

## - Pizza -

**Napoletana** Baked Fresh to order in our **Wood Fired Ovens** with Whole Milk Mozzarella and San Marzano Tomato and Basil Sauce. Large Round 18" (8 slices) 16  
Small personal size 12" 9

**Siciliana** Thick Crust Deep Dish Pizza baked to order with Whole Milk Mozzarella and San Marzano Tomato and Basil Sauce. Large Square 12" x 18" (8 slices) 16  
Small Personal Deep Dish Round 10" 9

**Toppings:** Large Pizza 5 Small Pizza 3 Sweet Fennel Sausage, Pepperoni, Sautéed Mushrooms, Oven Roasted Peppers, Carmelized Onions, Sliced Ham, Black Olives, Imported Anchovies, Sun dried Tomatoes, Sautéed Broccoli, Sautéed Spinach & Extra Cheese **Prosciutto di Parma** Large Pizza 9 Small Pizza 5

**Margherita (D.O.C.)** This Traditional Pizza was named after the Queen Margherita di Savoia in the late 1800's for her favorite combination of Homemade Mozzarella, San Marzano Tomatoes, Basil and Olive Oil.

Wood Fired, Simple, Classic, and Delicious! Large Round 21 Small Round 11

**Mozzarella di Bufala** Our Margherita made with buffalo milk mozzarella imported from Italy Large Round 23 Small Round 13

**Focaccia della Nonna (D.O.C.)** "Grandma's Pizza" is made with Homemade Mozzarella, Crushed San Marzano Tomatoes, Basil, with a touch of Fresh Garlic and Tuscan Olive Oil. Large Thin Crust Sicilian 24 Large Round 23 Small Round 13 Small Deep Dish 13

**Marinara** Homemade Marinara Sauce made from San Marzano Tomatoes Fresh Garlic, Basil and Tuscan Olive Oil. Large Square 16 Small Deep Dish Round 9 Large Round 14 Small Round 9

**Sottosopra** "Upside down" Layers of Homemade Mozzarella baked under the Marinara Sauce. Large Square 22 Small Deep Dish Round 12 Large Round 21 Small Round 12

**Bianca** "White Pizza" Whole Milk Mozzarella topped with Fresh Ricotta, Authentic Pecorino, and a touch of Fresh Garlic and Tuscan Olive Oil. Large Round 22 Small Round 12

**Speciale** Our "Special" Pizza is loaded with Fresh Fennel Sausage, Pepperoni, Homemade Meatball, Mushrooms, Carmelized Onions, Oven Roasted Peppers & Mozzarella. Large Round 24 Small Round 13 Large Square 24 Small Deep Dish Round 13

**Quattro Formaggi** "Four Cheese" Pizza made with layers of Homemade Mozzarella, Mild Provolone, Smoked Mozzarella, and Authentic Pecorino Cheese. Large Round 22 Small Round 12

**Insalata e Focaccia** "Salad Pizza" A Fresh Baked Garlic Focaccia topped with Chopped Mix Green Salad and a Light Tuscan Olive Oil Dressing. Large Round 20 Small Round 11 Large w/Grilled Herb Chicken 26 Small w/Herb Grilled Chicken 16

**Affumicata** Smoked Mozzarella with a San Marzano Tomato and Basil sauce and Topped with Sun Dried Tomatoes and Oven Roasted Peppers. Large Round 21 Small Round 12 Large Square 21 Small Deep Dish Round 12

**Vegetale** Fresh Sautéed Broccoli, Spinach, Mushrooms, Oven Roasted Peppers with Mozzarella and a Tomato and Basil Sauce. Large Round 24 Small Round 13 Large Square 24 Small Deep Dish Round 13

**Caprese** Layers of Homemade Mozzarella on a Fresh baked Sicilian Focaccia. Topped with slices of Vine Ripened Tomatoes, Basil and a touch of Fresh Garlic and Tuscan Olive Oil. Large Square 22 Small Deep Dish Round 12

**Crispino** Thin crust Plumb Tomato Sicilian Focaccia Topped with Homemade Mozzarella, Vine Ripened Tomatoes, Basil and Oven Roasted Peppers with Tuscan Olive Oil. Large Thin Crust Square 26 Small Deep Dish Round 13

**Romana** "Stuffed Pizza" with Oven Roasted Potatoes, Sweet Fennel Sausage, Pepperoni, & Mozzarella. Half Pizza (3 slices) 14 Whole Stuffed Pizza (5 slices) 21

## - Wraps -

1. **Arugula** with Grilled Marinated Chicken Strips, Homemade Mozzarella, Grape Tomatoes and Light Lemon & Tuscan Olive Oil Dressing. 13
2. **Caesar** with Grilled Marinated Chicken Strips, Homemade Mozzarella, Romaine Salad and Dijon Caesar Dressing or Balsamic Vinaigrette. 13

## - Antipasti e Contorni -

**Fried Zucchini** 8

**Fried Eggplant Sticks** 8

**Bruschetta Pomodoro** 8

**Baked Clams** (1/2 dozen) 10

**Polpette di Carne** - Fresh Homemade Meatballs in Pomodoro Sauce 10

**Broccoli Rabe** Sautéed with Prosciutto di Parma and Tuscan Olive Oil **Seasonal - market price**

**Fried Gulf Shrimp** (5) 16

**Minestrone di Riso** a Northern Italian favorite soup of Fresh Vegetable & Italian Rice 8

**Arancini - Rice Balls** 8

**Potato Croquettes** 8

**Bruschetta Roasted Peppers** 9

**Asparagi** Al Forno sautéed Asparagus with Reggiano Parmigiano **Seasonal - market price**

**Eggplant Involtini** Baked Eggplant with Ricotta, Pomodoro Sauce and Mozzarella 10

**Broccoli or Spinach** Sautéed with Fresh Garlic and Tuscan Olive Oil 7

**Chicken Soup** Made of Fresh Sautéed Vegetables, Wild Italian Rice and Chunks of Fresh Breast of Chicken 8

## - Calzone -

1. **Grilled Fennel Sausage** or **Grilled Herb Chicken** with Carmelized Onions, Oven Roasted Peppers, and Mozzarella. 13
2. **Sautéed Broccoli** or **Spinach with Mushrooms**, Carmelized Onions, Mozzarella and Herb Grilled Chicken. 13
3. **Sautéed Broccoli Rabe** with Grilled Fennel Sausage or Herb Grilled Chicken and Homemade Mozzarella. **market price**
4. **Romana** Just like our Stuffed Pizza with Oven Roasted Potatoes, Pepperoni, Fennel Sausage and Mozzarella 13
5. **Calzone** Traditional - Freshly baked to order with Whole Milk Ricotta and Mozzarella Cheese with any one Pizza Topping. 9
6. **Calzone Quattro Formaggi** "Four Cheese" Whole Milk Ricotta, Smoked Mozzarella, Mild Provolone & Mozzarella. 11

## - Insalate -

**La Villa House Salad** Chopped Mixed Greens with Homemade Mozzarella, Mild provolone, & Roasted Peppers over Garlic Bruschetta 11 w/Grilled Chicken 18

**Mixed Green Salad** 8

Add toppings to create your own salad. Choose - One 3, Two 5, Three 7

**Antipasto** Vine Ripened Tomatoes, Roasted Peppers, Roasted Eggplant, Homemade Mozzarella, Provolone, Reggiano Parmigiano, Prosciutto di Parma, and Imported Sopressata 14

**Insalata Caprese** Vine Ripened Tomato Salad with Homemade Mozzarella, Roasted Peppers, Red Onion, Basil and Tuscan Olive Oil **Seasonal - market price**

**Pollo Caesar Salad** Grilled Marinated Chicken Strips over a Romaine Salad and Garlic Croutons with dijon Caesar Dressing 13

**Tre Colori** Arugula, Belgian Endives and Radicchio 9 with Grilled Gulf Shrimp, Grilled Nature Veal, or Grilled Chicken 17

**Organic Baby Green Salad** with Crumbled Gorgonzola, Carmelized Walnuts, Beets and Garlic Croutons 9

## - Panini Alla Griglia -

GRILLED HERO SANDWICHES

**Grilled Chicken** with Homemade Mozzarella, Tomatoes, Roasted Peppers and Basil Pesto Dressing 13

**Sautéed Broccoli Rabe** with Homemade Mozzarella and Grilled Fennel Sausage or Grilled Chicken **market price**

**Grilled Nature Veal** or **Grilled Chicken** with Smoked Mozzarella with Portobello Mushrooms, Roasted Peppers with Roasted Garlic Mayo 13

## - Alla Parmigiana -

Entrees Served With Pasta	HERO	ENTREE
<b>Eggplant</b>	10	14
<b>Chicken or Nature Veal</b>	12	16
<b>Homemade Meatball</b>	10	14
<b>Shrimp</b>	14	18

## - Primi / Pasta -

**Rigatoni Pomodoro** Tomato and Basil Sauce 9

**Pappardelle Bolognese** Meat Sauce with Reggiano Parmigiano 12

**Ravioli con Ricotta** Fresh Cheese Ravioli with Pomodoro & Basil Sauce 12  
Al Forno - Baked with Mozzarella Cheese 14

**Linguini Marinara** Fresh San Marzano Tomato, Basil and Garlic Sauce 10  
Marinara col Gamberi with Fresh Sautéed Gulf Shrimp (5) 18

**Penne Broccoli o Spinaci** Sautéed Spinach or Broccoli with fresh garlic and Tuscan Olive Oil 13 with Grilled Herb Chicken Strips 18

**Orecchiette** Handmade "Pasta Ears" with Broccoli Rabe sautéed with Prosciutto di Parma and Tuscan Olive Oil **Seasonal - market price**

**Pasta "LA VILLA" con Pappardelle** Meat Sauce, Fresh Mushrooms, Sautéed Peas, with a touch of Ricotta and Pomodoro Sauce 13  
Baked with Homemade Mozzarella 15

**Spaghetti Vongole (Bianco o Rosso)** Red or White Clam Sauce with Imported Baby Clams 14 with Gulf Shrimp 19

**Pasta e Fagioli Napoletana** Red & White Cannellini Beans with Pasta Shells in a Hearty and Healthy Vegetable "Zupa" with touch of Fresh Tomato & Garlic 11

**Penne Gamberi** Fresh Gulf Shrimp with Sautéed Vegetables and Tuscan Olive Oil 19

**Rigatoni Alla Vodka** Light cream red sauce with sautéed Prosciutto di Parma and Vodka 14

**Spaghetti Primavera** made with seven different fresh vegetables, Sautéed with fresh Garlic and Tuscan Olive Oil 14 with Grilled Herb Chicken Strips 19

**Lasagna Bolognese al Forno** Baked Fresh Lasagna with Ricotta, Meat Sauce and Mozzarella 12

**Ziti al Forno "Classic Baked Ziti"** Baked with Ricotta, Mozzarella and Pomodoro Basil Sauce 11

## - Secondi / Entrees -

**Pollo Balsamico** Oven Roasted Chicken Breast marinated with Authentic Balsamico & served with Sautéed Spinach with Tuscan Olive Oil 18

**Sautéed Nature Veal or Gulf Shrimp** with Marsala Wine, Artichoke Hearts, Asparagus & Wild Mushrooms 18

**Broccoli Rabe Sautéed** with Prosciutto di Parma, Fresh Garlic & Tuscan Olive Oil with Grilled Marinated Chicken Breast or Grilled Fennel Sausage **Market Price**

**Lemon Herb Grilled Chicken** Breasts with Sautéed julienne vegetables with Fresh Garlic and Tuscan Olive Oil 19

**Bruschetta Milanese** Breaded Chicken or Nature Veal Cutlets Topped with Bruschetta Tomatoes with a Basil and Olive Oil Dressing 17

**Scarpariello** Fresh Fennel Sausage and Chicken Breast sautéed with Mushrooms, Sweet Peppers and White Wine 18

*Free small Margherita pizza with coupon!*

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La Villa Pizzeria Restaurant  
261 Fifth Avenue  
Brooklyn, New York 11215

**LA • VILLA**

**PIZZERIA FORNO A LEGNA**

**HOWARD BEACH**

**MILL BASIN**

**PARK SLOPE**

**EAT-IN**

**TAKE-OUT**

**DELIVER**

**261 Fifth Avenue • Park Slope, Brooklyn, NY • 718 • 499-9888**