

## 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

### SPINACI

Fresh baby spinach drizzled with VR's own 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

## 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

## 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

### CAESAR

Classic Caesar with crisp romaine lettuce, croutons, fresh parmesan and VR's house made Caesar dressing  
6 STARTER / 8 FULL

### 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

### FOCACCIA AND DIP

Fresh focaccia bread with a herb balsamic and olive oil dip — 7

### FOCACCIA WITH BRIE AND GARLIC

Fresh focaccia bread served with roasted garlic, brie cheese & cranberry marmalade — 10

### 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 / 10 FULL

### 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 — 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 braised in a fresh tomato vegetable & red wine sauce — 26

### LASAGNA AL FORNO

Succulent layers of pasta, ground veal & fresh cheeses baked in our delicious rosé sauce — 18

# Pasta

## PENNE ARRABBIATA

Penne pasta served with bell peppers, garlic & mushrooms in a spicy tomato sauce  
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, garlic & olive oil  
14 HALF / 21 FULL

## SPAGHETTI

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

Add Chicken Breast + 4

## FUSILLI CON FUNGHI

Fusilli sautéed 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

Add Chorizo Sausage + 4

## TORTELLINI ALLA ROMANO

Pasta rings stuffed with veal and cheeses tossed with sun dried tomatoes, chicken breast & 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 clams, onions, garlic, butter & olive oil with a splash of white wine and a hint of spice  
14 HALF / 20 FULL

Add 4 Jumbo Prawns + 6

# Pollo e' Pesce'

## GAMBERI AL FORNO

Finely seasoned jumbo prawns baked with garlic butter & panko bread crumbs — 26

## PETTI DI POLLO ALLA PARMIGIANA

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

## SALMONE DI GRIGLIA

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

## PETTI DI POLLO ALLA LIMONÉ

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

## PETTI DI POLLO ALLA GRIGLIA

Tender boneless chicken breast grilled with VR's grilling sauce — 20

# Carne'

## MARSALA DI VITELLO

Tender white veal served in our special Marsala wine sauce — 25

## FUNGHI DI VITELLO

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

## PARMESAN DI VITELLO

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

## BOMBAY DI VITELLO

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

## LIMONÉ DI VITELLO

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

## COSTOLÉ DI TUSCANA

A full rack of pork ribs grilled to perfection & brushed with VR's grilling sauce — 26

## GRIGLIA MESCOLATA

Combination platter featuring Italian chorizo sausage, chicken breast & NY steak brushed with VR's grilling sauce — 26

## BISTECCA DI NEW YORK 8 OZ

New York cut striploin brushed with VR's grilling sauce — 24

## BOCCI DI SIRLOIN 10 OZ

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

— 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 accommodate you wherever we can -