

Focaccia

EGGPLANT FOCACCIA	12.95
With fresh mozzarella, roasted peppers, fresh tomato and basil	
CHICKEN FOCACCIA	12.95
With fresh mozzarella, roasted peppers, fresh tomato and basil	
PLAIN FOCACCIA	12.95
With fresh mozzarella, roasted peppers, fresh tomato and basil	
ROMANA FOCACCIA	12.95
With grilled chicken, spinach and fresh mozzarella	


Heros

PANINO CON POLLO	14.95
Grilled chicken with fresh mozzarella and roasted peppers	
MEATBALL PARMIGIANA	14.95
CHICKEN CUTLET PARMIGIANA	14.95
VEAL CUTLET PARMIGIANA	15.95
SAUSAGE AND PEPPERS	14.95
SHRIMP PARMIGIANA	17.95
FRIED CHICKEN HERO	14.95
Fried chicken with sautéed spinach and melted fresh mozzarella	
PEPPER AND EGG	12.95
POTATO AND EGG	12.95

Sides

BROCCOLLI RABE	12.95
SAUSAGE	10.95
MEATBALLS	10.95

CATERING AVAILABLE TAKEOUT AVAILABLE



With Every takeout order of \$75 or more, receive a complimentary bottle of wine.



35 Deer Park Avenue
Babylon Village, NY 11702
Phone 631-422-7037
www.cafeilvillaggio.com



We will accommodate any dietary needs or requests

Café Il Villaggio



631.422.7037

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Babylon, New York 11702

Antipasti

BAKED CLAMS	11.95	ANTIPASTO TRE PIANI	14.95
FRIED CALAMARI	13.95	Grilled eggplant, roasted red peppers, portobello mushrooms layered with fresh mozzarella and drizzled with balsamic	
MOZZARELLA CAPRESE	13.95	COCONUT SHRIMP	16.95
Fresh mozzarella and tomato		Orange ginger dipping sauce	
ZUPPA DI MUSSELS	13.95	MOZZARELLA STICKS	11.95
Marinara or garlic wine sauce		CLAMS MARE CHIARO	13.95
CALAMARI ARRABIATI	13.95	White wine and tomato broth	
Fried calamari with cherry peppers in a spicy sauce		SHRIMP COCKTAIL	16.95
ANTIPASTO FREDDO	15.95		
Cold antipasto			

Pizzette

MARGARITA PIZZETTA	11.95	SALAD PIZZETTA	14.95
BUFFALO CHICKEN PIZZETTA	14.95	Red onion, rocket arugula, shaved parmigiano, tossed in a house dressing	
BARBEQUE CHICKEN PIZZETTA	14.95		
BRUSCHETTA PIZZETTA	14.95		

Insalate

TOSSED SALAD	11.95	BUFFALO CHICKEN SALAD	16.95
CAESAR SALAD	11.95	Topped with crispy fried chicken and crumbled blue cheese	
FRESH MOZZARELLA SALAD	13.95	INSALATA TRE COLORE	16.95
GRILLED CHICKEN SALAD	15.95	Tri-color salad blend with cranberries, candied walnuts and gorgonzola, tossed with house dressing	
GRILLED SHRIMP SALAD	20.95		
GRILLED SALMON SALAD	21.95		
WARM SPINACH SALAD	16.95		
Cranberries, toasted pignoli nuts, and shaved parmigiano tossed in a warm balsamic dressing			
INSALATA CON MELLE	16.95		
Rocket arugula, tossed with toasted walnuts, apples and crumbled gorgonzola in a house dressing			

Soups

PASTA E FAGIOLI	8.95
LENTIL	8.95
STRACCIATELLA	8.95

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* Consuming raw or undercooked meats, seafood, shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

Primi Piatti ~ Pasta

PENNE PRIMAVERA		CAVATELLI DEL-ORTO	
mushrooms, peas, broccoli, spinach, carrots, peppers and gaeta olives with garlic and oil	20.95	crumbled sausage and broccoli rabe in garlic and oil	24.95
PENNE FRANCESCA		SPAGHETTI WITH CLAM SAUCE	
chicken, peas, onions and prosciutto in a light tomato wine sauce	22.95	Red or White	23.95
SPAGHETTI NAPOLITANA		SPAGHETTI WITH CALAMARI	
shrimp marinara over spaghetti	26.95	BLACK FETTUCCINE PUGLIESE	
FARFALLE FIORENTINA		Shrimp and Scallops in a creamy garlic sauce	27.95
peas, mushrooms, prosciutto and ground meat in a pink sauce	21.95	PARPARDELLE SCIACCA	
RIGATONI ALLA VODKA		wild mushrooms and prosciutto in a delicate cream sauce	24.95
prosciutto and onion with pink sauce	19.95	CAPPELINI CAMPUSA	
LINGUINE AL VERDI		Shrimp, artichoke hearts, sun dried tomato and grape tomato in a house wine sauce	26.95
spinach, basil, parsley and pignoli with garlic and oil	21.95	FETTUCCINE GALLO	
LINGUINE AL PESCATORE		chicken, baby portobello mushrooms, bacon and onions	
shrimp, calamari, scallops and clams in marinara sauce	28.95	with fresh herbs in a cream sauce	24.95
FETTUCCINE CON PANNA PROSCIUTTO		PARPARDELLE LUGANO	
prosciutto with alfredo sauce	21.95	shrimp with fresh tomato and rocket arugula in a cream garlic sauce topped with shaved parmigiano	27.95
TORTELLINI BOLOGNESE		BUSIATA TRAPANESE	
ground meat in a pink sauce	21.95	grilled chicken, baby spinach, red peppers and grape tomato in a creamy pesto sauce	24.95
RIGATONI PROFUMATA		PARPARDELLE SICILIANE	
crumbled sausage, broccoli, sun dried tomatoes in garlic and oil	21.95	chop meat, peas, pignoli nuts, prosciutto and raisins in tomato beschamel sauce	23.95
GNOCCCHI GENOVESE		FARFALLE DA VINCI	
pesto, grape tomato and sausage	22.95	peas, prosciutto and mushrooms in a cream sauce	21.95
PENNE ROMANO		RIGATONI DI CASA	
chicken, spinach, sun dried tomato and fresh tomato in a pink sauce	22.95	filetti pomodoro tossed with fresh mozzarella and basil	22.95
LINGUINE GIULIO		SPAGHETTI CARRETIERA	
mussels, clams, scallops and shrimp in a garlic wine sauce	27.95	crumbled sausage, onions and pignoli nuts topped with shaved parmigiano	23.95
SPAGHETTI CON COZZE			
mussels & marinara sauce	24.95		
STUFFED RIGATONI ALLA VODKA	20.95		
PENNE SALSICCIA			
crumbled sausage, grape tomato and fresh herbs in a cream sauce	23.95		

Pasta Classics

SPAGHETTI AND MEATBALLS	19.95	LOBSTER RAVIOLI	
MANICOTTI	19.95	IN PINK SAUCE	21.95
BAKED ZITI	19.95	EGGPLANT RAVIOLI	
MEAT LASAGNA	19.95	IN PINK SAUCE	19.95
SPINACH MANICOTTI	19.95	STEAK & PORTOBELLO RAVIOLI	
CHEESE RAVIOLI		IN A CREAMY MUSHROOM SAUCE	23.95
IN TOMATO SAUCE	19.95		

Secondi Piatti ~ Entrees

All entrees come with choice of pasta or salad

POLLO ~ CHICKEN

MARSALA	25.95	TRE VENEZIE	25.95
marsala wine and fresh mushrooms		artichoke hearts and mushrooms in a house wine sauce	
FRANCESE	25.95	BRUSCHETTA	25.95
white wine and lemon sauce		fried chicken, tomato bruschetta drizzled with a balsamic demi glaze	
PIZZAIOLA	25.95	SORRENTINO	25.95
fresh tomatoes, fresh basil and a touch of marsala wine		fresh mozzarella and eggplant topped with a sherry demi sauce	
PARMIGIANA	25.95	BALSAMICO	25.95
tomato sauce and mozzarella		chicken with red peppers, onions and mushrooms in a balsamic demi glaze	
TRAFFICIELLO	25.95	PICATA	25.95
portobello mushrooms in a lemon wine sauce		chicken in a lemon caper sauce over spinach	

PESCE ~ FISH

GAMBERI PARMIGIANA	26.95	CALAMARI FRA DIAVOLO	26.95
shrimp, tomato sauce and mozzarella		SALMONE ALLA GRIGLIA	26.95
GAMBERI SCAMPI	26.95	topped with creamy sherry sauce, served over a bed of spinach	
shrimp sauteed in a butter and wine sauce		CODFISH PORTOFINO	26.95
GAMBERI OREGANATE	26.95	shrimp baked in butter sauce topped with seasoned bread crumbs	
shrimp sauteed in white wine and lemon sauce	26.95	FILLET OREGANATA	26.95
STUFFED SHRIMP	26.95	flounder topped with toasted bread crumbs over spinach	
stuffed with crab meat and drizzled with a creamy garlic sauce		SHRIMP MONOCHINO	26.95
		shrimp with mixed mushrooms in a marsala sauce topped with fresh mozzarella	

VITELLA ~ VEAL

MARSALA	30.95	MILANESE	30.95
veal scallopine and mushrooms in a marsala sauce		veal cutlet, rocket arugula, red onion and grape tomatoes	
PIZZAIOLA	30.95	SCOPELLO	30.95
veal scallopine, fresh tomatoes, basil and a touch of marsala wine		veal with shallots, portobello mushrooms and sun dried tomato in a house wine sauce	
DEL VILLAGGIO	30.95	INICI	30.95
veal scallopine, onions, peas, prosciutto, mushrooms and a touch of white wine		veal cutlet layered with grilled eggplant and fresh mozzarella in a house marsala sauce with baby portobello mushrooms	
FRANCESE	30.95		
veal scallopine in a white wine lemon sauce			
PARMIGIANA	30.95		
veal cutlet, tomato sauce and mozzarella			

MELENZANE ~ EGGPLANT

PARMIGIANA	23.95	ROLATINI DI MELENZANE	23.95
ALLA SICILIANA	23.95	Eggplant rolled with ricotta	
baked eggplant with marinara sauce, parmigiano and basil		TOSCANA	23.95
		baked eggplant layered with spinach and melted mozzarella	