



VILLA ROMA MAIN DINING ROOM

SUNDAY

APPETIZER



Seasonal Fresh Fruit (GF)

Artichoke Dip
– with Italian Flat Bread –

SOUP OR PASTA



Italian Wedding Soup (GF)

Fettuccini
– Fettuccini Pasta in Marinara or an Alfredo Sauce –
(GF Pasta Available)

SALAD



Villa Roma Garden Salad (GF)

ENTRÉE



– All Entrées Served with Chef's Appropriate Seasonal Accompaniments –

Grilled N.Y. Strip Steak (GF)

Almond Crusted Chicken (*)

– Almond Crusted Chicken Breast Served with Orange Brandy Glaze –

Flounder Filet Francese

– Served with a Lemon Butter Wine Sauce –

Grilled Vegetable Lasagna

DESSERT



Chocolate Tulip (GF)
– Chocolate Tulip Filled with
Raspberry Mousse Topped with
Fresh Berries –

Ice Cream or Sherbet


Homemade Coconut
Cake
– with Lemon Filling –

– Any Dietary Restrictions Please bring to your Server's Attention Immediately –

– Gluten Free Pasta, and Sugar or Gluten Free Desserts Available –

– Children's Menu Selection Available Nightly –

– Menu Items Subject to Change –





VILLA ROMA MAIN DINING ROOM

MONDAY

APPETIZER

Seasonal Fresh Fruit (GF)

Asian Pork Belly

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

SOUP OR PASTA

Bowtie

*– Bowtie Noodles in our Marinara –
GF Pasta Options Available*

Minestrone Soup

SALAD

Villa Roma Garden Salad (GF)

ENTRÉE

– All Entrées Served with Chef's Appropriate Seasonal Accompaniments –

Broiled Fillet of Cod (GF)

Veal Parmesan with Linguini

Chicken Marsala

– Tender Chicken Breast Served in Marsala Sauce with Mushrooms –

Vegetarian Personal Pizza

DESSERT

Cappuccino Cake

Ice Cream, Sherbet, Sorbet


Apple Puff Pastry

– Any Dietary Restrictions Please bring to your Server's Attention Immediately –

– Gluten Free Pasta, and Sugar or Gluten Free Desserts Available –

– Children's Menu Selection Available Nightly –

– Menu Items Subject to Change –





VILLA ROMA MAIN DINING ROOM

TUESDAY

APPETIZER

Seasonal Fresh Fruit (GF)

Grilled Vegetables

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

SOUP OR PASTA

Mushroom Bisque

Ziti Bolognese

GF Pasta Options Available

SALAD

Villa Roma Garden Salad (GF)

ENTRÉE

– All Entrées Served with Chef's Appropriate Seasonal Accompaniments –

Sliced London Broil with Mushroom Sauce (GF)

Chicken Manzini

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

Crab Stuffed Sole

– Sole Stuffed with Lump Crab with Lemon Butter Caper Sauce –

Wild Mushroom Ravioli

– Served with Pesto Sauce –

DESSERT

Pumpkin Cheesecake

Ice Cream, Sherbet,

Sorbet

Tiramisu

– Menu Items Subject to Change –

– Children's Menu Selection Available Nightly –

– Gluten Free Pasta, and Sugar or Gluten Free Desserts Available –

– Any Dietary Restrictions Please bring to your Server's Attention Immediately –





VILLA ROMA MAIN DINING ROOM

WEDNESDAY

APPETIZER

Seasonal Fresh Fruit (GF)

BBQ Pork Shanks (GF)
– *Mini BBQ Pork Shanks Served over Julienne
Vegetables* –

SOUP OR PASTA

Lentil Soup (GF)

Shells Ala Puttanesca
GF Pasta Option Available

SALAD

Villa Roma Garden Salad (GF)

ENTRÉE

– *All Entrées Served with Chef's Appropriate Seasonal Accompaniments* –

Pan Seared Trout Almondine

Grilled Pork Chop with Wild Forest Mushrooms and Mashed Potatoes (GF)

Chicken Francaise

– *Served in a Butter Sauce over Linguini* –

Eggplant Rolatini

– *Topped with Marinade Sauce* –

DESSERT

Lemoncello Cheesecake
– *Traditional Cheesecake with a
Hint of Lemoncello Liquor* –

Ice Cream, Sherbet, Sorbet

Triple Chocolate Mousse

– *Any Dietary Restrictions Please bring to your Server's Attention Immediately* –

– *Gluten Free Pasta, and Sugar or Gluten Free Desserts Available* –

– *Children's Menu Selection Available Nightly* –

– *Menu Items Subject to Change* –





VILLA ROMA MAIN DINING ROOM

CAESAR'S NIGHT

APPETIZER



Fresh Melon with Prosciutto (GF)

Sausage, Peppers, and Onions (GF)

Squid and Conch Salad

Pork Spare Ribs (GF)

Breaded Mushrooms

PASTA



Ravioli

– Three Cheese Ravioli in Marinara Sauce –

SALAD



Caesar Salad

– Romaine Lettuce with Caesar Dressing –
(Garden Salad Available)

ENTRÉE



– All Served with Broccoli with Garlic and Oil –

Slow-Roasted Prime Rib of Beef Au Jus (GF)

Dill Butter Salmon Fillet (GF)

Stuffed Chicken Breast (GF)

– Airline Chicken Breast Stuffed with Canadian Bacon and Fontina Cheese in a Light Cream Sauce with Shallots and Scallions –

DESSERT



Assorted Italian Pastries

Fresh Grapes and Provolone Cheese

– Any Dietary Restrictions Please bring to your Server's Attention Immediately –

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

– Menu Items Subject to Change –





VILLA ROMA MAIN DINING ROOM

FRIDAY

APPETIZER

Seasonal Fresh Fruit (GF)

Tomato Mozzarella Caprese (GF)

SOUP OR PASTA

Sherried Lobster Bisque (GF)

Linguini

– Choice of White Clam Sauce or Marinara Sauce –
GF Pasta Available

SALAD

Villa Roma Garden Salad (GF)

ENTRÉE

– All Entrées Served with Chef's Appropriate Seasonal Accompaniments –

Braised Boneless Short Ribs (GF)

Chicken Parmigiana

– Chicken Breast Baked in Marinara Sauce Topped with Melted Mozzarella and Served over Linguine –

Shrimp Scampi Alfredo

French Tower (GF)

– Grilled Vegetables Topped with Mozzarella and Pesto Sauce –

DESSERT

Carrot Cake (*)

– Moist and Flavorful with Grated Carrots, nuts, and a Delicious Cream Cheese Frosting –

Ice Cream, Sherbet,
Sorbet

Spumoni Bomba

– Any Dietary Restrictions Please bring to your Server's Attention Immediately –

– Gluten Free Pasta, and Sugar or Gluten Free Desserts Available –

– Children's Menu Selection Available Nightly –

– Menu Items Subject to Change –





VILLA ROMA MAIN DINING ROOM

SATURDAY

APPETIZER

Seasonal Fresh Fruit (GF)

Tripe (GF)

– An 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 Cream Vodka Sauce with Prosciutto,
Pancetta, Tomato, and Crushed Red Pepper –
GF Pasta Available

SALAD

Villa Roma Garden Salad (GF)

ENTRÉE

– All Entrées Served with Chef's Appropriate Seasonal Accompaniments –

Slow-Roasted Prime Rib of Beef Au Jus (GF)

Chicken Marsala

– Tender Chicken Breast Served in Marsala Sauce with Mushrooms –

Baked Salmon over Rice

Butternut Squash Ravioli (Vegetarian Option)

– Smothered in a Brown Butter Sauce –

DESSERT

Tiramisu

Ice Cream, Sherbet,
Sorbet

Cheesecake

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

– Menu Items Subject to Change –

