



## DINNER MENU

*Welcome back to La Villa Trattoria,  
where old and new friends are enjoying the fine cuisine  
of Chef Michael Sornatale ~  
along with excellent wines ~ in a warm, friendly atmosphere.*

*A native of the Puglia region of southern Italy,  
Mike has returned to the site of  
the original La Villa with an exciting new menu  
that combines the finest and freshest ingredients ~  
including free range and organic foods,  
heart healthy and low fat recipes, as well as  
special dishes prepared upon request.*

LA VILLA TRATTORIA  
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Phone 203 557-4810 ♦ Fax 203 557-4809  
[www.lavillawestport.com](http://www.lavillawestport.com)

## ANTIPASTI

### *Carpaccio di Tonno*

*Thinly sliced tuna with arugula  
and shaved Tuscan cheese*

\$13.95

### *Calamari Fritti o alla Griglia*

*Fried or grilled calamari*

\$11.95

### *Cozze Saltate*

*PEI mussels with marinara  
or white wine sauce*

\$9.95

### ♥ *Melanzane alla Parmigiana*

*Eggplant parmigiana*

\$9.95

### ♥ *Melanzane Ripiene*

*Stuffed eggplant with ricotta,  
spinach and mozzarella cheese  
with tomato sauce*

\$9.95

### *Pesce Misto*

*Baked clams, mussels and shrimp*

\$12.95

### *Shrimp Cocktail*

\$12.95

### *Mozzarella Fresca*

*Served with sliced tomatoes and  
roasted peppers on a bed of arugula*

\$10.95

### *Salsiccia di Cinghiale Selvaggio*

*Grilled wild boar sausage served with  
cannellini beans and cherry tomatoes*

\$12.95

### *Clams*

*Half-shell\* or Oreganato*

\$10.95      \$10.95

### *Pepperoni-Ripieni*

*Stuffed peppers with ricotta,  
spinach and mozzarella*

\$11.95

### *Pepperoni Arrostiti con Alici*

*Roasted peppers with anchovies*

\$9.95

### *Funghi Ripieni*

*Mushroom caps filled  
with sausage stuffing*

\$9.95

## INSALATE

♥ *Insalata della Casa*

*Mixed house salad*

\$7.95

*Insalata di Cesare*

*Caesar salad*

\$7.95

♥ *Insalata di Carciofi Saltati*

*Artichoke salad*

\$10.95

*Insalata di Arugula e Pere*

*Arugula salad topped with pears and*

*Tuscan cheese*

\$8.95

*Insalata Speciale*

*Romaine salad, tomatoes, cucumbers,  
croutons, shaved cheese, Gaeta olives,  
smoked salmon, and shrimp*

\$11.95

*Insalata della Villa*

*Chopped arugula, endive, radicchio,  
artichokes, tomatoes, cucumbers,  
and soft provolone cheese,  
in a delicious house dressing*

\$8.95

## ZUPPE

♥ *Pasta e Fagioli alla Elyssa*

*Pasta and cannellini beans*

\$7.95

♥ *Zuppa dell'Ortolano*

*Mixed vegetable soup*

\$7.95

*Stracciatella*

*Chicken, egg and spinach soup*

\$7.95

*Minestra*

*Escarole, sausage, and bean soup*

\$7.95



## CARNI

### *Scaloppine al Limone*

*Veal scaloppini with onions and capers in a lemon sauce*

\$24.95

### *Scaloppine alla Villa*

*Veal scaloppini with artichoke and asparagus in a light creamy white wine sauce*

\$24.95

### *Scaloppine al Marsala*

*Veal with wild mushrooms in a brown sauce*

\$24.95

### *Scaloppine Saltimbocca*

*Veal topped with prosciutto and sage in a brown sauce*

\$24.95

### *Scaloppine alla Parmigiana*

*Veal parmigiana*

\$24.95

### *Nodino di Vitello Capricciosa*

*Veal chop breaded and topped with arugula, red onions, and cherry tomatoes in a delightful balsamic olive oil dressing*

\$34.95

### *Nodino di Vitello Campagnola*

*Grilled veal chop topped with sautéed onions, peppers, and garlic*

\$34.95

### *Filetto di Manzo alla Griglia*

*Grilled filet-mignon topped with sautéed wild mushrooms in brandy sauce*

\$30.95

### *Salsiccia e Pepperoni*

*Sausage and Peppers*

\$17.95

### *Cotolette di Agnello ai Carciofi*

*Pan-roasted lamb chop with balsamic sautéed artichoke*

\$27.95

### *Misto di Carne alla Griglia*

*Shell steak, lamb chop and chicken grilled to perfection*

\$27.95

### *Pollo alla Parmigiana alla Jennifer*

*Boneless chicken parmigiana*

\$18.95

### *Pollo alla Boscaiola*

*Chicken topped with prosciutto, mozzarella, and mushrooms with marsala sauce*

\$20.95

### *Pollo e Gamberoni al Brandy*

*Chicken and shrimp in a delicate brandy mushroom sauce*

\$26.95

### *Pollo e Salsiccia Scarpariello*

*Chicken and sausage with hot cherry peppers in a white wine sauce*

\$24.95

### *Pollo Scottadito*

*Cornish hen sautéed in a rosemary-garlic olive oil*

\$21.95

## PASTE

### *Penne Campagnola*

*Served with Bolognese sauce,  
cream, porcini mushrooms, and  
parmigiano reggiano*

\$18.95

### ♥ *Spaghetti alle Vongole*

*White or red clam sauce with cherry  
tomato and white wine*

\$18.95

### *Farfalle ai Carciofi*

*Bowtie pasta with mushroom,  
artichoke, in a delightful garlic  
tomato sauce*

\$19.95

### *Tagliatelle della Nonna*

*Nonna's old Bolognese sauce*

\$16.95

### *Penne alla Puttanesca*

*Sautéed with anchovies, olives and  
capers in a spicy red sauce*

\$19.95

### *Rigatoni al Ragu*

*Rigatoni with sausage and  
meat ball in a ragu sauce*

\$20.95

### *Risotto of the Day*

\$20.95

### *Spaghetti alla Paesana*

*Served with onion, tuna, capers and  
olives in a delicate red sauce*

\$18.95

### *Tagliatelle al Pesce*

*Fresh Fettuccine with crabmeat, lobster  
meat, shrimp and cherry tomatoes  
in a red white wine sauce*

\$22.95

### ♥ *Lasagna*

*The real Italian meat lasagna*

\$16.95

### *Linguini alla Pescatora*

*Linguini with clams, mussels,  
calamari and shrimp in a  
marinara or fra diavolo sauce*

\$21.95

### *Spaghetti alla Carbonara*

*With onion pancetta  
in a light cream sauce*

\$19.95

### *Gnocchi di Patate*

*Potato gnocchi with Bolognese sauce  
or pomodoro or mixed vegetables*

\$19.95

### *Baked Ziti*

\$15.95

## PESCE

♥ *Salmone alla Phyllis*

*Grilled salmon served on  
a bed of sautéed spinach*

\$25.95

*Salmone agli Asparagi*

*Broiled salmon topped with asparagus  
and melted fresh mozzarella*

\$25.95

♥ *Dentice alla Barese*

*Baked red snapper with Gaeta olives  
and capers in a white wine sauce*

\$27.95

*Cappe Sante e Gamberoni Livornese*

*Scallops and shrimp, cooked with  
olives, onions, and tomatoes in a  
white wine sauce*

\$27.95

*Pesce Misto della Casa*

*Clams, mussels, scallops and  
Langostino shrimp sautéed with  
garlic marinara sauce*

\$27.95

*Halibut Puttanesca*

*Olives, capers and anchovies  
in a spicy red sauce*

\$28.95

*Trota alla Mugnaia*

*Onions and capers in a  
white wine lemon sauce*

\$24.95

♥ *Sogliola ai Pinoli*

*Sole with arugula and pignoli nuts  
in a white wine sauce*

\$24.95

*If you have any special request, please feel free to ask.*

*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces  
the risk of foodborne illness.*

*Be sure to inform us of any allergies that you may have  
so we can alter your order to your liking.*

♥ *Heart Healthy*