

Villa Berulia
Summer 2017 Restaurant Week Lunch
\$29 for Three Courses

- FIRST COURSE -

Zuppa del Giorno
Chef's Daily Soup
Ostriche
Fresh Blue Point Oysters
Insalata Rucola
Wild Arugula Salad

- SECOND COURSE -

Penne alla Pomodoro
Fresh penne with San Marzano tomato sauce
Linguine Bolognese
Linguine with homemade meat sauce
Melanzane
Eggplant Rolatini
Insalata a la Maria
Lettuce with grilled chicken paillard
Pizza Margherita
Classic Tomato, mozzarella & basil

- DESSERT -

Chef's Selection

Tax & gratuity are not included in the above pricing
No Sharing. No Substitutions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise us of any food allergies.

Villa Berulia
Summer 2017 Restaurant Week Dinner
\$42 for Three Courses

- FIRST COURSE -

Melanzane
Eggplant Rolatini
Caprese
Fresh Mozzarella & Tomatoes with Balsamic Glaze
Vongole
Baked Clams
Insalata Classica di Cesare
Chopped Romaine with croutons, Parmesean & Anchovies

- SECOND COURSE -

Toretellini alla Berulia
Ring-shaped cheese-filled pasta in a light cream Bolognese sauce
with Mushrooms
Atlantic Salmon
Filet of wild salmon with choice of Marinara or Mustard Sauce
Cotoletta alla Milanese
Lightly breaded and pan fried chicken Milanese with spring
seasonal vegetables
Scaloppine di Vitello
Veal Marsala

- DESSERT -

Chef's Selection

Tax & gratuity are not included in the above pricing
No Sharing. No Substitutions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise us of any food allergies.