

Lunch (Served Until 3 p.m.)

Salads

Mediterranean

grilled jumbo shrimp & colossal crab meat over Romaine lettuce, with balsamic & olive oil dressing 15

Bruscetta

seasoned grilled chicken over Romaine hearts, tomatoes, onions, celery, rigatoni pasta al dente, tossed in our signature homemade dressing 11

Caesar Salad 7

with Chicken 11 • with Shrimp 13

Caprese

fresh homemade mozzarella cheese, sliced ripe tomatoes, a touch of dry aged balsamic reduction glaze, extra virgin olive oil & basil 11

Wild Baby Arugula

shaved fennel, onions, tomatoes, walnuts, oranges, gorgonzola cheese, balsamic honey vinaigrette 10
with Chicken 13 • with Shrimp 15

Goat Cheese

over spring mix with onions, tomatoes & walnuts in a honey lemon vinaigrette 12

Rengepe Salad

Romaine & baby greens with roasted almonds, feta cheese, onions, sliced pears, tossed in a red wine vinaigrette 11

Steak Salad

grilled NY sirloin steak over wild baby arugula, tossed with balsamic lemon oil dressing, topped with Pecorino Romano cheese (Market Price)

Antipasto Salad

prosciutto di parma, salami, sharp provolone & roasted pepper, over Romaine lettuce, with a balsamic lemon glaze 13

Zuppa

Crab Soup - 7 • Pasta Fagioli - 6 • French Onion - 5

Chef's Selection of the Day - 5

Pasta

Served with house salad.

Vodka Rigatoni prosciutto di parma, Bermuda onions in a pink cream sauce 10
with Chicken 12 • with Shrimp 14

Positano sea scallops, jumbo shrimp & jumbo lump crab meat in a light marinara sauce over h&m made pappardella 16

Twin Jumbo Lump Crab Cakes

grape tomatoes, capers in a scampi sauce over sautéed spinach with capellini 15

Handmade Lobster Ravioli

sautéed asparagus, sundried tomatoes & roasted macadamia nuts in a brandy cream sauce 14

Napolitana

crumbled Italian sausage, broccoli rabe, cannellini beans in garlic white wine sauce, over cavatelli 13

Entrées

Served with house salad.

Classico Parmigiana, Picatta, Française Marsala, Cacciatore & Fra Diavolo (Pollo 12 • Vitello 15)

Crumbled Sausage sautéed spinach, cherry hot peppers in an aged balsamic lemon sauce over capellini (Pollo 12 • Vitello 15)

Milanese light breaded & pan fried over wild baby argula with shaved fennel & reggiano cheese in lemon olive oil dressing (Pollo 12 • Vitello 15)

Sorrentino sautéed with prosciutto di parma, eggplant & fresh mozzarella in a light plum tomato sauce over capellini (Pollo 12 • Vitello 15)

Cardinale sautéed with roasted peppers, fresh mozzarella in pink cream sauce (Pollo 12 • Vitello 15)

Calzone or Stromboli

Served with a side of house tomato sauce.

Vegetale broccoli, spinach, olives fresh tomatoes & mozzarella cheese 8

Steak sautéed with peppers, onions & mozzarella cheese 10

Misto pepperoni, sausage, ricotta & mozzarella cheese 10

Grilled Pressata Panini

Served with house salad.

Italiano grilled chicken, roasted peppers, fresh mozzarella cheese & pesto mayonnaise 9

Vegetale grilled eggplant, mozzarella zucchini, portabello & roasted peppers 10

Filet Mignon caramelized onions, wild mushrooms, Italian long hot peppers & fontina cheese 14

Blue Crab Cake topped with tomatoes, wild baby arugula & sriracha spicy mayonnaise 14

Specialita de la Casa

Served with house salad.

Melanzane al Forno homemade parmigiana style eggplant over capellini 10

Baked Ziti 10

Handmade Gnocchi Sorrento

potato gnocchi with melted mozzarella cheese, served in a plum tomato sauce with fresh basil 10

Eggplant Rollantini spinach & ricotta cheese in a blush cream sauce over capellini 10

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. If you have any food allergy concerns, please advise your server immediately.

Sandwich & Wraps

Served with a side of French fries.

Prosciutto Caprese fresh mozzarella, tomatoes, basil & olive oil 8

Italian Hoagie ham, cappicola, salami, sharp provolone, red wine, vinegar & olive oil 8

Buffalo Chicken celery, crumbled bleu cheese & spicy mayonnaise sauce 8

Grilled Chicken Hoagie 8

Chicken Alla Parmigiana Sub 8

Eggplant Alla Parmigiana Sub 7

Veal Alla Parmigiana Sub 10

Meatball Alla Parmigiana Sub 8

Sausage, Peppers & Onions 8

Chicken Cheese Steak 8 **Hoagie** 8

Cheese Steak 8 **Hoagie** 9

Gourmet Pizzas

Add Any Salad For \$4 Extra

Brooklyn thin crust square pizza with chunks of Italian tomatoes & fresh mozzarella cheese 12" 16" 10 15

Gorgonzola white pizza with spinach, mushrooms & kalamata olives 10 15

Margarita house special tomato pie 10 13

Primavera white pizza with spinach, broccoli, mushrooms & ricotta cheese 10 15

Buffalo grilled chicken in a homemade buffalo sauce, with celery & bleu cheese 10 16

Quattro Stagione artichoke hearts, prosciutto, olives & mushrooms 10 16

Florentina white pie with grilled chicken, sundried tomatoes & spinach 10 16

B.B.Q. breaded chicken & mozzarella cheese 10 16

Hawaiian Style Pizza pineapple, ham, basil, fresh mozzarella & red sauce 10 15

Pizza Napolitana crumbled sausage, broccoli rabe, garlic, olive oil & fresh mozzarella 10 17

Melanzane roasted peppers, eggplant garlic & fresh mozzarella 9 14

Pizza

Available For Take Out Only.

Large Pizza (16") 11 **Sicilian Pizza** 15

Medium Pizza(14") 10 **Personal Pizza** 7

A Special Is Five Items Of Your Choice

Villa Barone Invites You To Create Your Favorite Pizza!

Toppings

(Each Half \$2 • Each Whole \$3)

Anchovies • Broccoli • Artichokes • Eggplant • Garlic
Pepperoni • Sausage • Meatballs • Spinach • Sharp Provolone
Roasted Red or Green Peppers • Tomatoes • Onions • Ricotta
Gaeta Black Olives • Zucchini • Olives • Fresh Mushrooms
Sundried Tomatoes • Chicken • Steak • Prosciutto



Take Out Menu

Free Delivery
(Minimum \$15)

609.259.0000

Fax:609.259.9299

We Cater To All Occasions
Open Monday Through Sunday

B.Y.O.B.

Visit us online at
www.villabaronerestaurant.com

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Robbinsville, NJ 08691

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DINNER

Appetizers

- Fried Calamari** 10
Traditional Clams Casino 10
Mozzarella A La Romano 10
Stuffed Mushrooms baked with jumbo lump crab meat 10
Garlic Bread Di Casa garlic, mozzarella & paprika 8
Twin Crab Cakes served over sriracha aioli 15
Eggplant Rollantini baked & topped with mozzarella cheese in a blush sauce 10
Crab Imperial
portobello mushroom, jumbo lump crab meat, roasted peppers & homemade mozzarella 14
Breaded Eggplant served with prosciutto di parma, sliced tomatoes & fresh mozzarella 11
Shrimp Villiaba roasted garlic lemon sauce with cherry tomatoes & sundried tomatoes 15
Mussels (Red or White) spicy upon request 10

Zuppa

- Crab Soup - 7 • Pasta Fagioli - 6 • French Onion - 5**
Chef's Selection of the Day - 5

Salads

- Mediterranean**
grilled jumbo shrimp & colossal crab meat over Romaine lettuce, with balsamic & olive oil dressing 15
Bruschetta seasoned grilled chicken over Romaine hearts, tomatoes, onions, celery, rigatoni pasta al denta, tossed in our signature homemade dressing 11
Caesar Salad 7
with Chicken 11 • **with Shrimp** 13
Caprese
fresh homemade mozzarella cheese, sliced ripe tomatoes, a touch of dry aged balsamic reduction glaze, extra virgin olive oil & basil 11
Wild Baby Arugula
shaved fennel, onions, tomatoes, walnuts, oranges, gorgonzola cheese, balsamic honey vinaigrette 10
with Chicken 13 • **with Shrimp** 15
Goat Cheese over spring mix with onions, tomatoes & walnuts in a honey lemon vinaigrette 12
Rengepe Salad Romaine & baby greens with roasted almonds, feta cheese, onions, sliced pears, tossed in a red wine vinaigrette 11
Antipasto Salad prosciutto di parma, salami, sharp provolone & roasted pepper, over Romaine lettuce, with a balsamic lemon glaze 13

Al Forno

Served with house salad.

- Lasagna** homemade meat lasagna topped with mozzarella cheese 17
Eggplant Rollantini rolled with ricotta & spinach, topped with mozzarella in a pink sauce 17
Baked Ziti perfectly baked pasta with ricotta & tomato sauce, topped with fresh mozzarella 16
Melanzane al Forno homemade parmigiana style eggplant **over capellini** 16

Pasta

Served with house salad.

- Rigatoni Carbonatta**
pancetta, caramelized onions in a light cream sauce 17
Amatriciana caramelized onions, veal chunks, basil & tomato sauce 21
Vodka Rigatoni
prosciutto di parma in a pink vodka cream sauce 17
Linguine & Clams with red or white sauce 16
Capellini served with jumbo crab meat & fresh sautéed spinach in a garlic & oil sauce 24
Homemade Pappardella Bolognese
a classic recipe of bologna homemade sauce with meat 16
Napolitana crumbled Italian sausage, broccoli rabe, cannellini beans in garlic white wine sauce, over cavatelli 18
Bellissimo served with sautéed shrimp bite sized chicken, mushrooms & sundried tomatoes in a Marsala cream sauce 21
Spinach Ravioli cherry tomatoes & jumbo lump crab meat in a roasted garlic cream sauce 20

Homemade Pasta

Served with house salad.

- Gnocchi Sorrento**
handmade potato pasta topped with mozzarella & served with plum tomato sauce 15
Ravioli Pomodoro homemade marinara, sauce with caramelized onions & basil 15
Risotto Di Manzo
bite size filet mignon, asparagus, shiitake mushrooms in a roasted garlic br&y cream sauce 27
Risotto Primavera a special selection of sautéed vegetables, served in a white wine sauce 20
Farfalle salmon chunks sauteed with sundried tomatoes, asparagus in a parmigiano cream sauce 21
Gnocchi Luciano bite sized chicken mixed with spinach, in a mascarpone cream sauce 19

We Serve Whole Wheat & Gluten Free Pasta at Your Request

Pollo

Served with house salad.

- Classico**
Parmigiana, Picatta, Française, Marsala or Cacciatore 17
Scarpariello sautéed with green peppers, Italian sausage & caramelized onions in a lemon white wine sauce 18
Fantasia served with spinach, ricotta & mozzarella cheese in a light marinara sauce 19
Escarole sautéed with cherry tomatoes, escarole shrimp & smoked mozzarella, in a white wine sauce 21
Fra Diavolo sautéed with long Italian hot peppers, in a light marinara sauce, topped with sharp provolone cheese 18
Milanese pan-fried & served in a zesty lemon cream sauce 21
Barone sautéed with cherry tomatoes, diced eggplant & wild mushrooms, in a dijon white wine sauce 18
Cardinale sautéed with roasted peppers, topped with fresh mozzarella, in a blush sauce 18
Pollo & Scallops
pan seared with asparagus, cherry tomatoes, long Italian hot peppers in a scampi sauce 22

Vitello

Served over capellini pasta with house salad.

- Classico** Veal & Peppers
Parmigiana, Picatta, Française, or Marsala 20
Milanese breaded veal served over spring mix salad, with lemon olive oil & shaved reggiano cheese 22
Sorrentino served with eggplant, prosciutto di parma, topped with fresh mozzarella cheese & marinara sauce 22
Casandrio sautéed with broccoli rabe, roasted peppers & smoked mozzarella cheese, in au jus 21
Veal & Figs sautéed with asparagus, shiitake mushrooms in a frangelica cream sauce 23
Oscar sautéed with asparagus, jumbo lump crabmeat with holl&aise sauce 25
San Michelle sautéed with portobello mushrooms in a Marsala demi glaze sauce & broccoli rabe 22
Veal & Shrimp served with asparagus, cherry tomatoes, topped with fresh mozzarella cheese, in a white wine sauce 25
Saltimbocca pan seared & topped with prosciutto di parma, spinach & fontina cheese, in a sage white wine sauce 21

Pesce

Served with house salad.

- Shrimp Classico**
Parmigiana, Française, Scampi or Fra Diavolo 21
Stuffed Jumbo Shrimp with jumbo lump crab meat & cherry tomatoes, in a paprika white wine lemon sauce 25
Shrimp & Scallops served over homemade papparadella pasta in a delicate marinara sauce, garnished with fresh baby arugula 28
Shrimp Capri sautéed with artichokes & mushrooms in a delicate white wine marinara sauce 22
Seafood Combination (Red or White), mussels, clams, calamari, scallops, lobster tail & shrimp 30
(Upon your request with risotto add \$3)
Grilled Tilapia & Shrimp
light Cajun style, served over sautéed spinach 25
Lobster Ravioli
handmade ravioli, served with asparagus & sundried tomatoes, in a roasted garlic pink cream sauce 20

Carne

Served with chef's vegetables & house salad.

- 16 oz. Angus New York Sirloin** served with wild mushrooms, in a marsala sauce (Mkt. Price)
10 oz. Angus Filet Mignon served with wild mushrooms, in a marsala sauce (Mkt. Price)
Twin Pork Chops Giambotta served with sautéed peppers, onions & roasted potatoes in a brown sauce 21

Kids

12 Years Old & Under

- Classic Pasta** choice of Alfredo, Tomato or Vodka Sauce 8
Chicken Parmigiana over penne pasta 8
Chicken Tenders served with French fries 8
12" Pizza 7

Sides

- House Vegetables** with roasted potatoes 3
Sautéed Spinach with garlic & olive oil 4
Sautéed Broccoli with garlic & olive oil 4
Sautéed Escarole & Canellini Beans 5
Sautéed Asparagus with garlic & olive oil 6
Sautéed Broccoli Rabe with garlic & olive oil 6
Meatball or Sausage 3

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