

# ALBA NUOVA

THE VILLA ROMA



# SUNDAY

## APPETIZER

Artichoke Dip  
*with Italian Flat Bread*



## SOUP OR PASTA

Italian Wedding Soup  
Fettuccini  
*Marinara or Alfredo Sauce*

## SALAD

Garden Salad

## ENTRÉES

Sliced NY Strip  
*Served with Potatoes and Seasonal Vegetables*

Chicken Manzini  
*Sautéed with Spinach & Roasted Red Peppers in a  
Cream Sauce*

Roasted Cod Filet  
*Served with Roasted Potatoes and Seasonal  
Vegetables*

Eggplant Rollatini  
*Thin Sliced Roasted Eggplant filled with Ricotta  
Cheese, Parmesan & Herbs*



## DESSERT

Chef's Choice

# MONDAY

## APPETIZER

Grilled Assorted Vegetables  
*Topped with Balsamic Vinaigrette*

## SOUP OR PASTA

Garden Salad  
Ziti Bolognese (GF Pasta Available)

## ENTRÉES

Pork Osso Buco  
*Served over Arborio Rice in a Brown Sauce with  
Rosemary and Sage*

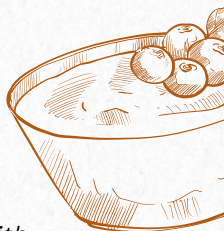
Chicken Marsala  
*Tender Chicken Breast served in Mushroom Marsala  
Wine Sauce*

Grilled Shrimp Skewers  
*Over Rice with a Mango Salsa*

Eggplant Soufflé  
*Served with Marinara Sauce*

## DESSERT

Chef's Choice



# TUESDAY

## APPETIZER

Burrata  
*Over a Bed of Tomatoes*

## PASTA OR SALAD

Garden Salad  
Cheese Tortellini  
*With Marinara or Alfredo Sauce*



## ENTRÉES

Grilled Sliced London Broil  
*with a Mushroom Sauce*

Stuffed Fillet of Sole  
*Stuffed with a Crab Meat Stuffing*

Chicken Alfredo  
*Served over Linguini*

Wild Mushroom Ravioli  
*Served with a Pesto Sauce & topped with Spinach,  
Mushrooms & Red Peppers*

## DESSERT

Chef's Choice



# WEDNESDAY

## APPETIZER

Eggplant Caponata  
*with Flat Bread*

## PASTA OR SALAD

Garden Salad  
Linguini with White Clam Sauce

## ENTRÉES

French Grilled Pork Loin

Chicken Marsala  
*Brown Wine Sauce, Sautéed with Mushrooms*

Shrimp Oreganata  
*Jumbo Shrimp, Lemon, Garlic, Oregano & Parmesan  
Cheese Bread Crumb*

Pasta Primavera  
*Rigatoni with Roasted Eggplant, Tomatoes, Arugula  
in Garlic Sauce*

## DESSERT

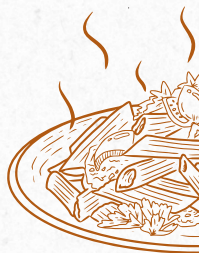
Chef's Choice



# THURSDAY – CAESAR'S NIGHT

## APPETIZER

Fresh Melon with Prosciutto (GF)  
Sausage, Peppers & Onions  
Squid and Shrimp Salad (GF)  
Pork Spare Ribs (GF)  
Breaded Mushrooms



## PASTA

Three Cheese Ravioli  
in Marinara Sauce

## SALAD

Caesar's Salad  
*Romaine Lettuce, Croutons,  
Parmesan Cheese & Caesar Dressing*

## ENTRÉES

Roast Prime Rib (GF)  
*Slow Roasted and Carved to Order*

Salmon (GF)  
*Salmon Fillet with a Dill Butter Sauce*

Chicken Saltimbocca  
*Chicken Cutlet with Spinach, Prosciutto  
& Mozzarella Cheese*

## DESSERT

Assorted Italian Pastries  
Fresh Grapes and Provolone Cheese



# FRIDAY

## APPETIZER

Sliced Mozzarella Caprese

## PASTA OR SALAD

Penne Ala Vodka

## ENTRÉES

Braised Short Rib of Beef

*Slow Braised Beef Short Ribs in a Red Wine Demi-Glace*

Chicken Parmesan

*Breaded Chicken Cutlet topped with Tomato Sauce and Melted Mozzarella Cheese*

Shrimp Scampi

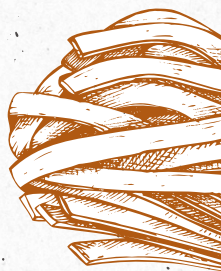
*White Wine & Garlic Sauce with Capers, Red Peppers & Sliced Lemon over Linguini*

Wild Mushroom Ravioli

*Served in a Pesto Sauce, topped with Spinach, Mushrooms & Red Peppers*

## DESSERT

Chef's Choice



# SATURDAY

## APPETIZER

Chilled Shrimp Salad

## PASTA OR SALAD

Garden Salad  
Potato Gnocchi

*Topped with Garlic Cream Sauce,  
Spinach & Bacon*

## ENTRÉES

Roast Prime Rib (GF)  
*Slow Roasted and Carved to Order*

Airline Chicken Breast  
*Served in a Mushroom Brown Butter Sage Sauce*

Grilled Red Snapper  
*Served with Mango Salsa over Rice*

Butternut Squash Ravioli  
*Bourbon Cream Sauce*

## DESSERT

Chef's Choice





**ALBA NUOVA**  
THE VILLA ROMA

**OPENING HOURS:**

Monday - Sunday

Breakfast 08:00 AM - 09:30 AM

Dinner: 06:00 PM - 08:30 PM

**FOR RESERVATION:**

Call: +1800-533-6767 for table  
bookings