

Focaccia

EGGPLANT FOCACCIA	13.95
With fresh mozzarella, roasted peppers, fresh tomato and basil	
CHICKEN FOCACCIA	13.95
With fresh mozzarella, roasted peppers, fresh tomato and basil	
PLAIN FOCACCIA	13.95
With fresh mozzarella, roasted peppers, fresh tomato and basil	
ROMANA FOCACCIA	13.95
With grilled chicken, spinach and fresh mozzarella	


Heros

PANINO CON POLLO	15.95
Grilled chicken with fresh mozzarella and roasted peppers	
MEATBALL PARMIGIANA	15.95
CHICKEN CUTLET PARMIGIANA	15.95
VEAL CUTLET PARMIGIANA	16.95
SAUSAGE AND PEPPERS	15.95
SHRIMP PARMIGIANA	19.95
FRIED CHICKEN HERO	15.95
Fried chicken with sautéed spinach and melted fresh mozzarella	
PEPPER AND EGG	13.95
POTATO AND EGG	13.95

Sides

BROCCOLLI RABE	13.95
SAUSAGE	11.95
MEATBALLS	11.95

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	13.95	ANTIPASTO TRE PIANI	16.95
FRIED CALAMARI	15.95	Grilled eggplant, roasted red peppers, portobello mushrooms layered with fresh mozzarella and drizzled with balsamic	
MOZZARELLA CAPRESE	14.95	COCONUT SHRIMP	17.95
Fresh mozzarella and tomato		Orange ginger dipping sauce	
ZUPPA DI MUSSELS	15.95	MOZZARELLA STICKS	13.95
Marinara or garlic wine sauce		CLAMS MARE CHIARO	15.95
CALAMARI ARRABIATI	15.95	White wine and tomato broth	
Fried calamari with cherry peppers in a spicy sauce		SHRIMP COCKTAIL	17.95
ANTIPASTO FREDDO	17.95		
Cold antipasto			

Pizzette

MARGARITA PIZZETTA	14.95	SALAD PIZZETTA	17.95
BUFFALO CHICKEN PIZZETTA	18.95	Red onion, rocket arugula, shaved parmigiano, tossed in a house dressing	
BARBEQUE CHICKEN PIZZETTA	18.95		

Insalate

TOSSED SALAD	12.95	BUFFALO CHICKEN SALAD	17.95
CAESAR SALAD	12.95	Topped with crispy fried chicken and crumbled blue cheese	
FRESH MOZZARELLA SALAD	15.95	INSALATA TRE COLORE	17.95
GRILLED CHICKEN SALAD	17.95	Tri-color salad blend with cranberries, candied walnuts and gorgonzola, tossed with house dressing	
GRILLED SHRIMP SALAD	22.95		
GRILLED SALMON SALAD	23.95		
WARM SPINACH SALAD	17.95		
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	22.95	CAVATELLI DEL-ORTO	24.95
mushrooms, peas, broccoli, spinach, carrots, peppers and gaeta olives with garlic and oil		crumbled sausage and broccoli rabe in garlic and oil	
PENNE FRANCESCA	23.95	SPAGHETTI WITH CLAM SAUCE	23.95
chicken, peas, onions and prosciutto in a light tomato wine sauce		Red or White	
SPAGHETTI NAPOLITANA	26.95	BLACK FETTUCCINE PUGLIESE	27.95
shrimp marinara over spaghetti		Shrimp and Scallops in a creamy garlic sauce	
FARFALLE FIORENTINA	22.95	PARPARDELLE SCIACCA	24.95
peas, mushrooms, prosciutto and ground meat in a pink sauce		wild mushrooms and prosciutto in a delicate cream sauce	
RIGATONI ALLA VODKA	19.95	CAPPELINI CAMPUSA	28.95
prosciutto and onion with pink sauce		Shrimp, artichoke hearts, sun dried tomato and grape tomato in a house wine sauce	
LINGUINE AL VERDI	22.95	FETTUCCINE GALLO	24.95
spinach, basil, parsley and pignoli with garlic and oil		chicken, baby portobello mushrooms, bacon and onions with fresh herbs in a cream sauce	
LINGUINE AL PESCATORE	29.95	PARPARDELLE LUGANO	28.95
shrimp, calamari, scallops and clams in marinara sauce		shrimp with fresh tomato and rocket arugula in a cream garlic sauce topped with shaved parmigiano	
FETTUCCINE CON PANNA PROSCIUTTO	21.95	BUSIATA TRAPANESE	24.95
prosciutto with alfredo sauce		grilled chicken, baby spinach, red peppers and grape tomato in a creamy pesto sauce	
TORTELLINI BOLOGNESE	22.95	PARPARDELLE SICILIANE	23.95
ground meat in a pink sauce		chop meat, peas, pignoli nuts, prosciutto and raisins in tomato beschamel sauce	
RIGATONI PROFUMATA	22.95	FARFALLE DA VINCI	21.95
crumbled sausage, broccoli, sun dried tomatoes in garlic and oil		peas, prosciutto and mushrooms in a cream sauce	
GNOCCCHI GENOVESE	23.95	RIGATONI DI CASA	22.95
pesto, grape tomato and sausage		filetti pomodoro tossed with fresh mozzarella and basil	
PENNE ROMANO	22.95	SPAGHETTI CARRETIERA	23.95
chicken, spinach, sun dried tomato and fresh tomato in a pink sauce		crumbled sausage, onions and pignoli nuts topped with shaved parmigiano	
LINGUINE GIULIO	28.95		
mussels, clams, scallops and shrimp in a garlic wine sauce			
SPAGHETTI CON COZZE	24.95		
mussels & marinara sauce			
STUFFED RIGATONI ALLA VODKA	20.95		
PENNE SALSICCIA	23.95		
crumbled sausage, grape tomato and fresh herbs in a cream sauce			

Pasta Classics

SPAGHETTI AND MEATBALLS	19.95	LOBSTER RAVIOLI	24.95
BAKED ZITI	19.95	IN PINK SAUCE	
MEAT LASAGNA	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	26.95	TRE VENEZIE	26.95
marsala wine and fresh mushrooms		artichoke hearts and mushrooms in a house wine sauce	
FRANCESE	26.95	BRUSCHETTA	26.95
white wine and lemon sauce		fried chicken, tomato bruschetta drizzled with a balsamic demi glaze	
PIZZAIOLA	26.95	SORRENTINO	26.95
fresh tomatoes, fresh basil and a touch of marsala wine		fresh mozzarella and eggplant topped with a sherry demi sauce	
PARMIGIANA	26.95	BALSAMICO	26.95
tomato sauce and mozzarella		chicken with red peppers, onions and mushrooms in a balsamic demi glaze	
TRAFFICIELLO	26.95	PICATA	26.95
portobello mushrooms in a lemon wine sauce		chicken in a lemon caper sauce over spinach	

PESCE ~ FISH

GAMBERI PARMIGIANA	27.95	CALAMARI FRA DIAVOLO	27.95
shrimp, tomato sauce and mozzarella		SALMONE ALLA GRIGLIA	28.95
GAMBERI SCAMPI	27.95	topped with creamy sherry sauce, served over a bed of spinach	
shrimp sauteed in a butter and wine sauce		CODFISH PORTOFINO	29.95
GAMBERI OREGANATE	27.95	shrimp baked in butter sauce topped with seasoned bread crumbs	
shrimp sauteed in white wine and lemon sauce		GAMBERI FRANCESE	27.95
STUFFED SHRIMP	27.95	shrimp sauteed in white wine and lemon sauce	
stuffed with crab meat and drizzled with a creamy garlic sauce			

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	