

## *Chicken & Veal*

*Veal & Peppers* - \$40

*Vesuvio* - Stuffed with provolone, fresh spinach & tomato, served over tortellini alfredo.

Chicken (10 pcs) \$50    Veal (10 pcs) \$65

The following are available with either Chicken or Veal

Chicken tray \$45 (10 pcs)    Veal tray \$55 (10 pcs)

*Artichoke* - sautéed with artichoke hearts in a white wine sauce.

*Parmigiana* - topped with melted cheese & tomato sauce

*Pizzaiola* - sautéed with mushrooms & peppers in a light red wine sauce.

*Marsala* - sautéed with mushrooms & marsala wine.

*Diavolo* - diced and sautéed in a spicy marinara sauce.

*Scarpariello* - diced and sautéed Italian sausage, white wine & vinegar.

*Sorrentina* - sautéed with eggplant, ham & red wine, topped with melted mozzarella.

*Cacciatore* - sautéed with mushrooms and onions in a red wine sauce.

*Picata* - sautéed with white wine, spices and lemon.

*Rollatine* - rolled with bacon, mozzarella, parsley & romano cheese, in a red wine sauce.

*Saltimbocca* - sautéed with ham, spinach, hard boiled egg & red wine.

*Francese* - egg battered & sautéed with white and lemon.

## *Seafood*

*Stuffed Founder* - stuffed with crab meat & sautéed with white wine & lemon. (12 pcs) \$55

*Mussels Marinara* - served over linguine. \$35

*Shrimp Diavolo* - shrimp with clams sautéed in a spicy marinara sauce, served over linguine. \$50

*Shrimp Marinara* - served over linguine. \$45

*Shrimp Scampi* - sautéed with white wine, lemon and garlic, served over linguine. \$45

*Clams Basil* - sautéed with fresh basil, tomato, garlic & white wine, served over linguine. \$40

*Scungilli or Calamari* - sautéed in marinara sauce, served over linguine. \$35

*Shrimp Francese* - egg battered shrimp in a white wine lemon butter sauce, served over linguine. \$50

*Shrimp Parmigiana* - deep fried and topped with melted cheese & tomato sauce. \$50

*Seafood Pescatore* - shrimp, calamari, mussels, clams & scungilli sautéed in marinara sauce \$60

# *Villa Rosa*

## *Ristorante & Pizzeria*

# *Take-Out*

# *Catering Trays*

*41 Scotch Road*

*Ewing, NJ 08628*

*Suburban Square Center*

*Tel: 609.882.6841*

[www.villarosanj.com](http://www.villarosanj.com)

## Salads

**Antipasto Salad** - iceberg lettuce, salami, tomato, olives, ham, Provolone & hard boiled egg. \$35

**Caesar Salad** - fresh romaine lettuce, croutons & grated cheese. \$35 with chicken \$40

**Insalata di gamberi** - fresh spring mix, roasted peppers & grilled shrimp topped with olive oil and fresh lemons \$45

**Garden Salad** - iceberg lettuce, carrots, tomato, radish, cucumber & black olives. \$25 with tuna or turkey \$30

**Chef Salad** - with turkey, roast beef, ham & provolone. \$38

**Caprese Salad** - with sliced fresh mozzarella, sliced tomato, basil & extra virgin olive oil. \$40

## Antipasto

**Antipasto Italiano** - fresh mozzarella, sun dried tomato, roasted peppers, fresh tomato, olive oil & basil. \$40

**Hot Antipasto** - baked eggplant, chicken parmigiana, baked clams & shrimp. \$50

**Bruschetta** - toasted bread topped with diced roasted pepper, tomato, olive oil, garlic & basil. \$30

**Fried Calamari** - served with a side of marinara sauce. \$40

**Shrimp Cocktail** - \$50

**Chicken Wings** - served with blue cheese dressing & celery.

Choose buffalo sauce, barbecue, teriyaki or plain. 50 wings \$35

**Meatballs** - \$30

**Mussels** - Red or White \$45

**Clams on Half Shell (raw)** - \$35 (20 clams)

**Antipasto della Casa** - sautéed broccoli rape, prosciutto, sopressata, fresh mozzarella & roasted peppers. \$45

**Clams Casino** - stuffed with bacon, onion & green pepper. \$45

**Broccoli Rabe** - sautéed with garlic & oil. \$40 with sausage \$45

**Baked Clams** - \$45 (25 clams)

**Spinach or Broccoli** - \$40

**Garlic Bread** - \$25

**Grilled Vegetables** - fresh spinach, zucchini, carrots, endive, asparagus, portobella mushroom, fresh tomato topped with grated cheese & balsamic vinegar. \$40

**All of our trays listed are standard in house food items but we can prepare custom trays.**

**If you have anything special in mind please call and speak to our chef.**

**We can cater any party....  
from simple to extravagant!**

## Pasta Trays

*\*All of our Catering Trays prices below are for half tray sizes and feed approximately 8-10 people.*

*Full trays are available upon request & feed approximately 15-20 people.*

**Choose a Sauce** - tomato, marinara or garlic & oil. \$25

**Clam Sauce** - white or red. \$45

**Contadina** - chopped onions, salami, ham in a light pink cream meat sauce. \$35

**Primavera** - broccoli, green peas, mushrooms & carrots in a light pink cream sauce. \$40

**Villa Rosa** - eggplant, pimento & green peas in a light pink cream sauce. \$35

**Alla Vodka** - ham & vodka in a light pink cream sauce. \$35

**Ravioli** - stuffed with ricotta cheese, served with tomato sauce. \$40

**Gnocchi** - served with tomato sauce. \$40

**Choose a Sauce** - meat sauce, meatballs, sausage, broccoli, spinach, alfredo or mushroom sauce. \$35

**Amatriciana** - bacon, diced bell pepper, fresh tomato, romano cheese & olive oil. \$35

**Puttanesca** - tomato sauce sautéed with capers, garlic, black olives & olive oil. \$35

**Pesto** - blended fresh basil, olive oil, pine nuts and grated parmigiano cheese. \$30

**Verde** - chopped spinach, carrots & romano cheese in a light pink cream sauce. \$35

**Carbonara** - bacon, egg, romano cheese & olive oil. \$35

**Tortellini Alfredo** - stuffed with ricotta cheese. \$45

**Baked Ravioli** - \$40

**Lasagna** - vegetable or meat. \$45

**Stuffed Shells** - stuffed with ricotta cheese. \$40

**Baked Ziti** - \$40

**Manicotti** - stuffed with ricotta cheese. \$40

**Lobster Ravioli** - Ravioli stuffed with lobster meat, served with diced shrimp in a pink cream sauce. \$45

**Rigatoni al Nonno** - diced chicken breast, sun dried tomato, fresh spinach, olives and fresh tomato in a light pink cream sauce. \$45

**Penne Capri** - diced chicken breast and broccoli sautéed with garlic & oil. \$35

## House Specialties

**Braciola** - pork fillet rolled with bacon, parsley & romano cheese in a red wine marinara sauce. \$45

**Eggplant Parmigiana** - topped with melted cheese & tomato sauce. \$40

**Eggplant Rollatina** - rolled with ricotta & topped with melted mozzarella and tomato sauce. \$45

**Eggplant Genovese** - egg battered eggplant topped with prosciutto & fresh mozzarella and drizzled with pesto. \$40

**Sausage Pizzaiola** - sautéed with green peppers & mushrooms in a red wine sauce. \$40