

# Zuppa

## MINISTRONE

A medley 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 ( \$2 Split Charge)

## SPINACI

Fresh baby spinach drizzled with VR's own raspberry vinaigrette topped with crumbled blue cheese, mushrooms, almonds & mandarin oranges  
7 STARTER / 10 FULL

## MISTA

Mixed greens with bell peppers, mushrooms, red onions & Roma tomatoes tossed with our house roasted red pepper vinaigrette  
6 STARTER / 9 FULL

# Antipasti

## RADICCHIO BOCCONCINI

Fresh grilled bocconcini cheese wrapped with prosciutto & radicchio in a Marsala BBQ sauce — 10

## FORMAGGIO DI BOCCONCINI FRITTO

Fresh mozzarella balls breaded, lightly fried & served in a fresh tomato & basil sauce — 10

# 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 / 7 WITH CHEESE

## FOCACCIA AND DIP

Fresh focaccia bread with a herb balsamic and olive oil dip — 8

## FOCACCIA WITH BRIE AND GARLIC

Fresh focaccia bread served with roasted garlic, brie cheese & cranberry marmalade — 11

## CAESAR

Classic Caesar with crisp romaine lettuce, croutons, fresh parmesan and VR's house made Caesar dressing  
6 STARTER / 9 FULL

## VILLA ROSA CAPRICCIOSA

Mixed greens with pecans, fresh fruit, bell peppers, mushrooms, red onions, Roma tomatoes, bocconcini & mozzarella cheese, accented with our signature VR dressing  
8 STARTER / 11 FULL

## COZZE É VONGOLÉ

Mussels and clams sautéed with white wine & garlic served in a fresh tomato & basil sauce — 13

## 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 Amoré sauce — 10

# VR Signature Dishes

## PETTI DI POLLO ALLA VILLA ROSA

Tender boneless chicken breast & tiger prawns with fresh mushrooms and onions topped with our signature Amoré sauce. Served with Fettuccini ali-olio — 27

## 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 braised in a fresh tomato vegetable & red wine sauce — 28

## LASAGNA AL FORNO

Succulent layers of pasta, ground veal & fresh cheeses baked in our delicious rosé sauce — 20

