

Sunday
The Villa Roma Dining Room

Appetizer

Heirloom Tomato Salad
Heirloom Tomatoes with Mozzarella Cheese Balls

Soup or Pasta

Fettuccini
Fettuccini Pasta in Marinara or an Alfredo Sauce

Italian Wedding
Tiny meatballs are combined with spinach, carrot, and pasta for this delicious Italian soup.

Salad

Mediterranean
Fresh greens with roasted peppers, artichoke hearts, kalamata olives, cucumbers and Feta cheese in a sun-dried tomato vinaigrette.

Entrée

Rib-eye Steak
Choice Rib-eye Seasoned Broiled to Your Request.

Almond Crusted Chicken
Almond Crusted Chicken Breast Served with Orange Brandy Glaze

Shrimp
Shrimp in a Zinfandel Wine Sauce over a Saffron Rice

Hungarian Goulash
Hungarian Goulash with Braised Beef Bola over Egg noodle

Wild Mushroom and Roasted Vegetables
Wild Mushroom and Roasted Vegetables Over a Bed of Linguini

Served with Baked Potato and Fresh Vegetable Medley.

Dessert

Cheesecake
Cheesecake

Ice Cream
Vanilla, Chocolate, Strawberry or Rainbow Sherbet.

Tiramisu
Traditional Mascarpone, Coffee & Brandy, Finished with Cocoa Dust.

Sugar Free Option
Ask Your Server

(GF) Gluten Free

Menu Subject to Change

Please advise your server of any food allergies and we will do our best possible to accommodate you.

Monday
The Villa Roma Dining Room

Appetizer

Fried Calamari

Golden Browned Served with a Slightly spicy Marinara Sauce.

Soup or Pasta

Minestrone

*Traditional home-made Italian Vegetable
Soup*

Bowtie

*Bowtie Noodles in our Marinara or White
Clam Sauce.*

Salad

Cheese Tortellini Salad with Grilled Vegetables

Entrée

Braised Short Rib

Braised Short Ribs with wild Mushrooms

Mediterranean Sea Bass

Sea bass served with Capers and Lemon Sauce

Tri-color Tortollini

Tri-color Tortollini with Roasted Vegetable

Chicken Parmigiana

*Boneless Breast of Chicken Baked in Marinara Sauce and Topped with Melted Mozzarella
Cheese Served over Pasta*

Served with Mashed Red Potatoes and Fresh Green Beans with Onion and Pimentos.

Dessert

Napoleon

*A Flaky Puff Pastry Filled with Custard
Topped with A Chocolate ganache.*

Coconut Cake

Ice Cream

*Vanilla, Chocolate, Strawberry or Rainbow
Sherbet.*

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Gluten Free (GF)

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Tuesday
The Villa Roma Dining Room

Appetizer

Grilled Asparagus

Grilled Asparagus with Asiago Cheese and Soppresseta

Soup or Pasta

Tomato Basil

Cream of Tomato Basil Soup

Ziti

Ziti in a Bolognese meat sauce

Salad

Waldorf Salad

Entrée

Bone-in Veal Chop

Broiled Veal Chop with Fini Herbs and Veal Demi Glace.

Red Snapper

Pan Fried Red Snapper Served with Wild Rice

Cornish Hen (GF)

Cornish Game Hen Grilled with Herbs. Served Over wild Rice and Jus Lie

Spanakopitta

Fresh Made Spanakopitta wit spinach Onions and Feta Cheese

Dessert

Linzer Tart

Linzer Tart With Fresh Raspberries

Ice Cream

*Vanilla, Chocolate, Strawberry or
Rainbow Sherbet.*

Boston Cream

*Yellow Cake with a Pastry Cream
Filling Surrounded by Toasted Coconut
and a Chocolate Fudge Topping.*

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Wednesday
The Villa Roma Dining Room

Appetizer

Yellowfin Tuna
Yellowfin Tuna served with Soba Noodle Salad

Soup or Pasta

Lentil
A Rustic Lentil Soup with Vegetables

Shells
Pasta Shells with a Puttanesca Sauce

Salad

Lo Mein Noodles with Chinese Vegetables

Entrée

Grilled Bone-in Pork Chop
Grilled Pork Chop Served on a Bed of Plums and Shitake Mushrooms with Mashed Potatoes

Stuffed Sole
A Filet of Sole Stuffed with Crab meat, Onions, Peppers and Baked in White Wine and Sherry, with a White Mornay Sauce.

Garlic Chicken
Garlic Chicken over Linguini

Eggplant Parmigiana
Layers of Sautéed Eggplant with our Rich Marinara Sauce and Mozzarella Cheese. Served with Linguine

Hawaiian Pineapple Steak Tidbits
Hawaiian Pineapple Steak Tidbits
Entrées Served with Rice Pilaf and Spinach Sautéed in Garlic and Oil

Dessert

Rice Pudding
Strawberry Cake
Sugar Free Option
Ask Your Server

Ice Cream
Vanilla, Chocolate, Strawberry or Rainbow Sherbet.

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Gluten Free (GF)

Menu Subject to Change

Caesar Night

The Villa Roma Dining Room

Appetizer

<i>Pork Spare Ribs</i>	<i>Baked Capucella with Bread Crumbs</i>
<i>Sausage and Peppers</i> <i>Our Traditional Sausage, Peppers and Onions.</i>	<i>Breaded Mushrooms</i>
<i>Squid and Conch Salad</i>	<i>Fresh Melon with Prosciutto</i>

Pasta

Ravioli
Five Cheese Ravioli in Marinara Sauce

Salad

Villa Roma Garden Salad

Entrée

Prime Rib (GF)
Prime Ribs of Beef Au Jus , Slow-Roasted and Carved to Order Served

Salmon
Salmon fillet with a Dill Butter sauce.

Chicken Saltimbocca
Chicken Cutlet with Spinach and Prosciutto
Served with Broccoli with Garlic and Oil

Dessert

<i>Assorted Italian Pastries</i>	<i>Fresh Grapes with Provolone Cheese.</i>
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Friday
The Villa Roma Hotel

Appetizer

Roasted Beets

Roasted Beets Tossed in a Vinaigrette with Gorgonzola Cheese

Soup or Pasta

Lobster Bisque

Pureed lobster, with heavy cream and a touch of Sherry produce a robust and rich flavor.

Tortellini

Tortellini served with a Mushroom Sauce

Salad

Antipasto Salad

Entrée

NY Strip

A 10 Oz NY Strip Steak Prepared to your Request

Roasted Duck a L'orange

Roasted Duck served with Grilled Sliced Oranges and an Orange Sauce

Shrimp Scampi

Plump Shrimp Sautéed with a Creamy Butter, Wine and Lemon Sauce over a bed of Linguini

Chicken Marsala

Tender Chicken Breast Served in a Marsala Sauce with Mushrooms

Stuffed Pepper

Stuffed Bell Pepper with Grilled Vegetables, Ricotta Cheese and Marinara Sauce

Served with Twice Baked Potato and Fresh Whole Green Beans with Onions and Pimentos

Dessert

Carrot Cake

Moist and Flavorful with Grated Carrots and Frosted with a Delicious Cream Cheese Frosting.

Tulip Cup

A Chocolate Tulip filled with Mousse

Ice Cream

Vanilla, Chocolate or Strawberry

Sugar Free Option

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Saturday
The Villa Roma Hotel

Appetizer

Sausage Wrap
Sweet Italian Sausage Wrapped in a Puff Pastry

Soup or Pasta

Pasta Fagioli
Ditalini Noodles, Northern and Kidney
Beans, Prosciutto, Bacon and Garden
Vegetables, Blended with Herbs and Spices.

Manicotti
Cheese Stuffed Pasta Tubes Baked and
Topped with Melted Mozzarella Cheese
and Marinara Sauce .

Salad

Caprese Salad

Entrée

Surf and Turf
Choice Baseball Steak with a Broiled Lobster Tail.

Chicken Francaise
Tender Chicken Breast Baked to Perfection and Served in a Butter Sauce.

French Tower
Grilled Vegetables Topped with Mozzarella and Pesto Sauce

Salmon
Pan Seared Salmon with a Beurre Blanc Sauce. Served with Rice pilaf
Served with Roasted Red Potato and Sautéed Zucchini and Yellow Squash

Dessert

Chocolate Mousse Cake

Fresh Fruit Tart

Sugar Free Option

Ask Your Server

Ice Cream

Vanilla, Chocolate, Strawberry or Rainbow
Sherbet.

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