

Chicken & Veal

Chicken \$13 Veal \$15

Artichoke

Sautéed with artichoke hearts in a white wine sauce.

Parmigiana

Breaded cutlet topped with mozzarella cheese and tomato sauce.

Cacciatore

Sautéed with mushrooms & onions braised in a plum tomato sauce.

Picata

Sautéed in white wine lemon sauce and garlic with crushed red pepper flakes.

Rollatine

Filled with pancetta, fresh mozzarella, parsley & romano cheese in marinara sauce.

Pizzaiola

Sautéed with mushrooms & green bell peppers in a light plum tomato sauce.

Saltimbocca

Topped with spinach & hard boiled egg in a plum tomato sauce.

Francese

Pan seared with an egg batter & served in a white wine lemon sauce.

Diavolo

Braised in spicy plum tomato sauce.

Scarpariello

Diced & braised in a white wine lemon sauce with sliced Italian sausage.

Marsala

Prepared with marsala wine sauce and sliced mushrooms.

Sorrentino

Topped with eggplant, ham & mozzarella, served in a marinara sauce.

Toscana

Prepared in a gorgonzola cream sauce with sundried tomatoes and spinach.

Porcini & Peas

Sautéed in a white wine sauce. peas, porcini mushrooms and prosciutto.

A la Griglia

Grilled and served with sautéed spinach.

Veal & Peppers

Veal diced scaloppine cooked in a plum tomato sauce. Available as a chicken dish.

Capri

Broiled with pesto & fresh mozzarella topped with our homemade bruschetta mix.

Involtini

Rolled and filled with red roasted peppers, asparagus, and Fontina cheese wrapped with a thin slice of prosciutto and served in a white wine sauce.

Port Pere

Prepared in a port wine reduction, goat cheese medallion and sliced fresh pears.

Vesuvio

Stuffed with provolone, fresh spinach & tomato topped with tortellini alfredo sauce. (With chicken \$14 With veal \$16)

Seafood

Crab Cakes

Pan seared and drizzled with sambuca cream sauce, diced red roasted peppers & parsley, served with sautéed zucchini & sundried tomatoes. \$18

Pescatore

Shrimp, calamari, mussels, clams and scungilli served over linguine. Prepared in your choice of marinara or white wine sauce. \$19

Scungilli Marinara

Conch meat braised in a plum tomato sauce and served over linguine. \$17

Calamari Marinara

Braised in a plum tomato sauce and served over linguine pasta. \$16

Shrimp Francese

Pan seared egg battered shrimp braised in a white wine lemon sauce served over linguine. \$16

Shrimp Marinara

Braised in a marinara sauce and served over linguine. \$16

Shrimp Scampi

Sautéed in a white wine lemon and garlic sauce served over linguine. \$16

Shrimp Diavolo

Shrimp and clams sautéed in a spicy marinara sauce, served over linguine. \$16

Mussels Marinara

Braised in a marinara sauce and served over linguine. \$16

Stuffed Flounder

Filled with crab meat & scallops, served over sautéed spinach in a white wine lemon sauce. \$18

Pesce del Giorno

Chef's daily fish selection. Market price.

Meat

Sausage Pizzaiola

Green peppers, mushrooms & Italian sausage sautéed in a plum tomato sauce. \$12

Braciola

Pork fillet rolled with pancetta, parsley and provolone cheese in a red wine marinara sauce. \$15

Pork

Grilled pork loin filled with feta, spinach and sundried tomatoes, served over creamy polenta & topped with a lemon caper sauce, shaved endive & arugula. \$16

Lamb Shank

Slowly braised lamb shank in a white wine lemon sauce prepared with kalamata olives and served over creamy Arborio risotto. \$23

Sides

Risotto \$5

Spinach \$4

Broccoli \$4

Polenta Bolognese \$4

Sausage \$3

Meatballs \$3

Cannellini \$4

Broccoli Rabe \$5

With cannellini beans \$6

With sausage \$7

Ristorante Menu

Villa Rosa

41 Scotch Road

Ewing, NJ 08628

Suburban Square Center

609-882-6841

Gift Certificates • Party Trays

Banquet Facilities • Off-Site Catering • BYOB

All major credit cards accepted

www.villarosanjan.com

Pleasing Ewing's palate since 1984

Soup

Pasta e fagioli - Lentil - Minestrone - Chicken Noodle

Salad

Dressings

Italian, Creamy Italian, Honey Mustard, Blue Cheese, Ranch, Caesar, Russian, French, Oil & Vinegar, Balsamic Vinaigrette

Insalata di Gamberi

Mixed greens tossed in seasoned extra virgin olive oil with red roasted peppers, fresh tomatoes topped with grilled shrimp. \$9

Garden Salad

Iceberg lettuce, carrots, tomatoes, radishes, cucumbers and black olives. \$4

Antipasto Salad

Iceberg lettuce, salami, tomatoes, olives, ham, provolone & sliced hard boiled egg. \$6

Caesar Salad

Fresh romaine lettuce, croutons and grated romano cheese. \$6 (with chicken \$8)

Caprese Salad

Fresh sliced mozzarella & sliced tomatoes, drizzled with extra virgin olive oil accented with fresh basil. \$8

Fantasia

Mixed greens, almonds, grape tomatoes, fontina cheese and diced pears prepared with a red raspberry vinaigrette dressing. \$9

Warm Goat Cheese

Mixed greens tossed in a balsamic vinaigrette with almonds, topped with a goat cheese brulee. \$9

Greek Salad

Romaine lettuce, tomatoes, cucumbers, kalamata olives and feta cheese with oil and vinegar. \$8

Crispy Calamari Salad

Mixed greens, grape tomatoes, sliced pecorino romano cheese tossed in a red raspberry vinaigrette, topped with crispy fried calamari. \$8

Capesante Salad

Mixed greens, gaeta olives, red roasted peppers tossed in oil & vinegar and topped with grilled scallops. \$8

Arugula Salad

Baby arugula, shaved Belgium endive, grape tomatoes and shaved Parmigiano cheese tossed in olive oil and vinegar. \$8

Cold Appetizers

Shrimp Cocktail

Chilled shrimp served with cocktail sauce. \$6

Bruschetta

Toasted bread topped with diced tomatoes, red roasted peppers, olive oil & garlic. \$4

Antipasto della casa

Arugula, sliced prosciutto, sopressata, fresh mozzarella and roasted red peppers. \$11

Clams on a half shell

A dozen raw middle neck clams on a half shell, served with cocktail sauce. \$10

Formaggi Misti

Fresh assortment of daily cheeses, accompanied by fresh seasonal fruit. \$9

Hot Appetizers

Grilled Vegetables

Grilled portabella, zucchini, carrots, asparagus, endive, spinach & fresh tomato sprinkled with romano cheese and dressed with balsamic vinaigrette. \$8

Clams Casino

Dozen middle neck clams filled with pancetta, onion and green pepper. \$12

Fried Calamari

Dredged in flour and flash fried, served with marinara sauce. \$7

Conch Fritters

Scungilli dipped in batter and flash fried, served with tartar sauce \$8

Garlic Bread “Rustica”

Fresh bread toasted with roasted garlic, topped with fresh mozzarella & tomato sauce. \$5

Broccoli Rabe

Sautéed with garlic cloves and extra virgin olive oil. \$7 (With cannellini beans \$8 With sausage \$9)

Baked Clams

A dozen middle neck clams filled with seasoned bread crumbs. \$10

Crab Cakes

Pan seared crab cake drizzled with sambuca cream sauce prepared with diced red peppers and parsley. \$10

Arancini

Pan seared rice balls filled with mozzarella, dredged in bread crumbs, served with marinara sauce. \$6

Portabella Ripieno

Portabella mushroom caps filled with crab meat, topped with marinara sauce. \$9

Mussels

Braised in your choice of marinara or white wine sauce. \$9

Mac and Cheese with Truffle Oil

Penne pasta with American, Fontina cheese and pancetta topped with a baked bread crumb crust and drizzled with truffle oil. \$9

“Pasta Tua”

Build Your Own Pasta Dish

Choose Your Pasta

Spaghetti, Linguine, Capellini, Rigatoni, Fettuccine or Penne

Choose Your Sauce

Tomato, Marinara, Garlic & Oil \$8 Bolognese, Alfredo, Pesto \$10

Vegetables

(Add \$1.00 for each)

Asparagus, Capers, Cucumber, Zucchini, Sundried Tomatoes, Black Olives, Arugula, Green Peppers, White Button Mushrooms, Heirloom Tomatoes, Carrots, Eggplant, Roasted Peppers, Portabella Mushrooms, Grape Tomatoes, Spinach, Broccoli Rabe

Seafood

(Add \$3.00 for each)

Clams, Tuna
Calamari, Scallops
Shrimp, Scungilli,
Crab Meat

Meat

(Add \$2.00 for each)

Ham, Salami, Sausage,
Chicken, Pancetta, Pork,
Prosciutto

Cheese

(Add \$2.00 for each)

Parmigiano, Provolone,
Fontina, Gorgonzola,
Goat Cheese,
Fresh Mozzarella

Pasta

Baked Ziti, Stuffed Shells or Manicotti \$12

Alla Vodka

Diced ham in a light pink vodka cream sauce on your choice of pasta. \$11

Clam Sauce

Middle neck clams and deshelled baby clams served in your choice of marinara or white wine sauce on your choice of pasta. \$14

Primavera

Broccoli, green peas, mushrooms, zucchini and carrots in a light pink cream sauce on your choice of pasta. \$12

Carbonara

Pancetta, egg, romano cheese and olive oil on your choice of pasta. \$11

Puttanesca

Marinara Sauce sautéed with capers, garlic and black olives on your choice of pasta. \$11

Ravioli, Gnocchi, or Tortellini

Filled with seasoned ricotta and served in tomato sauce. \$12 (\$14 for Alfredo Sauce)

Lasagna

Meat or vegetable. \$12

Lobster Ravioli

Ravioli stuffed with ricotta and lobster meat, topped with a pink cream sauce & shrimp. \$16

Napoletana

Sautéed grape tomatoes, fresh mozzarella, loose sausage with a hint of sambuca on your choice of pasta. \$17

Quattro Formaggi

A four cheese cream sauce prepared with gorgonzola, fontina, pecorino romano and feta cheese on your choice of pasta. \$18

Amalfitana

Crab meat, scallops and clams sautéed in marinara sauce on your choice of pasta. \$19

Mac and Cheese with Truffle Oil

Penne pasta with American, Fontina cheese and pancetta topped with a baked bread crumb crust and drizzled with truffle oil. \$18

Risotto

Porcini

Arborio risotto prepared with fresh porcini mushrooms, peas and pecorino romano cheese \$18

Seafood

Arborio risotto with fresh lump crabmeat, shrimp, scallops and mussels. \$22

Bolognese

Arborio risotto prepared with bolognese sauce & pecorino romano cheese. \$16

Tre Funghi

Arborio risotto prepared with porcini, white button and portabella mushrooms with fresh shaved parmigiano cheese. \$20

Eggplant

Eggplant Rollatine

Filled and rolled with ricotta and topped with mozzarella and tomato sauce. \$12

Eggplant Parmigiana

Topped with mozzarella and tomato sauce. \$11

Eggplant Genovese

Battered eggplant topped with prosciutto, fresh mozzarella & drizzled with pesto