

## FOR STARTERS

### Carpaccio

Thinly sliced Prime Tenderloin served with minced red onion, capers and lemon zest with baby arugula, shaved parmesan and a drizzle of extra virgin olive oil. ❖ 16

### Bruschetta Rustica

Grilled Tuscan peasant bread rubbed with garlic oil, topped with fresh basil, chopped tomatoes, and fresh mozzarella, finished with a drizzle of barrel aged balsamic. ❖ 9

### Salsiccia Stuffed Mushroom Caps

Baked mushroom caps stuffed with ground sweet and spicy Italian sausage, parmesan and Italian spices, topped with fresh mozzarella and finished with a drizzle of barrel aged balsamic. ❖ 9

### Asparagus Wraps

Grilled asparagus wrapped and baked with provolone, prosciutto and finished with a drizzle of barrel aged balsamic. ❖ 12

### Crab Cakes

House-made lump crab meat pan seared and baked, garnished with baby arugula and served with a spicy chili remoulade. ❖ 16

### Calamari Napoletana

Lightly zesty breaded squid fried with fresh Italian herbs, topped with sautéed chopped tomatoes, kalamata olives and sliced banana peppers, served with our spicy tomato sauce. ❖ 15

### Eggplant Rollatini

Thinly sliced eggplant dipped in egg sautéed and rolled with ricotta, crumbled gorgonzola and basil served over a creamy pesto, topped with a blend of five Italian cheeses. ❖ 11

### Stuffed Peppers

Peppers stuffed with a ground sweet and spicy Italian sausage and mushroom stuffing topped with fresh mozzarella and served over our tomato sauce. ❖ 10

### Crispy Pork Belly Bites

Kona encrusted Pork Belly served over baby arugula and chopped tomatoes served with a drizzle of infused honey and barrel aged balsamic. ❖ 15

## INSALATA

### Charcuterie Platter

Assortment of cured Chorizo, Bresaola, Coppa and Prosciutto with Smoked Mozzarella, Smoked Gouda, Fontina, Mustard, served over a bed of baby arugula ❖ 19

### Antipasto (for two)

Mesclun greens with a mixture of chopped Italian cheeses and Italian meats with tomatoes, red onions, tri-colored bell peppers, kalamata olives, sliced banana peppers, cucumbers, mushrooms, pepperoncini with a prosciutto and provolone stuffed cherry pepper. ❖ 17

### Roasted Beet

Purple and Golden Beets served over baby spinach with pickled red onions, golden raisins, walnuts and crumbled goat cheese. ❖ 15

### Caprese

Mesclun greens with fresh mozzarella and tomato slices seasoned with salt and fresh cracked black pepper topped with fresh basil, tri-colored bell peppers, red onions and sliced banana peppers drizzled with an extra virgin olive oil. ❖ 12

### Caesar

Crisp romaine lettuce served in our Caesar dressing, topped with an assortment of baked croutons finished with Parmesan. ❖ 10  
Marinated White Anchovies ❖ add 3  
Chicken Breast ❖ add 6 Shrimp ❖ add 4 each

### Tuscan

Baby arugula served with tomatoes, red onions, kalamata olives, cucumbers, mushrooms, sliced banana peppers, tri-colored bell peppers, pancetta and goat cheese. ❖ 12

### Villaggio

Mesclun greens served with tomatoes, cucumbers, kalamata olives, sliced banana peppers, red onions, mushrooms and tri-colored bell peppers. ❖ 11

### Panzanella

Mesclun greens served with sliced avocado, strawberries, cucumbers, marinated red onions, chopped warm bread and feta cheese. ❖ 15

*Dressings: Oil and Vinegar ❖ Italian ❖ Zinfadel Vinaigrette  
Caesar ❖ Ranch ❖ Gorgonzola Blue Cheese ❖ Balsamic*

# PRIME STEAKHOUSE

## ENTRÉES

If you wish to know the MARKET PRICE on any of our Prime Steaks before ordering, Please consult with your Server.

10 oz. Prime Filet Mignon

16 oz. Prime New York Sirloin

24 oz. Prime Bone In Rib Eye (Cowboy Steak)

Ask your Server about the Exotic Game of the Week Special

All of the above entrées are served with fried onion shoestrings and a choice of the following sauces; Zesty Hollandaise, Bénaise or a Cognac Porcini Mushroom Peppercorn demi-glace.

## AT THE BAR ONLY

### Wagyu Beef Burger Stomboli

Char grilled 1/2 lb 7x Farm ground Wagyu Beef stuffed with slices of pork belly, onion, baby arugula and tomato served with steak cut fries. ❖ 15

### Purgatory Chicken Tenders

Boneless chicken strips smothered with a fiery blend of spices and chili pepper puree and a touch of honey with tomato and banana peppers served with a side of chunky blue cheese dressing. ❖ 12

### Meatball Submarine

Homemade meatballs simmered in our tomato sauce topped with a blend of 5 Italian cheeses and served with crispy potato gnocchi. ❖ 12

### Grilled Chicken BLT

2 Char grilled boneless chicken breasts topped with slices of pork belly, onion, lettuce and tomato and served with steak cut fries. ❖ 14

### Italian Sausage Grinder

Sweet Italian sausage simmered in our tomato sauce with sauteed tricolored peppers and onions and served with crispy potato gnocchi. ❖ 14

### 8" Margarita Pizza

Grilled Wood Fired crust with our tomato sauce, chopped tomatoes, fresh basil and fresh mozzarella topped with grated parmesan/romano. ❖ 15

“Or any other toppings with a blend of 5 Italian Cheeses”

### Chicken or Veal Parmigiana Sandwich

Breaded chicken breast or veal medallion topped with tomato sauce and a blend of five Italian cheeses with steak cut fries. ❖ 15

### Sauteed Calamari

Calamari Rings and tentacles sauteed with banana peppers, chopped tomatoes and kalamata olives, simmered in a spicy fra-diavolo sauce. ❖ 15

### Wagyu Beef Cottage Pie

Ground Wagyu Beef simmered in a brown gravy with peas and carrots, topped with mashed potatoes. ❖ 17

### Zesty Bourbon Whiskey Meatballs

Our Home-made meatballs simmered in a spicy chili pepper puree with Bullieit Bourbon Frontier Whiskey and roasted red peppers, tossed with crispy potato Gnocchi. ❖ 17

### Mussels Bianco

Sauteed in a garlic, shallot and Italian herb white wine lemon butter sauce with chopped tomatoes and garlic toast, served over Cappellini. ❖ 24

### Vino Carciofo

Quartered Artichoke Hearts, shallots and Italian herbs sauteed in a white truffle oil, white wine lemon butter sauce tossed with sun-dried tomatoes, red onions and mushrooms served over Gluten free Pasta. ❖ 22

### Fish & Chip Bites

Deep Fried Breaded Fresh Haddock served with steak cut fries and a side of Tartar sauce. ❖ 18

# ITALIAN SPECIALTIES

## ENTRÉES

### Parmigiana

Melanzana ❖ 17/20 Pollo ❖ 19/22 Vitello ❖ 21/24

Baked in our tomato sauce topped with a blend of five Italian cheeses, served over pasta.

### Marsala

Pollo ❖ 21/24 Vitello ❖ 23/26

Sautéed with garlic, shallots, baby portabella mushrooms and fresh Italian herbs, simmered in a marsala vino demi-glace, served over pasta.

### Piccata

Pollo ❖ 21/24 Vitello ❖ 23/26

Sautéed with garlic, shallots, fresh Italian herbs, chopped tomatoes and capers, simmered in a white vino lemon butter sauce, served over pasta.

### Francese

Pollo ❖ 21/24 Vitello ❖ 23/26

Dipped in egg and sautéed with garlic, shallots and fresh Italian herbs with sun dried tomatoes simmered a white vino lemon butter sauce, served over pasta.

### Saltimbocca

Pollo ❖ 22/25 Vitello ❖ 24/27

Sautéed with sage, garlic and shallots, then layered with prosciutto, spinach and provolone cheese baked in a marsala vino demi-glace, served over pasta.

### Scarpariello

Pollo ❖ 22/25 Vitello ❖ 24/27

Sautéed with garlic, shallots, chopped tomatoes, sliced banana peppers and spicy Italian sausage, simmered in a roasted red pepper cream sauce finished with a hint of spicy chilli puree, served over pasta.

## PASTA BOWLS AND SIDE DISHES

Pasta Pomodoro ❖ 17 Pasta Carbonara ❖ 19 Pasta Bolognese ❖ 18 Pasta Pesto ❖ 18

Pasta Fra-Diavolo ❖ 18 Pasta Alfredo ❖ 18 Pasta Aglio E Olio ❖ 18 Pasta Alla Vodka ❖ 19

{ Pasta Choices: Cappellini, Penne, Linguine, Fettuccine, Spaghetti, Gnocchi }

{ Entrée Side Sauces Add \$3 } ❖ { Gluten Free Pasta \$3 additional charge }

Au Gratin Potatoes ❖ 7

Mashed Potatoes ❖ 5

French Fries ❖ 5

Risotto ❖ 5

Sauteed Spinach ❖ 6

Grilled Asparagus ❖ 6

Broccoli ❖ 5

Mixed Medley ❖ 6

Home-Made Meatballs ❖ 6

Italian Sausage ❖ 6

Jumbo Shrimp ❖ 4 Ea.

Grilled Chicken ❖ 6

# SIGNATURE SEAFOOD

## ENTRÉES

### Salmon Macadamia

Salmon fillet dipped in a light egg wash and coated with macadamia nut bread crumbs, sautéed golden brown and finished with a Macadamia Nut Liqueur, sun-dried tomato and fresh basil cream sauce served on a bed of baby arugula. ❖ 27

### Seafood Zingarella

Lobster meat, shrimp and sea scallops sautéed with asparagus, artichoke hearts and sun-dried tomatoes, simmered in a Sambuca cream sauce served over pasta. ❖ *MP*

### Pancetta Scallops

Fresh sea scallops sautéed with garlic, shallots, fresh Italian herbs, sun dried tomatoes and chopped pancetta served over pasta with a white vino lemon butter sauce. ❖ 32

### Haddock Toscana

Fillet of Haddock baked with lemon, white vino and parmesan cracker crumbs, topped with chopped tomatoes and kalamata olives served on a bed of baby arugula. ❖ 27

### Seafood Fra-Diavolo

Lobster meat with scallops, shrimp, mussels, chopped tomatoes and kalamata olive simmered in our fra-diavolo sauce served over pasta finished with fried onion shoestrings. ❖ *MP*

### Shrimp Scampi

Four shrimp sautéed with garlic, shallots, chopped tomatoes and fresh Italian herbs simmered in a white vino lemon butter sauce, served over pasta. ❖ 28

### Cacciucco

Tuscan seafood stew with scallops, shrimp, calamari and shelled sea clams, simmered in a tomato saffron and white vino broth, served over pasta. ❖ 38

### Salmon Florentine

Char-grilled salmon fillet topped with chopped tomatoes, and crumbled gorgonzola, served on a bed sautéed spinach finished with a drizzle of barrel aged balsamic. ❖ 26

### Lobster Ravioli

Six jumbo raviolis stuffed and topped with lobster meat, sun-dried tomatoes and fresh basil, finished in a port wine and lobster cream sauce. ❖ *MP*

### Oscar

Chicken ❖ *MP* Veal ❖ *MP* Haddock ❖ *MP*

Served with grilled asparagus, topped with fresh lobster meat and finished with a zesty hollandaise and fried onion shoestrings.

All entrées are prepared to order, please be patient ❖ A 20% gratuity will be added to all parties 6 or more.

† Before placing your order, please inform your server if a person in your party has a food allergy.

The consumption of raw or undercooked foods can increase the possibility of foodborne illness.

## DESSERTS

Cannoli's ❖ 7

Villaggio Triple Chocolate Layer Cake ❖ 9

Banana Foster with Gelato ❖ 10

Limoncello Mascarpone Cake ❖ 10

Tiramisu ❖ 9

Chocolate Lava Cake ❖ 9

Fried Dough with Vanilla Gelato ❖ 8

Peanut Butter Explosion Cake ❖ 9

Warm Apple Crisp with Gelato ❖ 8

Birthday Blitz ❖ 14

**Gelato Flavors ❖ 6**

Vanilla, Caramel Sea Salt, Cappuccino

## COFFEE DRINKS

Cape Cod Coffee Vienna Blend

Espresso

Cappuccino

Flavored Tea's

Hot Chocolate

with Bailey's & Butterscotch Schnapps

Mud Slide

with Bailey's, Kahlua, Godiva Dark Chocolate

Italian

with Ameretto, Kahlua and Grand Manier

Spanish

with Kahlua, Brandy, and Tia Maria

## DIGESTIVES

Roman Cafe ❖ Tea Fantasia ❖ Lucano Amara

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# Continuing a Bartolomei Family Restaurant Tradition Dating Back Four Generations

Our family's American history began in 1914 when Giorgio Bartolomei came to this country wanting to provide a better life for his family. He left his wife Rosina (Landucci) Bartolomei, daughter Gina and his two sons Daniel and Flavio back in Peigao, Provincia Di Lucca, Italy. His plan was to get established in America first and then send for his family.

Giorgio settled in Chicago and worked for the railroad. After spending just one year in America, life became very hard for Giorgio. In 1915, he learned that the influenza epidemic that was sweeping through Italy had claimed the lives of his mother-in-law, aunt, daughter Gina, and his youngest son Flavio. Devastated, Giorgio knew he quickly needed to get Rosina and Daniel to America. Finally they received their travel papers and boarded a large steamer bound for America in August of 1918.

After sailing the rough seas of the Atlantic for 14 days, it was the Statue of Liberty that greeted them first. Once they cleared customs at Ellis Island, they boarded a train to Chicago for the next two days. Giorgio finally realized that his dream had come true when he awoke to see his son Daniel standing anxiously in the doorway of his bedroom.

Six months after reuniting with his family, Giorgio decided it was time to leave Chicago, and he moved his wife and son to Worcester, Massachusetts. Over the years, Giorgio and Rosina taught their son all their family recipes, and in 1938 they opened a restaurant together and called it Danny's Spaghetti Shop. It was located on Grafton Street.

In 1949, Danny decided to move to Cape Cod with his wife Carmela and five children: Dan Jr., George, Johnnie, Marvin and Paularose. He opened Danny-Kay's Pizzeria on Main Street in Buzzards Bay.

In 1958, Danny-Kay's Pizzeria moved to Main Street in East Falmouth. Then in 1959, just a few blocks away, Danny and Carmela opened the legendary Danny-Kay's Italian Restaurant. For the next 18 years residents and visitors of Falmouth enjoyed Italian Cuisine like no other. Danny and Carmela retired in 1977 when they sold their restaurant. People still to this day rave about dining at Danny-Kay's.

In 1969, Danny's son John with his wife Celina opened Johnnie's Diner at the Otis Rotary in Pocasset featuring the family's recipes. Johnnie served breakfast, lunch and dinner and was open 24 hours a day. In the early 1980's, Johnnie moved his business to Falmouth and purchased the Shady Nook Restaurant just off Main Street at the end of Academy Lane and opened Johnnie's Italian Restaurant.

Four generations later on March 12th, 2004 Johnnie's oldest son Jay (John Jr.) began renovations on his birthday at 188 Main Street Falmouth. On April 1st, 2005 Villaggio became a reality opening their doors for business. Jay commits to combining his family's old style Italian recipes with today's new and exciting techniques. Villaggio after just one year received the New England Cable News' TV Diners Gold Plate Award.

Impressively, Danny and Carmela celebrated their 70th wedding Anniversary at Villaggio in September 2005. Danny at the age of 94 passed away on March 31st, 2006, ending Villaggio's first anniversary. Carmela, missing her husband, followed him just over two months later on June 12th, 2006. She was 92 years old.

After six years at 188 Main street, Villaggio just became too small of a location. With only four years left on the lease and a high rent, it was time for a change.

Jay was approached by the owner of the Falmouth Inn who loved dining at Villaggio so much he decided to make Jay an offer he could not refuse. With a larger dining room, separate cocktail lounge, function hall in a 123-room hotel and a much more affordable rent, the decision was easy.

With a brand new start, Jay felt he should be respectful of his family's Italian culinary heritage and change the restaurant name from Villaggio to his paternal great-grandmother's maiden name ... "Landucci".

Looks like 2014 will be taking us to a third location in Cotuit. Having to relocate due to the hotel being sold, Jay will be reviving the Crocker House recently known as the Regatta Restaurant. Built in the 1700's the home has been used in many ways, but it was Brantz and Wendy Bryan who opened the famed Regatta making the move from Falmouth to Cotuit. Ironically Brance and Wendy had their first date at Danny Kay's Italian Restaurant, so it seems only fitting that our journey should also takes us from Falmouth to Cotuit. Villaggio at the Regatta, merging both upscale restaurants together seems to be the perfect solution and a win, win for all.

Will there be a fifth generation? That will be up to Jay's sons Anthony, Marcus or Nikolas!



Giorgio in Italy



Danny Age 6



From left to right, top row: Johnnie, George, Paularose, Dan Jr., Marvin, Bottom Row: Danny & Kay



Danny working at his first restaurant in Worcester, MA

Photo insert: Danny & Kay in E. Falmouth outside Danny-Kay's Restaurant

## Mangia!