



La Villetta

RISTORANTE

The Flavor and Warmth of Italy in Boca Raton

Dining Italian Style is not just for sustenance, it's the coming together of family and friends - A Social Event Around a Table of Food.

At La Villetta Restaurant, the meals prepared by Chef Maria, are from Old World recipes and her own creations that she has prepared and served to her family and friends for over twenty-five years. From Caserta, Italy, she learned her culinary art under the tutelage of Chef Angelo Mirra. Maria with Angelo moved to Montreal, Canada via Basil, Switzerland where she and Angelo worked as a team for eight years at the Hotel Simblone. In Montreal, the first of three 4 star restaurants was started, introducing Maria's style of Italian cuisine.

The restaurants, still serving the people of Montreal, are Hosteria Cacciatore, 1247 Dorchester West; Angelo Cacciatore, 1184 Crescent St. Que.; and Casa Cacciatore, 170 Jean Talon East, under the management of Maria's son and daughter.

In 1985, Maria Mirra-Costanza and Salvatore Sellitto opened Casa Cacciatore in Pompano Beach, Florida. For seven years, their customers from Boca Raton asked "When are you coming to Boca"?

La Villetta Restaurant was created by Maria and Salvatore to bring to Boca Raton a real sense of Italian hospitality and traditional food.

MARIA AND SALVATORE WELCOME YOU TO LA VILLETТА RISTORANTE

CUCINA - RICERCATA E GENUINA

BUON APPETITO



ANTIPASTI

♥ ANTIPASTO DI CASA Assortment of Fresh Grilled Vegetables Marinated	9.95
PROSCIUTTO E MELONE Parma Prosciutto and Fresh Melon	10.25
CARPACCIO Thin sliced Raw Filet Mignon Over a Bed of Arugula Shavings of Parmigiano with Truffle Oil	12.75
MOZZARELLA CAPRESE Homemade Mozzarella with Vine Ripe Tomatoes, Fresh Basil and Extra Virgin Olive Oil	10.95
CALAMARI FRITTI, Fried Squid	9.95
PORTOBELLA FUNGHI GRIGLIATI Portobella Mushroom Grilled with Virgin Olive Oil and Garlic	9.95
PORTOBELLA FUNGHI MODENESE Portobella Mushroom Sautéed with Extra Virgin Olive Oil, Garlic, Balsamic and Black Gaeta Olives	13.50
ZUPPA DI VONGOLE BIANCO O ROSSO Clams with a Light Fresh Tomato Sauce or White Wine and Garlic	12.50
♥ SEAFOOD PLATTER Lump Crabmeat, Shrimp, Sweet Corn, Hearts of Palm, Belgian Endive, Extra Virgin Olive Oil and Lemon	18.95
GAMBERONI ALLA SALVATORE U2 Shrimp Sauté with Champagne, Garlic and Sweet Peas	15.95
COCKTAIL DI GAMBERONI AL FREDDO, Jumbo Shrimp Cocktail	13.95
CALAMARI SAUTÉ Sautéed Squid with Artichoke Hearts, Oregano and Garlic with a Barolo Red Wine Reduction	12.95

ZUPPE

MINISTRONE, Fresh Vegetable Soup	5.75
PASTA E FAGIOLI, Homemade Bean Soup	6.50
STRACCIATELLA ALLA ROMANA Fresh Chicken Broth With Spinach, Imported Parmigiano and Egg Drop	6.95
TORTELLINI IN BRODO Fresh Chicken Broth with Homemade Pasta Filled with Meat	6.75

PASTE

HOMEMADE PASTAS

PENNE ALLA VILLETTA Short Pasta with Fresh Tomatoes and Sun Dried Tomatoes in a Light Cream Pink Sauce	16.25
CAPELLINI ALBANESE Angel Hair Pasta with Garlic, Extra Virgin Olive Oil, Anchovies and Spicy	14.95
CAPELLINI ALLA GIGI L'AMOROSO Angel Hair Pasta with Prosciutto, Scallions, Mushrooms in a Light Cream Pink Sauce	16.25
♥ FETTUCCINE ZIA TERESA Homemade Pasta with Vine Ripe Tomatoes, Golden Garlic, Basil and Extra Virgin Olive Oil	15.95
RIGATONI ALLA HOTTÉ, Italian Tomatoes, Basil and Garlic	15.25
SPAGHETTI ALLE VONGOLE, ROSSO O BIANCO Fresh Clams with Red or White Sauce	18.95
LINGUETTINE MARECHIARE Fine Linguine with Shrimp and Clams in a Light Pink Sauce (No Cream)	19.95
FARFALLE AL SALMONE Bow Tie Pasta with Fresh Salmon, Tomato in Cream Sauce	19.95
GEMELLI DI ALBA Gemelli Pasta with Artichoke Hearts, White Truffle Oil and White Wine	18.95

All Pastas Available in Half Orders

POLLO

CHICKEN

PETTO DI POLLO ALLA VILLETTA Chicken Breast with Eggplant, Prosciutto, Fresh Mozzarella and a Touch of Tomato Sauce	18.95
PETTO DI POLLO FRANCESE Chicken Breast Dipped in Egg, Lightly Golden with Lemon and White Wine	17.95
MEZZO POLLO SCARPARELLO Half Chicken with Sausage, Peperoncini, Garlic, Black Olives and Balsamic Vinegar	19.50
PETTO DI POLLO SUPREMA Breaded Chicken Breast, Stuffed with Porcini Mushrooms, Prosciutto, Spinach and Fontina Cheese served over a Light Brown Porcini Mushroom Sauce	19.50

All Selections Cholesterol Free ♥ Without Sodium Upon Request
All Entrees are Cooked to Order. Thank You For Your Patience

VITELLO
VEAL

BOCCONCINI ALLA VILLETTA Rolled Scaloppine Filled with Mozzarella, Mushrooms, Spinach, on an Extra Light Cream Sauce	24.50
VITELLO CAPRESE Veal Sauté in White Wine Sauce with Sun Dried Tomatoes and Artichoke Hearts	22.50
VITELLO ALLA MARIA Veal with Eggplant, Homemade Mozzarella, Fresh Tomato Sauce and Basil	22.50
VITELLO PAVAROTTI Veal with Scallions, Mushrooms and Cognac in a Light Cream Sauce	23.50
VITELLO MARGHERITA Veal Sauté with Fresh Tomatoes, Homemade Mozzarella and Fresh Basil	22.25
SALTIMBOCCA ALLA ROMANA Veal Sauté with White Wine, Prosciutto and Sage	23.50
COSTOLETTA ALLA CAPRICCIOSA Breaded Veal Chop Topped with Marinated Vine Ripe Tomatoes, Arugula, Radicchio, and Endive	31.50
COSTOLETTA ALLA MARIA Veal Chop Sauté with White Wine, Garlic and Fresh Rosemary	32.50
COSTOLETTA SCARPARELLO Veal Chop Sauté with Balsamic Vinegar, Garlic, Sausage, Peperoncini and Black Olives	33.95

AGNELLO
LAMB

COSTOLETTE DI AGNELLO ALLA TOSCANA American Rack of Lamb Encrusted with Seasoned Italian Bread Crumbs and Finished with a Light Cabernet/Madeira Sauce	34.95
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MANZO
BEEF

FILET MIGNON CASA NOSTRA Medallions of Beef with Capers, Garlic, Roasted Peppers, Anchovies in a Red Wine Sauce	28.95
FILET MIGNON MUSICISTA Medallions of Beef with Cognac, Mushrooms, Cream Sauce, and a Touch of Demi-Glaze	28.95
BISTECCA AL PEPE VERDE New York Strip Steak with Green Pepper Corns, Cognac in Cream Sauce	28.95
BISTECCA PIZZAIOLA New York Strip Steak with Fresh Tomatoes, Basil, Garlic and a Touch of Oregano	28.50
BISTECCA ALLA FIORENTINA Broiled, Sliced New York Strip Over Arugula, Sliced Parmigiano and White Truffle Oil	28.95
BISTECCA ALLA TRAMUTOLA New York Strip with Balsamic Vinegar, Garlic, Sausage, Peperoncini and Black Olives	31.95

PESCE E FRUTTI DI MARE
SEAFOOD

DENTICE ALLA VILLETTA Yellowtail Filet Lightly Golden with Lemon and White Wine Sauce Topped with Portobella Mushroom	26.50
GAMBERONI FRA DIAVOLO O MARINARA Shrimp Sauté with a Spicy or Mild Fresh Tomato, Garlic and Basil	27.95
GAMBERONI ALLA SALVATORE U2 Shrimp Sauté with Champagne, Garlic, Sweet Peas Over Giabatta Bread	38.95
GAMBERONI MONA LISA U2 Shrimp in a Pink Shellfish Demi-Glaze Finished with Cognac Over a Bed of Risotto	38.95
ZUPPA DI PESCE ALL' AMALFITANA Seafood Combination in a Light Fresh Tomato Sauce	29.95
GROUPER AL FINOCCHIO Black Grouper Filet in White Wine and Heart of Fennel	28.95

THE HOUSE SPECIALTY!

♥ PESCE AL NATURALE Whole Fish Naturally Baked in Sea Salt, Deboned Table Side	Market Price
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Please Allow Thirty Minutes for Preparation All Dinners Include Salad and Vegetables of the Day.
No Substitutions Please

All Selections Cholesterol Free ♥ Without Sodium Upon Request
All Entrees are Cooked to Order. Thank You For Your Patience



LEGUMI INSALATE
VEGETABLES & SALADS

RAPINI AFFOGATI	10.50
SAUTÉ SPINACH	7.50
INSALATA MARIA TRICOLORE <i>Arugula, Belgium Endive and Radiochio</i>	10.25
INSALATA RUGHETTA <i>Arugula Salad</i>	9.95

DOLCI DI CASA
HOME MADE DESSERTS

DESSERT CART SELECTION	6.95
FRUTTA DI STAGIONE <i>Fruit in Season</i>	5.50
FORMAGGI ASSORTITI <i>Assortment of Cheeses</i>	8.95

BIBITE
BEVERAGES

ESPRESSO	3.75
CAPPUCCINO	4.95
COFFEE TEA OR MILK	2.25
SOFT DRINKS	2.00
HERBAL TEA	2.75
MINERAL WATER	Sparkling 6.50 Still 6.50
IMPORTED ITALIAN BEER	6.25

