

Villa Barone

753 Haddon Av. | Collingswood, NJ 08108

DINNER MENU



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Antipasti & Insalate

Calamari Fritti - Crisp calamari served with two dipping sauces and lemon wedges \$20

Mussels Rosso or Bianco - Mussels in a garlic white wine sauce or in a marinara sauce \$19

Bruschetta Bread - Toasted homemade bread topped with roasted peppers, plum tomatoes and sharp provolone, olive oil and basil - \$13

Broccoli Rabe with Sausage - Sautéed broccoli rabe and sausage with garlic and olive oil \$19

Appetizer Barone Style - Eggplant rollantini, stuffed mozzarella bread and grilled shrimp \$19

Antipasto Caprese - Fresh homemade mozzarella and tomato with spring mix accompanied by roasted red peppers, artichokes, sundried tomatoes and prosciutto \$19

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 \$17



Insalata Gorgonzola - Spring mix salad in raspberry vinaigrette with walnuts and gorgonzola cheese \$13

With grilled chicken \$17

Insalata Mediterraneo - Shrimp, crabmeat, cherry tomatoes and marinated artichokes in a lemon olive oil dressing tossed with mixed greens \$22

Insalata Caesar - Crisp romaine lettuce and croutons tossed with our homemade caesar dressing \$12

With grilled chicken \$16



Zuppe

Pasta Fagioli \$6.50

Half & Half - Combination of our two soups
pasta fagioli & tomato basil \$6.50

Cream of Tomato Basil \$6.50



Pizza

Margherita - Classic Neopolitan pizza with san marzano tomato sauce, fresh mozzarella, basil and a touch of olive oil \$18

Americana - The classic cheese pizza \$17

Quattro Formaggi - White pizza with fresh mozzarella, ricotta, sharp provolone and romano cheese \$18

Umbria - White pizza with prosciutto and fresh mozzarella topped with fresh arugula seasoned with a lemon olive oil dressing \$19

Napoletana - Marinara sauce, garlic, oregano, basil and a light blend of romano, sharp provolone and fresh mozzarella cheese on a crispy crust \$18





Pasta

Served with House Salad

Linguini, Crabmeat & Spinach - Jumbo lump crabmeat and fresh spinach in a garlic & oil sauce with a touch of lemon \$29

Vodka Rigatoni - Blush cream sauce with prosciutto and a touch of vodka \$26

Penne Tartufo - herb rubbed smoked prosciutto, peas and cremini mushrooms, white truffle cream sauce \$27

Gnocchi Pomodoro - Our homemade potato gnocchi served with our pomodoro sauce \$26

Linguini Positano - Jumbo lump crabmeat, scallops and shrimp in our marinara sauce over linguini \$34

Linguini Frutta Di Mare - Mussels, shrimp, clams & calamari over pasta in our marinara sauce \$34

Ravioli Rosa - Lobster filled ravioli topped with shrimp in our delicious rose cream sauce \$30

Lasagna Bolognese - Layered with fresh mozzarella, ricotta cheese and ground beef topped with our pomodoro sauce - \$27

*Ask for our gluten free options.



Entrees

All Entrees include your choice of pasta (No Substitutions)

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

<i>House Salad</i>	<i>\$5.00</i>
<i>Caesar Salad upgrade</i>	<i>\$6.50</i>
<i>Gorgonzola salad upgrade</i>	<i>\$6.50</i>

Eggplant, Chicken or Veal Parmigiana - Topped with mozzarella and pomodoro sauce.

Eggplant \$24 Chicken \$25.50 Veal \$30

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

\$25.50

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

Chicken - \$26 Vitello - \$30

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

\$26.50

Eggplant Rollantini - Ricotta stuffed eggplant topped with mozzarella, baked and served with pomodoro sauce

\$26

Sides:

Broccoli Rabe -

\$8

Spinach, Mixed Vegetables, Broccoli or Roasted Potatoes

\$6

Pomodoro Sauce

\$2

Vodka Sauce

\$3

Afredo Sauce

\$3

*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.

*Ask for our wine list from Auburn Road Vineyards



Children's Menu

For Kids 12 and Under Only

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

*Milk	\$1.50
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Chocolate Milk	\$2.00
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