

# 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 \$17

**Mussels Rosso or Bianco** - Mussels in a garlic white wine sauce or in a marinara sauce \$17

**Bruschetta Bread** - Toasted homemade bread topped with roasted peppers, plum tomatoes and sharp provolone, olive oil and basil - \$12

**Broccoli Rabe with Sausage** - Sautéed broccoli rabe and sausage with garlic and olive oil \$17

**Appetizer Barone Style** - Eggplant rollantini, stuffed mozzarella bread and grilled shrimp \$18

**Antipasto Caprese** - Fresh homemade mozzarella and tomato accompanied by roasted red peppers, olives, artichokes, sundried tomatoes and prosciutto \$17

**Flatbread Barone** – Asparagus and fontina cheese topped with crisp herb smoked prosciutto \$16

**Stuffed Mushrooms** - Stuffed with jumbo lump crab meat, roasted red peppers in a blush wine sauce \$18

**Insalata Bruschetta** - Sun dried tomatoes, rigatoni pasta, roasted red peppers and grilled chicken with romaine lettuce in our balsamic vinaigrette house dressing \$16



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

**With grilled chicken** \$16

**Insalata Mediterraneo** - Shrimp, cherry tomatoes and marinated artichokes in a lemon olive oil dressing tossed with mixed greens \$19

**Insalata Caesar** - Crisp romaine lettuce and croutons tossed with our homemade caesar dressing \$11

**With grilled chicken** \$15



## 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 \$16

**Americana** - The classic cheese pizza \$14

**Quattro Formaggi** - White pizza with fresh mozzarella, ricotta, sharp provolone and romano cheese \$17

**Umbria** - White pizza with prosciutto and fresh mozzarella topped with fresh arugula seasoned with a lemon olive oil dressing \$17

**Napoletana** - Marinara sauce, garlic, oregano, basil and a light blend of romano, sharp provolone and fresh mozzarella cheese on a crispy crust \$16





# Pasta

<b>Linguini, Crabmeat &amp; Spinach</b> - Jumbo lump crabmeat and fresh spinach in a garlic & oil sauce with a touch of lemon	\$26
<b>Vodka Rigatoni</b> - Blush cream sauce with prosciutto and a touch of vodka	\$23
<b>Penne Tartufo</b> - herb rubbed smoked prosciutto, peas and cremini mushrooms, white truffle cream sauce	\$25
<b>Gnocchi Pomodoro</b> - Our homemade potato gnocchi served with our pomodoro sauce	\$22
<b>Linguini Positano</b> - Jumbo lump crabmeat, scallops and shrimp in our marinara sauce over linguini	\$28
<b>Linguini Frutta Di Mare</b> - Mussels, shrimp, clams & calamari over pasta in our marinara sauce	\$28
<b>Ravioli Rosa</b> - Lobster filled ravioli topped with shrimp in our delicious rose cream sauce	\$27
<b>Lasagna Bolognese</b> - Layered with fresh mozzarella, ricotta cheese and ground beef topped with our pomodoro sauce -	\$24

\*Ask for our gluten free options.



# Entrees

Served with choice of pasta

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

<i>House Salad</i>	\$2.50
<i>Caesar Salad upgrade</i>	\$4.00
<i>Gorgonzola salad upgrade</i>	\$4.00

**Parmigiana** - Breaded and topped with mozzarella and pomodoro sauce

**Pollo - \$23    Vitello - \$26**

**San Angelo** - Portabello mushrooms sautéed in a marsala wine glaze

**Pollo - \$23    Vitello - \$26**

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

**Pollo - \$23    Vitello - \$26**

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

**Pollo - \$24    Vitello - \$27**

**Eggplant Parmigiana** - Eggplant layered with mozzarella and finished with our pomodoro sauce **\$22.00**

**Eggplant Rollantini** - Ricotta stuffed eggplant topped with mozzarella, baked and served with pomodoro sauce **\$23.00**

**Sides:**

**Broccoli Rabe - \$6.00**

**Spinach, Mixed Vegetables, Broccoli or Roasted Potatoes - \$5.00**

\*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

