



## ANTIPASTI

<b><i>Warm sourdough</i></b>	<b>4</b>
<i>Fresh from wood fire served with Extra virgin olive oil and balsamic</i>	
<b><i>Garlic Bread</i></b>	<b>4.5</b>
<b><i>Bruschetta (V)</i></b>	<b>8</b>
<i>Concasse fresh tomatoes with olive oil and basil served on a ciabatta loaf</i>	
<b><i>Crostone Caprese (V) (Campagna)</i></b>	<b>12</b>
<i>Homemade bread with sliced tomato, buffalo mozzarella and oregano dressing</i>	
<b><i>Gamberi in Padella (Campagna)</i></b>	<b>16</b>
<i>Garlic prawns cooked in extra virgin olive oil with wine and served with Napoletana sauce</i>	
<b><i>Antipasto all'italiana (Northern Italy)</i></b>	<b>24</b>
<i>Prime select salami prosciutto crudo mix olives and two different cheese with homemade bread</i>	

## CONTORNI - SIDES

<b><i>Rocket Salad (V)</i></b>	<b>12</b>
<i>Rocket leaves, shaved parmesan, topped with crush walnuts and balsamic vinegar</i>	
<b><i>Italian Salad (V)</i></b>	<b>14</b>
<i>Mixed lettuce, cucumber, tomato, tropea onion, capsicum &amp; kalamata olives with Italian dressing</i>	
<b><i>Mediterranean Salad (V)</i></b>	<b>14</b>
<i>Lettuce, cucumber, tomato, tropea onion, feta cheese &amp; kalamata olives with Mediterranean dressing</i>	

## PRIMI PIATTI - PASTA DI CASA

<b><i>Fettuccine al Ragù (Emilia-Romagna)</i></b>	<b>17</b>
<i>Bolognese style sauce</i>	



<b><u>Spaghetti al pomodoro</u></b>	<b>16</b>
<i><u>Napoletana sauce</u></i>	
<b><u>Penne all' Arrabbiata</u></b>	<b>16</b>
<i><u>Napoletana sauce with chilly and parsley</u></i>	
<b><u>Spaghettoni Vongole e Bottarga (Toscana)</u></b>	<b>23</b>
<i><u>Baby clams, garlic, parsley, cherry tomatoes and bottarga</u></i>	
<b><u>Gnocchi Sorrento (V)</u></b>	<b>22</b>
<i><u>Homemade gnocchi with fresh mozzarella and napoletana sauce</u></i>	
<b><u>Linguine ai Gamberi (Veneto)</u></b>	<b>23</b>
<i><u>Prawns, garlic, parsley, chilli and white wine</u></i>	
<b><u>Risotto ai Funghi Porcini (V) (GF) (Piemonte)</u></b>	<b>24</b>
<i><u>Risotto with porcini mushrooms and parsley</u></i>	
<b><u>Risotto ai Frutti di Mare (GF)</u></b>	<b>25</b>
<i><u>Italian Arborio rice with mix fresh seafood from lakeside seafood market LOCAL</u></i>	

## **SECONDI**

<b><u>Filetto</u></b>	<b>29</b>
<i><u>200gm Eye fillet, prawns, cream, green peppercorns, flamed with Winchester Served with seasonal vegetables</u></i>	
<b><u>Scaloppine Funghi</u></b>	<b>24</b>
<i><u>Veal cooked with mushrooms sauce</u></i>	
<b><u>Pesce al Cartoccio (Liguria)</u></b>	<b>28</b>
<i><u>Fresh fish baked in a bag</u></i>	
<b><u>Cozze al Guazzetto (GF)</u></b>	<b>19</b>
<i><u>Black mussels cooked in white wine sauce, cherry tomatoes, garlic, chilli</u></i>	
<b><u>Weekly Special</u></b>	<b><u>On The Special Board</u></b>



## WOODFIRED PIZZA

<b><u>GARLIC PIZZA</u></b>	<b>10</b>
<i><u>Garlic oil, oregano</u></i>	
<b><u>Extra mozzarella</u></b>	<b>4</b>
<b><u>Margherita</u></b>	<b>18</b>
<i><u>Tomato sauce, mozzarella, basil, olive oil</u></i>	
<b><u>Napoletana</u></b>	<b>20</b>
<i><u>Tomato sauce, mozzarella, anchovies, kalamata olives, oregano</u></i>	
<b><u>Hawaii</u></b>	<b>19</b>
<i><u>Tomato sauce, mozzarella, ham, pineapple</u></i>	
<b><u>Mexicana</u></b>	<b>19</b>
<i><u>Tomato sauce, mozzarella, peperoni, Spanish onion, kalamata olives, chilly</u></i>	
<b><u>Vegetarian</u></b>	<b>20</b>
<i><u>Tomato sauce, mozzarella, mushroom, Spanish onion, eggplant, capsicum, olives</u></i>	
<b><u>Supreme</u></b>	<b>20</b>
<i><u>Tomato sauce, mozzarella, pepperoni, ham, mushroom, capsicum, Spanish onion, pineapple, olive</u></i>	

## GOURMET PIZZA

<b><u>Barbecue chicken</u></b>	<b>22</b>
<i><u>Tomato sauce, mozzarella, chicken, mushroom, Spanish onion, barbecue sauce</u></i>	
<b><u>Prawns</u></b>	<b>25</b>
<i><u>Tomato sauce, mozzarella, garlic prawns, cherry tomatoes, spring onion</u></i>	
<b><u>Calzone pizza (folded pizza)</u></b>	<b>20</b>
<i><u>Tomato sauce, mozzarella, ricotta cheese, pepperoni, ham</u></i>	



**Meat lovers** **21**

*Tomato sauce, mozzarella, pepperoni, ham, cabanossi, Italian sausage*

**Mediterranean** **22**

*Tomato sauce, mozzarella, prosciutto, rocket, shaved Parmesan cheese, olive oil*

**Tandoori Chicken** **23**

*Marinated chicken, red onion, capsicum, mango chutney, coriander, mint yoghurt*

## White Pizza

**Villaggio il Narrabeen** **22**

*Mozzarella, Italian sausage, potatoes, rosemary, olive oil*

**Cheese pizza** **22**

*Mozzarella, blue cheese, ricotta, parmesan cheese*

**Caprese** **19**

*Mozzarella, cherry tomatoes, basil, olive oil*

**Extra prosciutto** **4**

**Gluten Free Base** **5**

**Any half and half Pizza** **24**

**Weekly Special Pizza**

*On The Special Board*

## Kids Menu

**Margherita** **9**

*Tomato sauce, mozzarella*

**Ham & Cheese** **9**

*Tomato sauce, mozzarella, ham*



<u><i>Hawaii</i></u>	<u>10</u>
<u><i>Tomato sauce, mozzarella, ham, pineapple</i></u>	
<u><i>Spaghetti Napoletana</i></u>	<u>8</u>
<u><i>Spaghetti Bolognese</i></u>	<u>10</u>

## DESSERTS

<u><i>Tiramisù</i></u>	<u>12</u>
<u><i>Panna cotta</i></u>	<u>12</u>
<u><i>Crema brulee</i></u>	<u>10</u>
<u><i>Gelato ( 2 scoop)</i></u>	<u>5</u>

## Opening hours & location

Shop 1, 1493 Pittwater North Narrabeen NSW 2101

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Email: - [g.m.hospo@gamil.com](mailto:g.m.hospo@gamil.com)

### Open 6 Days a Week

5pm – 0930pm – Tuesday, Wednesday and Sunday

5pm – 0930pm – Thursday, Friday and Saturday

**We deliver:** - Pizza, Pasta and Salads to Collaroy, Narrabeen, North Narrabeen, South Narrabeen.

*Villaggio Ristorante is committed to sourcing Seafood (Lakeside Seafood Market), Meat (Devitt) and other products (Quality Centre) from local suppliers in an effort to provide best known quality food*