

APPETIZERS

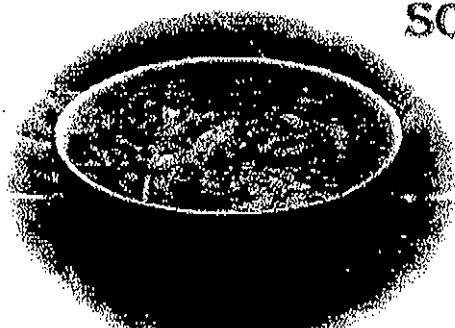
Stuffed Mushrooms with Crabmeat Topped with our own Special Sauce.....	\$6.95
Stuffed Shrimp with Crabmeat Topped with our own Special Sauce.....	8.95
Clams Casino R Way Clams filled with Bacon Stuffing and baked to perfection	6.50
Clams Oreganato Stuffed with our Season Bread Crumbs.....	6.25
Fried Mozzarella Cheese A block of Mozzarella freshly fried and served with Marinara.....	5.50
Potato Skins Broccoli and Cheese or Bacon and Cheese and Sour Cream.....	6.95
Potato Skins filled with Crabmeat And topped with Scampi Sauce and Mozzarella	7.95
Mario Wings Tender Chicken Strips in our own "Zesty Wing" sauce served with Celery and Bleu Cheese	6.95
Mussels Marinara Cooked in our own Marinara Sauce.....	6 for 6.95
Baked Mussels In Lemon Butter, topped with Breadcrumbs and Parmesan Cheese	6 for 6.95
Jalapeno Pepper Poppers	5.25
Steamed Clams	1 dozen Market Price
Jumbo Shrimp Cocktail	7.95
Italian Steamed Clams	Market Price

THE SAMPLER

2 Stuffed Mushrooms, 2 Clams Casino, 2 Stuffed Shrimp, 2 Clams Oreganato	12.95
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SOUPS

French Onion.....	\$3.75
Capelletti in Brodo.....	2.95
Soup Du Jour Cup 1.95 Bowl 2.95	



SALADS

Cesar Salad	\$7.95
Spinach Salad Topped with our Hot Bacon Dressing	7.95
Broccoli Tomato and Onion Salad Seasoned with our House Dressing.....	5.95
Cool Garden Salad	3.95
Bleu Cheese dry or creamy, please add \$1.00	
Antipasto All your Italian favorites over a bed of crisp lettuce , Sm. 9.95 Lg. 11.95	
Salad Royale Romaine and Spinach with chopped Eggs, fresh Bacon Bits, Mushrooms, Vinaigrette Dressing, topped with Bleu Cheese Crouton	8.95
Salad Ala Julia Crisp Greens, Olives, Pepperoncinis, Provolone and Vegetables tossed in a Balsamic Vinaigrette Dressing. Enough for two!	8.95



PASTA

Served with a House Salad
For a side of Sausage, please add \$2.50

Fettuccine Alfredo	\$12.95
Spaghetti and Meatballs	10.95
Ziti and Meatballs	10.95
Ziti with Broccoli in Butter and Garlic	12.95
Linguini with Red or White Clam Sauce	13.95
Homemade Ravioli Meat or Cheese and Meatballs	11.95
Homemade Gnocci and Meatballs	12.95
Manicotti and Meatballs	11.95
Stuffed Shells and Meatballs Stuffed with Ricotta Cheese	11.95
Cavatelli and Meatballs	11.95
Cavatelli With Broccoli, Peas, Butter and Garlic	12.95
Stuffed Eggplant Parmagiana Rolentini Stuffed w/Ricotta Cheese, topped with Mozzarella Cheese in Marinara Sauce and served with a side of Pasta.....	12.95
Garlic Bread	2.50
With Tomatoes and Mozzarella Cheese	3.75

CHICKEN

Chicken Francaise

Medallions of Chicken dipped in Egg, sautéed with Butter, Lemon and White Wine served over Spinach.....\$14.95

Chicken Parmagiana

Fresh Chicken lightly breaded and baked with Tomato Sauce and Mozzarella Cheese.....14.95

Chicken Strips, Butter and Garlic

Tenderloins of chicken sautéed in butter and garlic served over rice.....14.95

Chicken Strips, Wine and Mushrooms

Tenderloins of Chicken sautéed in White Wine and Mushrooms served over Linguini.....14.95

Chicken Marsala

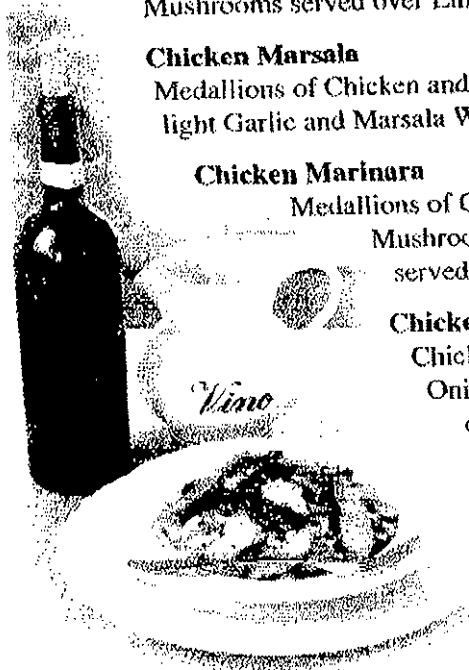
Medallions of Chicken and Mushrooms sautéed in Butter, light Garlic and Marsala Wine.....14.95

Chicken Marinara

Medallions of Chicken sautéed with Peppers and Mushrooms, simmered in our Marinara Sauce served over Linguini.....14.95

Chicken Strips Calabrese

Chicken Strips sautéed with Potatoes, Onions and Peppers seasoned mild or spicy hot.....16.95



VEAL SPECIALTIES

Veal Francaise

Medallions of Veal dipped in Egg, sautéed with Butter, Lemon and White Wine served over French Toast strips.....\$19.95

Veal Parmagiana

Fresh Veal lightly breaded and baked with Tomato Sauce and topped with Mozzarella Cheese.....18.95

Veal Marsala

Medallions of fresh Veal and Mushrooms sautéed in light Garlic Butter and Marsala Wine.....18.95

Veal Calabrese

Medallions of fresh Veal sautéed with Peppers, Onions and Potatoes, Seasoned mild or spice hot.....21.95

Veal Picatta

Medallions of fresh veal sautéed with Lemon and Butter.....18.95

All Entrees are served with choice of rice.

SEAFOOD

Shrimp Francaise	\$18.95
Broiled Stuffed Shrimp With fresh Crabmeat Stuffing	21.95
Shrimp Scampi Sautéed Jumbo Shrimp in Butter, Garlic and White Wine served over Rice	17.95
Shrimp Marinara Sautéed Shrimp with Peppers and Mushrooms in our own Marinara Sauce served over Linguini	18.95
Scallops In Lemon and Butter served over Fettuccine	16.95
Shrimp and Scallops Scampi Served over Linguini	21.95
Scallops and Broccoli Alfredo Over a bed of Fettuccine	19.95
Louisiana Seafood Combo - A Villa Maria's Specialty Lobster, Shrimp and Scallops cooked in our Sauce served over Linguini	26.95
Lobster Fra Diabolo Lobster, Shrimp and Clams sautéed in a spicy Tomato Sauce served over Fettuccine	28.95
Flounder Francaise Dipped in Egg and sautéed in Butter, Lemon and White Wine	17.95
Stuffed Flounder Stuffed with Crabmeat and topped with Lemon and Butter	21.95
Orange Roughy	16.95
Orange Roughy Stuffed with Our Own Crabmeat	21.95
Joseph's Seafood Combo Lobster, Shrimp and Clams served over Pasta with choice of Scampi or Marinara Sauce	24.95

*All Entrees are served with choice of two:
House Salad, Potato, Vegetable or Side of Spaghetti or Penne*

BEVERAGES

Coffee - Decaf Coffee - Tea	\$1.00
<i>One Free Refill on Coffee</i>	

Soda

Ginger Ale - Coke - Diet Coke - Sprite

Large Glass	\$1.50
Small Pitcher	5.50
Large Pitcher	7.50
Old Fashioned Root Beer (bottle)	2.00
Iced Tea (unsweetened)	1.50 per glass
Pink Lemonade	1.50 per glass

BUTCHER BLOCK

King Cut Prime Rib	\$19.95
Queen Cut Prime Rib	17.95
Filet Mignon 10 oz. Topped w/fresh Mushroom Gravy	Market Price
Petite Filet Mignon 6 oz. Topped w/fresh Mushroom Gravy	Market Price
N.Y. Strip Steak 12 oz. ..	17.95
Topped w/Onions and Mushroom Gravy	
Center Cut Broiled Pork Chops (2) 8 oz. Chops lightly topped w/Pork gravy	14.95
Pork Chops Calabrese With Onion, Peppers and Sautéed Potatoes	16.95
Mixed Grill for Two Sausage, Chicken, N.Y. Strip Steak served over Potatoes, Onions & Peppers	32.95
Mixed Grill for One	18.95
Broiled Veal Chop 16 oz.	Market Price
Your choice: Butter/Garlic Style - Marsala - a la Calabrese <i>Please ask your server for each style price.</i>	
Surf and Turf A split Lobster Tail, broiled and served with Lemon and Butter and Petite Filet broiled with your specification	Market Price
Broiled Lobster Tail With Lemon Wedge and Drawn Butter	Market Price
Or stuffed with Crabmeat, please add \$3.95	

*All Entrees are served with choice of two:
House Salad, Potato, Vegetable or Side of Spaghetti or Penne*

POP'S SELECTIONS

Chicken Shrimp Maria Served with Artichoke hearts, sun-dried tomatoes and Scampi Sauce served over Linguini	\$21.95
Antonia's Pasta and Vodka Sauce Your Choice of Pasta tossed with delicious Blush Cream Sauce	13.95
New York Strip Steak ala Michael Topped with three Shrimp Scampi served over Pasta	23.95
Joseph's Meat Tortellini Prepared in our creamy Alfredo Sauce mixed w/Prosciutto and Peas.....	15.95
Pop's Vitello Veal Medallions layered with Eggplant, Spinach and Prosciutto and finished with Marsala Wine and Mozzarella	22.95
Colojo's Pasta Combo Penne, mixed Raviolis, Stuffed Shell, Gnocchi & a Meatball.....	14.95
Pudgie's Pork	