

## ZUPPA

### MINISTRONE

Amedley of fresh vegetables in an authentic italian tomato broth — 4 CUP / 6 BOWL

### ZUPPA DEL GIORNO

Our soup of the day please inquire with your server — 4 CUP / 6 BOWL

## INSALATA

### SPINACI

Fresh baby spinach drizzled with raspberry vinaigrette topped with crumbled blue cheese, mushrooms, almonds & mandarin oranges  
7 STARTER / 9 FULL

### MISTA

Mixed greens with bell peppers, mushrooms, red onions & roma tomatoes tossed with our house roasted red pepper vinaigrette  
6 — STARTER / 8 — FULL

## PASTA

### PENNE ARRABBIATA

Penne pasta served with bell peppers, garlic, mushrooms in a spicy tomato sauce  
Add chicken breast + 4 / Add chorizo sausage + 4 - Add four jumbo prawns + 6  
12 HALF / 17 FULL

### SPAGHETTINI MARINARA

Spaghettini tossed with baby clams, prawns, garlic & white wine in a fresh tomato sauce  
17 HALF / 25 FULL

### FETTUCCINE ALLA VILLA ROSA

Fettuccine with artichoke hearts, chicken breast, diced tomatoes & black olives sautéed in white wine  
14 HALF / 21 FULL

### SPAGHETTI

With your choice of meat sauce or meat balls. Made with tender veal in a fresh tomato sauce  
Add Three extra meatballs + 8  
12 HALF / 18 FULL

## PANE

### BRUSCHETTA

Italian crostinis topped with fresh Roma tomatoes marinated with garlic, red onions, olive oil, balsamic vinegar & fresh herbs — 8

### GARLIC TOAST

4 REGULAR / 6 WITH CHEESE

### FOCACCIA BREAD AND DIP

Fresh focaccia with balsamic and olive oil dip — 6

### FOCACCIA WITH BRIE AND GARLIC

Focaccia bread with roasted garlic, brie cheese & cranberry marmalade — 10

### CAESAR

Classic Caesar with crisp romaine lettuce, croutons, fresh parmesan and Villa Rosa's own famous Caesar dressing  
6 STARTER / 8 FULL

### VILLA ROSA CAPRICCIOSA

Mixed greens with pecans, fresh fruit, bocconcini & mozzarella cheese, accented with our signature Villa Rosa dressing — 8 STARTER / 10 FULL

### FUSILLI CON FUNGHI

Fusilli sauteed in olive oil, pesto, cream, tomatoes, mushrooms and parmesan cheese with a splash of white wine  
11 HALF / 16 FULL

### CANNELLONI AL FORNO

Fresh pasta crepes stuffed with your choice of either veal or ricotta cheese and baked in our delicious rosé sauce  
13 HALF / 18 FULL

### TORTELLINI ALLA PANNA

Pasta rings stuffed with veal and cheeses in a rich cream sauce — 13 HALF / 18 FULL

### LINGUINE AL GRANCHIO

Linguine served with real crab meat and baby Caribbean lobster with garlic and herbs in a fresh tomato sauce with a hint of spice  
17 HALF / 25 FULL

### TORTELLINI ALLA ROMANO

Pasta rings stuffed with veal and cheeses & sautéed with sun dried tomatoes, chicken & mushrooms in our delicious rosé sauce  
14 HALF / 21 FULL

### CAPELLI DI ANGELO DI POMODORO

Angel hair pasta served in a fresh tomato & basil sauce — 11 HALF / 16 FULL

### LINGUINE ALLA VONGOLE

Linguine tossed with fresh clams, onion, garlic & butter with a splash of white wine  
14 HALF / 20 FULL

**All of the dinner entrees are served with fresh vegetables and a choice of Penne Rosé or Italian Rosemary Roasted Potatoes.**  
Please inform your server of any allergies or dietary preferences, we are happy to accomodate you wherever we can.

## ANTIPASTI

### RADICCHIO BOCCONCINI

Fresh grilled bocconcini cheese wrapped with prosciutto & radicchio in a Marsala BBQ sauce — 9

### FORMAGGIO DI BOCCONCINI FRITTO

Fresh mozzarella balls breaded, lightly fried & served in a fresh tomato & basil sauce — 9

### COZZE É VONGOLÉ

Mussels and clams sautéed with white wine & garlic served in a fresh tomato & basil sauce — 12

### GAMBERI DI LIMONÉ

Fresh jumbo prawns sautéed in a garlic, lemon cream sauce — 10

### ESCARGOT ITALIANO

Escargots sautéed in a garlic cream sauce — 10

### OSTRICHE DI AMORÉ

Fresh West Coast oysters lightly pan fried & served in our signature sweet chili cream sauce — 10

## POLLO È PASCE

### GAMBERI AL FORNO

Finely seasoned jumbo prawns baked with garlic, white wine & panko bread crumbs — 26

### PETTI DI POLLO ALLA PARMIGIANA

Tender boneless breast of chicken baked with mozzarella in our delicious rosé sauce — 22

### SALMONE DI GRIGLIA

Wild B.C. salmon broiled over the open flame served with a subtle mayo dill accent — 24

### PETTI DI POLLO ALLA LIMONÉ

Tender boneless breast of chicken served in a delicate lemon & white wine sauce — 22

### PETTI DI POLLO ALLA GRIGLIA

Tender boneless breast of chicken grilled with Villa Rosa's famous grilling sauce — 22

## VR SIGNATURE DISHES

### PETTI DI POLLO ALLA VILLA ROSA

Tender boneless breast of chicken & tiger prawns with fresh mushrooms and onions topped with our delicious amoré sauce. Served with Fettuccini ali-olio — 26

### L'AGNELLO DI VILLA ROSA

Full rack of lamb slow roasted to perfection & finished in our special Marsala wine sauce — 38

### OSSOBUCCO

Center cut veal shank slowly roasted in a tomato vegetable, red wine sauce — 26

### LASAGNA AL FORNO

Succulent layers of pasta, veal and fresh cheeses baked in our delicious rosé sauce  
13 HALF / 18 FULL

## CARNE

### PARMESAN DI VITELLO

Tender white veal lightly baked with mozzarella cheese in our delicious rosé sauce — 24

### FUNGHI DI VITELLO

Tender white veal served with fresh mushrooms & onions in a white wine cream sauce — 25

### MARSALA DI VITELLO

Tender white veal served in a Marsala wine sauce — 25

### BOMBAY DI VITELLO

Tender white veal topped with baby Caribbean lobster & real crab meat, served in a curry cream sauce — 27

### BOCCI DI SIRLOIN 10 OZ

Succulent sirloin steak grilled to perfection. Due to the thickness, this steak is best served rare to medium — 26

### BISTECCA DI NEW YORK 8 OZ

New York cut striploin marinated in Villa Rosa's famous grilling sauce — 24

### COSTOLE DI TUSCANA

A full rack of ribs grilled to perfection & marinated in Villa Rosa's famous grilling sauce. Served with spaghetti tossed in a veal meat sauce — 27

### GRIGLIA MESCOLOTA

Combination platter featuring Italian sausage, chicken breast & NY steak marinated in Villa Rosa's famous grilling sauce — 26

### LIMONE DI VITELLO

Tender white veal served in a delicate lemon & white wine sauce — 24