



VILLA ROMA MAIN DINING ROOM

SUNDAY

APPETIZER

Fruit Cup Supreme (GF)

Artichoke Dip
– with Italian Flat Bread –

SOUP OR PASTA

Fettuccini
– Fettuccini Pasta in Marinara or an Alfredo Sauce –

Italian Wedding
– Tiny Meatballs with Spinach, Carrots, and Pasta –

SALAD

Caesar Salad
– Romaine Lettuce with Caesar Dressing –

Villa Roma Garden Salad

ENTRÉE

Sliced Sirloin (GF)
– Roasted Sliced New York Shell of Beef with Mushroom Sauce –

Almond Crusted Chicken (*)
– Almond Crusted Chicken Breast Served with Orange Brandy Glaze –

Vegetarian Lasagna
– Italian Style Vegetarian Lasagna with a Marinara Sauce –

Seared Red Snapper
– Seared Red Snapper Served with a Lemon Butter Wine Caper Sauce –

DESSERT

Ice Cream
– Vanilla, Chocolate, Strawberry,
or Rainbow Sherbet –

Chocolate Tulip
– Chocolate Tulip Filled with
Raspberry Mousse Topped with
Fresh Berries –

Homemade Boston
Creme Pie

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

– Menu Subject to Change –

– Gluten Free (GF) Contains Nuts (*) –





VILLA ROMA MAIN DINING ROOM

MONDAY

APPETIZER

Fruit Cup Supreme (GF)

Asian Pork Belly

*– Braised Pork Belly Sliced and Deep Fried till Crispy,
Tossed in a Sweet Thia Chili Glaze and Served over Napa
Cabbage Slaw –*

SOUP OR PASTA

Minestrone

– Traditional Homemade Italian Vegetable Soup –

Bowtie

– Bowtie Noodles in our Marinara –

SALAD

Tri-Colored Tortellini

– Tri-Colored Tortellini with Roasted Vegetables –

Villa Roma Garden Salad

ENTRÉE

Italian Meatloaf

– Italian Style Meatloaf Served with Marinara Sauce and Mashed Potatoes –

Chicken Manzini

– Chicken Breast Topped with Mozzarella on a Bed of Spinach with a Pink Cream Sauce, Rosemary, Shallots, and Tomatoes –

Vegetarian Personal Pizza

Gilled Mahi-Mahi (GF)

– Grilled Mahi-Mahi Served on a Bed of Provençal with Mango Salsa –

DESSERT

Homemade Apple Crisp

– with Cinnamon Whipped Cream –

Cappuccino Cake

Ice Cream

*– Vanilla, Chocolate, Strawberry, or
Rainbow Sherbet –*

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– Menu Subject to Change –

– Gluten Free (GF) –





VILLA ROMA MAIN DINING ROOM

TUESDAY

APPETIZER

Fruit Cup Supreme (GF)

Grilled Assorted Vegetables

– Served with Mozzarella Cheese, Portabella Mushrooms
and a Tomato Vinaigrette –

SOUP OR PASTA

Cream of Mushroom

Ziti Bolognese

SALAD

Villa Roma Garden Salad

Caprese Salad

ENTRÉE

Braised Lamb Shanks

– with Parmesan Risotto –

Free Range Chicken Breast

– with Wild Rice, Cranberries, and Champaign Sauce –

Shrimp and Scallops (GF)

– with a Zinfandel Wine Sauce over Risotto –

Vegetarian Wild Mushroom Ravioli

DESSERT

Ice Cream

– Vanilla, Chocolate, Strawberry, or
Rainbow Sherbet –

Black Forest Cake

Imperial Rice Pudding

– with Golden Raisins –

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– Menu Subject to Change –

– Gluten Free (GF) –





VILLA ROMA MAIN DINING ROOM

WEDNESDAY

APPETIZER

Fruit Cup Supreme (GF)

BBQ Pork Shanks

– Mini BBQ Pork Shanks Served over Julienne Vegetables –

SOUP OR PASTA

Vegetable Lentil Soup

Shells Alla Puttanesca

SALAD

Villa Roma Garden Salad

Orange Spinach Salad

– Fresh Spinach, Bacon Crumbles, Herb Boiled Egg Crumbs
with a Blood Orange and Shallot Vinaigrette –

ENTRÉE

Stuffed Pork Chop

– Pork Chopped Stuffed with Pancetta and Fontina Cheese Served with Mashed Potatoes –

Chicken Francaise

– Tender Chicken Breast Baked to Perfection and Served in a Butter Sauce over Linguini –

Trout Almondine (*)

Broccoli Rabe (GF)

– Broccoli Rabe Sautéed with Garlic and Oil Over a Bed of Pasta with Sweet Italian Sausage –

– All Served with Brown Rice and Roasted Cauliflower –

DESSERT

Ice Cream

– Vanilla, Chocolate, Strawberry, or
Rainbow Sherbet –

Pana Cotta

Limoncello Raspberry
Cake

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– Menu Subject to Change –

– Gluten Free (GF) Contains Nuts (*) –





VILLA ROMA MAIN DINING ROOM

CAESAR'S NIGHT

APPETIZER



Sausage, Peppers, and Onions

Fresh Melon with Prosciutto

Breaded Mushrooms

Pork Spare Ribs

Calamari/Scungilli Salad

PASTA



Ravioli

– Three Cheese Ravioli in Marinara Sauce –

SALAD



Caesar Salad

– Romaine Lettuce with Caesar Dressing –

ENTRÉE



Prime Rib (GF)

– Prime Ribs of Beef Au Jus Slow-Roasted and Carved to Order –

Dill Butter Salmon Fillet

Chicken Saltimbocca

– Chicken Cutlet with Spinach, Prosciutto, and Mozzarella –

– All Served with Broccoli with Garlic and Oil –

DESSERT



Assorted Italian Pastries

Fresh Grapes and Provolone Cheese

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– Gluten Free (GF) –





VILLA ROMA MAIN DINING ROOM

FRIDAY

APPETIZER

Fruit Cup Supreme (GF)

Mushrooms and Artichokes
– *Marinated in Our Chef's Special Marinade* –

SOUP OR PASTA

Lobster Bisque
– *Pureed Lobster with Heavy Cream and a Touch of a Robust Rich Sherry* –

Linguini
– *Your Choice of White Clam Sauce or Marinara Sauce* –

SALAD

Villa Roma Garden Salad

Roasted Vegetable Salad

ENTRÉE

Grilled N.Y. Strip Steak (GF)

Chicken Parmigiana
– *Chicken Breast Baked in Marinara Sauce Topped with Melted Mozzarella and Served over Pasta* –

Shrimp Scampi
– *Plump Shrimp Sautéed in a Lemon Butter Wine Sauce* –

French Tower (GF)
– *Grilled Vegetables Topped with Mozzarella and Pesto Sauce* –

DESSERT

Ice Cream
– *Vanilla, Chocolate, Strawberry, or Rainbow Sherbet* –

Cherry Struedal

Carrot Cake (*)
– *Moist and Flavorful with Grated Carrots, nuts, and a Delicious Cream Cheese Frosting* –

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– *Gluten Free (GF) Contains Nuts (*)* –





VILLA ROMA MAIN DINING ROOM

SATURDAY

APPETIZER

Fruit Cup Supreme (GF)

Tripe

– A Traditional Italian Favorite in a Rich Marinara Sauce –

SOUP OR PASTA

Pasta Fagioli

– Ditalini Noodles, Northern and Kidney Beans, Prosciutto, Bacon, and Garden Vegetables with Herbs and Spices –

Penne Ala Vodka

– Penne with a Pink Cream Vodka Sauce with Prosciutto, Pancetta, Tomato, and a Hint of Crushed Red Pepper –

SALAD

Villa Roma Garden Salad

ENTRÉE

Prime Rib (GF)

– Prime Ribs of Beef Au Jus Slow-Roasted and Carved to Order –

Chicken Marsala

– Tender Chicken Breast Served in Marsala Sauce with Mushrooms and Mashed Potatoes –

Baked Salmon (GF)

– Lemon Buttered Salmon Served with Rice –

Butternut Squash Ravioli

– Smothered in a Brown Butter Sauce –

DESSERT

Coconut Cake

– Homemade Coconut Cake with a Lemon Filling –

Ice Cream

– Vanilla, Chocolate, Strawberry, or Rainbow Sherbet –

N.Y. Style Cheesecake

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