

Appetizer Receptions

Held in the Villa Italia Bar & Lounge

A	B	C
3 Appetizers & 1 Specialty Pizza	4 Appetizers & 2 Specialty Pizza	5 Appetizers & 3 Specialty Pizza
1 hour - 18	1 hour - 21	1 hour - 25
2 hours - 24	2 hours - 30	2 hours - 38
3 hours - 27	3 hours - 35	3 hours - 43

Price Per Person + Tax & 20 % Gratuity

Appetizer Selections

Arancini:

Rice ball made with beef, peas, and mozzarella

Mozzarella in Carrozza:

Our version of mozzarella sticks with a twist

Baked Clams:

Stuffed with bread crumbs and herbs in lemon white wine sauce

Insalata Caprese:

Sliced fresh mozzarella, fresh tomatoes, fresh basil, EVOO

Stuffed Mushrooms:

With sausage, ricotta, onion

Polenta Fries:

With fra diavolo sauce

Spicy Thai Chicken Skewers:

w/our own spicy peanut sauce

Villa Italia Chicken Wings:

Buffalo, Balsamic glazed or BBQ

Bruschetta:

Tomato or White Bean

Jalapeno Poppers:

With ranch dipping sauce

Meatballs:

Cocktail Size with tomato sauce

Caramelized Onion Tarts:

Topped with goat cheese

Specialty Pizza

Margherita:

Fresh tomato, garlic, & mozzarella

Del Faro:

Chopped tomato, prosciutto, arugula & mozzarella

Pear & Arugula:

Poached pears, caramelized walnuts
Gorgonzola, Fontina cheese and arugula

Romana:

Chopped tomato, fresh mozzarella arugula, shaved parmigiano

Chicken Parm Pizza:

Chicken cutlet, tomato sauce & mozzarella

Spinach & Tartufo:

Spinach, mozzarella & truffle oil

Buffalo Chicken:

Wing sauce marinated chicken, mozzarella cheese, topped with blue cheese & celery bits

BBQ Chicken:

Diced chicken, our own bbq sauce & mozzarella

Veggie Pizza:

Broccoli, Peppers, Onions, & Mushrooms

Caprino:

Caramelized onion, artichokes goat cheese, Mediterranean olives tomato sauce, mozzarella

Beverage Packages

Packages are priced per person.

Charges apply to all guests 21 years of age and older in attendance.

Prices do not reflect additional beverages, tax, or 20 % gratuity.

Wines & Beer:

Includes House pre-selection of 1 red & 1 white wine and all domestic beers

Choose from:

House Red - Chianti, Cabernet, Merlot
House White - Pino Grigio, Chardonnay

1 hour - 16

2 hours - 22

3 hours - 26

Wine, Beer & Spirits:

Includes House pre-selection of 1 red & 1 white wine, domestic & imported beers, spirits, and mixers. (no cognac or shots)

Well

House Liquors

1 hour \$23

2 hours \$27

3 hours \$30

Premium

Stoli

Bacardi

Dewers

Beefeaters

Jose Cuervo

1 hour \$27

2 hours \$32

3 hours \$37

Super Premium

Grey Goose

Pyrat Rum

Hendricks Gin

JW Black

Don Julio

1 hour \$32

2 hours \$35

3 hours \$42

Add Ons

Champagne toast

per person

+ \$5 each

Mimosas

per person

+ \$6 each

Bottles of Prosecco

+ \$32 each

Carafes of house red or white wine

+ \$32 each

Non Package Bar Options

Host Bar

Allows your guests to order from the full array of wine, beer and spirits available at the bar

Limited Host Bar

Allows your guests to order wines, beers and spirits that you have selected prior to the event

Cash Bar

Requires guest to pay for their own beverages



Est 1983

Family Style Dining Packages

- ◆ Appetizer Receptions
- ◆ Lunch & Dinner Packages
- ◆ Saturday & Sunday Packages
- ◆ Menu Selections
- ◆ Beverage Packages

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Family Style Lunch & Dinner Packages

Package 1	Tuesday, Wednesday, Thursday
Three Course	Choice of 1 appetizers & 1 salad
Lunch \$38	Choice of 1 pasta & 2 entrees
Dinner \$50	Choice of 1 dessert

Package 2	Friday, Saturday, Sunday
Four Course	Choice of 3 appetizers
\$60 per person	Choice of 2 salads
	Choice of 1 pasta, 2 entrees
	Choice of 2 desserts

- Packages are available for groups of 10 or more.
- Lunch is available until 3:00 pm. Tuesday – Friday.
- Prices are per person and does not include additional beverages, 7.35% tax or 20% gratuity.
- Saturday & Sunday daytime events use dinner pricing and must meet a \$2,000.00 minimum.
- Daytime events are scheduled for 3 hours and must be completed by 4:00 pm. If additional time is needed, a room rental fee may apply.

- Prices may be subject to change
- Not responsible for typographical errors

Family Style Menu Selections

All menu packages include our freshly baked Italian bread, soft drinks, tea and American coffee.

Appetizers

Arancini	Garlic Bread Parmigiana
Tomato or White Bean Bruschetta	Nonnas Meatballs
Polenta with Gorgonzola Sauce	Margherita Pizza
Mozzarella in Carrozza	Romana Pizza
Mussels Marinara or Bianco	Spinach & Tartufo Pizza
Italian Antipasto	Pear & Arugula Pizza
Baked Clams	Shrimp Cocktail \$35/dozen
Fried Calamari +\$4 pp	

Salad

Insalata Mista: spring mix, balsamic dressing	Wedge of Iceberg: bacon, blue cheese dressing
Caesar Salad: creamy caesar dressing	Caprese: fresh mozzarella, tomato, basil
Spinach Salad: bacon, balsamic dressing	Shaved Brussels Sprouts: goat cheese, cranberry , pears walnuts, apple cider dressing

Pasta

Penne Vodka: ham, onion, cream	Farfalle al Pesto: Bow Tie Pasta with Pesto sauce
Rigatoni alla Luigi: chicken morsels, spinach, onion, S.D.T.	Penne alla Norma: roasted eggplant, tomato & fresh mozzarella
Penne al Forno: baked with ricotta cheese	Cavatelli Broccoli: broccoli, S.D.T., garlic, evoo
Rigatoni Bolognese: meat and cheese sauce	Penne al Contadino: crumbled sausage, onion, SDT mushroom, peas, sherry cream
Farfalle del Orto: roasted seasonal vegetables, onion garlic, EVOO	

Entrees

Chicken Parmigiana: mozzarella, tomato sauce	Chicken and Sausage Scarpariello: onions, hot peppers, mushrooms, potato, tomato
Chicken Piccata: lemon, white wine, capers, shallots	Filet of Basa Marechiaro: white fish filet with light tomato sauce, onion, white wine
Roasted Chicken on the Bone: potatoes, onions, peas & carrots	Mussels Marinara: tomato broth, garlic, white wine
Chicken Marsala: mushrooms, onion, Marsala wine	Grilled Salmon: with pesto sauce
Eggplant Parmigiana: mozzarella, tomato sauce	Veal Bocconcini Boscaiola: tender veal morsels with mushrooms, onion, tomato, peas, red wine +\$6pp
Filet of Basa Calabrese: white fish filet with artichokes, olives, capers, roasted peppers, tomato	Beef Short Ribs: braised with carrots, onions, Cabernet sauce +\$6pp
Veal Pizzaiola: olives, capers, oregano, garlic tomato sauce +\$7pp	Beef Braciolo: beef stuffed with eggs, pine nuts, raisins, bread crumbs +\$6pp
Filet of Basa Francese: egg dipped, lemon white wine sauce	Chicken Francese: egg dipped, lemon white wine sauce
Shrimp Scampi: garlic, lemon white wine sauce +\$6pp	
Sausage and Peppers: onion, peppers, tomato sauce, garlic	

Dessert

Mini Cannoli & Biscotti Platter	Tiramisu
Seasonal Fresh Fruit	Cheesecake

Add Ons: + 3 pp per selection

Steamed broccoli w/garlic & oil	Asparagus
Fresh roasted vegetables	Broccoli di Rape
Rosemary Roasted Potato	Mashed Potato