

Villa Barone

753 Haddon Av. | Collingswood, NJ 08108

DINNER MENU

Villa Barone
Ristorante Italiano

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Antipasti & Insalate



Calamari Fritti - Crisp calamari served with two dipping sauces and lemon wedges \$14

Mussels Rosso or Bianco - Mussels in a garlic white wine sauce or in a marinara sauce \$14

Bruschetta Bread - Toasted homemade bread topped with roasted peppers, plum tomatoes and sharp provolone, olive oil and basil - \$10

Broccoli Rabe with Sausage - Sautéed broccoli rabe and sausage with garlic and olive oil \$14

Appetizer Barone Style - Eggplant rollantini, stuffed mozzarella bread and grilled shrimp \$15

Antipasto Caprese - Fresh homemade mozzarella and tomato with spring mix accompanied by roasted red peppers, artichokes, sundried tomatoes and prosciutto \$15

Flatbread Barone – Asparagus and fontina cheese topped with crisp herb smoked prosciutto \$14

Stuffed Mushrooms - Stuffed with jumbo lump crab meat, roasted red peppers in a blush wine sauce \$15

Insalata Bruschetta - Sun dried tomatoes, rigatoni pasta, roasted red peppers and grilled chicken with romaine lettuce in our balsamic vinaigrette house dressing \$14



Insalata Gorgonzola - Spring mix salad in raspberry vinaigrette with walnuts and gorgonzola cheese \$12

With grilled chicken \$16

Insalata Mediterraneo - Shrimp, crabmeat, cherry tomatoes and marinated artichokes in a lemon olive oil dressing tossed with mixed greens \$16

Insalata Caesar - Crisp romaine lettuce and croutons tossed with our homemade caesar dressing \$10

With grilled chicken \$14



Zuppe

Pasta Fagioli \$6

Half & Half - Combination of our two soups
pasta fagioli & tomato basil \$6

Cream of Tomato Basil \$6



Pizza

Margherita - Classic Neopolitan pizza with san marzano tomato sauce, fresh mozzarella, basil and a touch of olive oil \$15

Americana - The classic cheese pizza \$14

Quattro Formaggi - White pizza with fresh mozzarella, ricotta, sharp provolone and romano cheese \$16

Umbria - White pizza with prosciutto and fresh mozzarella topped with fresh arugula seasoned with a lemon olive oil dressing \$16

Napoletana - Marinara sauce, garlic, oregano, basil and a light blend of romano, sharp provolone and fresh mozzarella cheese on a crispy crust \$15





Pasta

Served with House Salad

Linguini, Crabmeat & Spinach - Jumbo lump crabmeat and fresh spinach in a garlic & oil sauce with a touch of lemon \$22

Vodka Rigatoni - Blush cream sauce with prosciutto and a touch of vodka \$19

Tagliatelle Cacio e Pepe - traditional Roman pasta with a creamy romano cheese sauce and fresh ground black pepper. We add lemon zest and fresh arugula \$19

Penne Tartufo - herb rubbed smoked prosciutto, peas and cremini mushrooms, white truffle cream sauce \$20

Gnocchi Pomodoro - Our homemade potato gnocchi served with our pomodoro sauce \$19

Linguini Positano - Jumbo lump crabmeat, scallops and shrimp in our marinara sauce over linguini \$25

Linguini Frutta Di Mare - Mussels, shrimp, clams & calamari over pasta in our marinara sauce \$25

Ravioli Rosa - Lobster filled ravioli topped with shrimp in our delicious rose cream sauce \$23

Lasagna Bolognese - Layered with fresh mozzarella, ricotta cheese and ground beef topped with our pomodoro sauce - \$20

*Ask for our gluten free options.



Entrees

Served with house salad & choice of pasta

*Whole-wheat penne or gluten free pasta available upon request

Caesar salad upgrade \$3.00

Gorgonzola salad upgrade \$3.00

Parmigiana - Breaded and topped with mozzarella and pomodoro sauce

Pollo - \$19 Vitello - \$22

San Angelo - Portabello mushrooms sautéed in a marsala wine glaze

Pollo - \$19 Vitello - \$22

Saltimbocca - Topped with prosciutto and mozzarella cheese over a bed of spinach in a sage wine sauce

Pollo - \$19 Vitello - \$22

Vesuvio - Breaded cutlets served over a bed of spinach topped with mozzarella and tomato, finished with tortellini alfredo

Pollo - \$20 Vitello - \$23

Eggplant Parmigiana - Eggplant layered with mozzarella and finished with our pomodoro sauce **\$19.00**

Eggplant Rollantini - Ricotta stuffed eggplant topped with mozzarella, baked and served with pomodoro sauce **\$20.00**

Sides:

Broccoli Rabe - \$5.00

Spinach, Mixed Vegetables, Broccoli or Roasted Potatoes - \$4.00

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of food borne illness.

*Please inform your server of any Food Allergies.

*20% gratuity will be added for parties of 6 or more.

*Cake cutting fee \$2 per person. For parties of 13 or more is a \$25 flat fee.



Children's Menu

For Kids 12 and Under Only

Chicken Fingers with Fries or Broccoli	\$9.00
Grilled Chicken Strips with Broccoli	\$9.00
Spaghetti and Meatball -	\$8.00
Ravioli -	\$8.00
Personal Pizza -	\$8.00
Includes Soft Beverage.	
*Milk	\$1.50
Chocolate Milk	\$2.00

