Linguine with Shelled Dungeness Crab Legs, Fresh Tomatoes, Shallots and Asparagus Tips in a Creamy Tomato Sauce	
FETTUCCINE ALFREDO	14.25	LOBSTER FETTUCCINE	32.95
Fresh Pasta with Parmesan, Romano Cheese and Cream		Fettuccine Noodles Served with Lobster and Mushrooms in a Cream, Tarragon, and Mustard Sauce	



CHILDREN'S MENU

(Under 10) Served with Choice of Soup or Salad, and Spumoni for Dessert

SPAGHETTI OR RAVIOLI	8.95	PAGLIA E FIENO	8.95
HALF SPAGHETTI & HALF RAVIOLI	8.95	SCAMPI FRITTA	10.95
SPAGHETTI & MEATBALL	9.95	Deep Fried Shrimp with Cocktail Sauce	
FETTUCINNE ALFREDO	9.95	CHICKEN PARMIGIANA	9.95
		Boneless Breast of Chicken, Tomato Sauce and Topped with Mozzarella Cheese	

SECONDI PIATTI

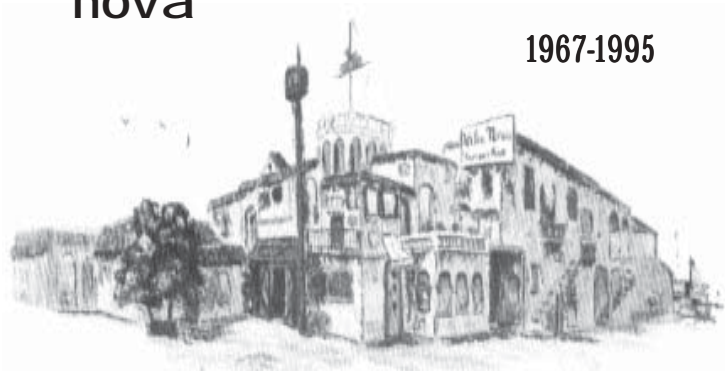
VEAL SPECIALTIES

Served with Fresh Vegetable and Choice of Garlic Mashed Potatoes or a Side of Spaghetti (with tomato, marinara or meat sauce; other sauces are available for an additional \$4 charge).

SCALLOPINE MARSALA	24.95
Medallions of Veal Sauteed with Mushrooms and Marsala Wine Sauce	
SCALLOPINE MILANESE	22.95
Medallions of Veal in Lemon Egg Wash and Bread Crumbs, Sauteed with White Wine	
SCALLOPINE PICCATA	24.95
Medallions of Veal Sauteed in Lemon Butter and White Wine	
SCALLOPINE PICCANTE	24.95
Medallions of Veal with Capers, Mushrooms, in a Garlic Lemon Butter and White Wine Sauce	
SCALLOPINE SALTIMBOCCA	25.95
Veal Rolled with Prosciutto, Sage and Mozzarella in White Wine Mushroom Sauce	
SCALLOPINE CASTELLANA	25.95
Sliced Medallions of Veal Sauteed in Egg Wash, Layered with Prosciutto and Mozzarella Cheese	
VEAL PARMIGIANA	23.95
Breaded Veal Cutlet Served with Tomato Sauce and Melted Mozzarella Cheese	
VEAL CHOP ALLA SALVIA	MARKET PRICE
Veal Chop (16 oz Average Weight) Sauteed in White Wine and Fresh Sage	

**villa
nova**

1967-1995



VILLA NOVA SPECIALTIES

Our Chef's Favorite Traditional Italian Dishes

SAUSAGE & PEPPERS	16.95
Italian Sausage, Red and Yellow Peppers, Onions, Tomatoes, Celery, and White Wine Served on a Bed of Pasta	
EGGPLANT PARMIGIANA	15.95
Baked Eggplant Layered with Mozzarella Cheese and Tomato Sauce. Served with a Side of Spaghetti.	
OSSO BUCO	34.95
Oven Baked Veal Shank Braised with Sage and Mushroom Sauce. Served with Risotto Milanese	
BISTECCA ARRABIATA	24.95
Homemade Linguine with Fresh Tomatoes, Onions, Garlic, White Wine and Crushed Red Chillies Topped with Seasoned New York Steak Medallions.	

CHEF'S SPECIALTY

THIS DISH WAS INTRODUCED IN 1936 BY
VILLA NOVA'S ORIGINAL
CHEF WALLY GENTILE.

PIATTO VILLA NOVA

26.95

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

Served with Choice of Rosemary Potatoes
or a Side of Spaghetti.

CHICKEN SPECIALTIES

Served with Fresh Vegetable and Choice of Garlic Mashed Potatoes or a Side of Spaghetti (with tomato, marinara or meat sauce; other sauces are available for an additional \$4 charge)

CHICKEN PARMIGIANA	19.95	CHICKEN MARSALA	19.95
Breaded Boneless Breast of Chicken Sauteed and Served with Tomato Sauce and Melted Mozzarella Cheese.		Boneless Breast of Chicken Sauteed with Mushroom and Marsala Wine	
CHICKEN PICCATA	19.95	CHICKEN CASTELLENA	22.95
Boneless Breast of Chicken Sauteed in Lemon Butter		Boneless Breast of Chicken Sauteed in Egg Wash, Layered with Prosciutto and Mozzarella Cheese	
CHICKEN PICCANTE	19.95		
Boneless Breast of Chicken with Capers, Mushrooms, in Garlic Lemon Butter			
CHICKEN MILANESE	19.95		
Medallions of Chicken Breast in Lemon Egg wash, Sauteed in White Wine.			

Additional charge of \$5 will be applied to
"Split" Entrees

MayWe Suggest

ROSEMARY CHICKEN CON BASILICO

Grilled Breast of Chicken Marinated in Extra Virgin Olive Oil, Fresh Rosemary, Garlic, Lemon Juice and Balsamic Vinegar. Served with a Side of Angel Hair Pomodoro e Basilico. 18.95

PESCE E FRUTTI DI MARE

Selections Marked with **Served with Fresh Vegetable and Choice of Garlic Mashed Potatoes or a Side of Spaghetti (with tomato, marinara or meat sauce; other sauces are available for an additional \$4

CATCH OF THE DAY PEPPERONATA **	22.95	CAPE SANTE**	24.95
Fresh Fish of the Day with Fresh Tomatoes, Onions, Multicolored Bell Peppers, Garlic, Crushed Red Chiles and White Wine		Fresh Sea Scallops Broiled in Champagne and Lemon Butter	
CALAMARI PICCANTE **	23.95	SCAMPI CASALINGA **	23.95
Calamari Steak Sauteed with Capers and Mushrooms in Garlic Lemon Butter		In Garlic, Butter, and White Wine	
SALMONE **	22.95	SCAMPI QUO VADIS	23.95
Fresh Salmon Filet Baked with Fresh Dill, Lime, Butter and White Wine Sauce		Shrimp with Tomato Sauce, Mushrooms, Green Onions, White Wine, Garlic and Olive Oil. Served over Rigatoni	
FRUITTI DI MARE	24.95	SCAMPI PIZZAIOLA **	23.95
Shrimp, Mussels, Scallops, and Clams Served over Fresh Linguini with Pignola Nuts and Fresh Basil in Marinara Sauce		Breaded Shrimp Sauteed in Butter with Tomato Sauce and Topped with Melted Mozzarella Cheese	
LINGUINE DIABLO	23.95	SWORDFISH PICCATA **	25.95
Spicy Marinara with Fresh New Zealand Greenlip Mussels, Scallops and Shrimp on a Bed of Linguine.		Fresh Swordfish Steak Broiled with Lemon, Butter, Capers, and White Wine Sauce	
		BLACKENED SWORDFISH **	26.95
		Swordfish Seared in a Special Blend of Spice on a Bed of Bell Peppers, Onions, Mushrooms and Capers in White Wine Lime Butter Sauce	



LOBSTER TAIL	MARKET PRICE
Broiled 12 ounce Lobster Tail Served with Angel Hair Pomodoro e Basilico and Fresh Vegetables.	
FILET MIGNON & LOBSTER TAIL	MARKET PRICE

FROM THE GRILL

Add a Side of Green Peppercorn Sauce to any Steak \$4

NEW YORK STEAK	34.95	BISTECCA DE PEPE VERDE	31.95
PETITE NEW YORK STEAK	27.95	Medallions of Filet Mignon Sauteed in Green Peppercorn Sauce	
FILET MIGNON* (Fourteen Ounces)	39.95	PEPPER STEAK	36.95
PETITE FILET MIGNON* (Eight Ounces)	29.95	New York Steak with Black Peppercorns	
FILET MIGNON & SCAMPI CASALINGA		42.95	

BEVERAGES

FRESHLY BREWED COFFEE	3.75	SAN PELLEGRINO 500 ML	4.95
TEA OR ICED TEA	3.75	SAN PELLEGRINO 1 LITRE	6.95
ITALIAN CAFE ESPRESSO	4.75	PANNA 500 ML	4.95
CAFE LATTE	5.75	PANNA NON-SPARKLING 1 LITRE	6.95

	<p><i>Be Sure to Ask Your Server About Villa Nova's Award Winning Wine List!</i></p> <p><i>Featuring Our "Cellar Selections" of Rare Vintage California, French and Italian Wines</i></p> <p><i>Accumulated Over 30 Years</i></p>
<p>BEST OF AWARD OF EXCELLENCE</p>	<p>Please Note: Corkage Fee \$15 per bottle. Two Bottles Maximum per Table</p>

