

DINNER

ANTIPASTI

Appetizing dishes perfect for sharing

OYSTER	MARKET PRICE
East Coast with House-made Cocktail Sauce, Sherry Mignonette, Lemon Wedge (6 or 12 per Order)	
TOMATO BRUSCHETTA	9
Basil, Olive Oil, Crostini	
ZUCCHINI CHIPS	10
Hand-cut, Breaded & Fried, Paprika & Siracha Aoli	
LOBSTER ROLLS	15
Lobster, Celery, Onion, Chives, Lemon Aoli	
ARANCINI	11
Saffron Rice Balls stuffed with Mozzarella	
CRAB CAKES	14
Fennel, Red Onion, Remoulade Sauce	
BRICK OVEN CHICKEN WINGS	10
Available with House-made Hot Sauce, Crumbled Gorgonzola Cheese & Roasted Onions & Celery, or 'General Tso' Style with Scallion, Sesame Seed	
TUNA TARTARE	16
Avocado, Greens, Capers, Chives, Lemon Olive Oil, Orange Segments	
CLAMS & MUSSELS	12
Manila Clams & Long Island Mussels in either Red Tomato-Basil or White Wine Sauce	
NONNA'S MEATBALLS	11
Veal & Beef, topped with Garlic Crostini & Whipped Ricotta	
CRUNCHY COCONUT SHRIMP	13
Spicy Roasted Peanut Sauce	
BABY PORK RIBS	12
Four Hearty Ribs, Slow Roasted, Brushed with Balsamic-Rosemary BBQ Sauce, Topped with Pickled Cabbage	
CALAMARI FRITTE	11
Lightly Fried, Milk Tenderized, Tossed with Cherry Peppers, Spicy Marinara & Lemon Garlic Aoli	

PASTA

Half-pound portions served Al Dente

SAFFRON RISOTTO Asborio Rice, Saffron.....	14
SPAGHETTI ALLA CARBONARA Smoked Pancetta, Pecorino, Cream.....	17
PENNETTE ALLA VODKA Traditional Creamy Vodka Parmesan Tomato Sauce.....	16
FETTUCINE BOLOGNESE Beef, Pork, Veal Ragù	18
LINGUINE FRUTTI DI MARE Clams, Mussels, Octopus, Lobster, Tomato, White Wine	25
RAVIOLI POMODORO Ricotta Ravioli, Tomato Sauce, Basil, Extra Virgin Olive Oil	15
SPAGHETTI ALLA PRIMAVERA Seasoned Vegetables, Cherry Tomato, Toasted Pine Nuts, Cream ...	17
GNOCCHI ALLA GENOVESE Traditional Basil Pesto, Pine Nuts	18
ORECCHIETTE ALLA BARESE Italian Esposito Sausage, Broccoli, Garlic Chili, Extra Virgin Olive Oil...	18
TAGLIATELLE Homemade with Wild Mushroom, Truffle Oil, Parmesan	16
EGGPLANT ROLLATINI Breaded & Pan-fried, Ricotta-filled, Tomato Sauce, Basil, Linguine.....	15
SPAGHETTI CON MEATBALLS Nonna's Veal & Beef Meatballs, Whipped Ricotta	16



INSALATA

Add Grilled Shrimp 7, Grilled Salmon 8, Hanger Steak 7, or Grilled Chicken 6 to any Salad

SOUP OF THE DAY	8
Minestrone	
LOBSTER SALAD	21
Asparagus, Avocado, Heirloom Tomatoes, Grapefruit Segments, Potatoes, Black Truffle Vinaigrette	
CHOPPED HOUSE SALAD	13
Italian Ham, Salami, & Provolone over Iceberg Lettuce, Radicchio, Red Onions, & Tomatoes, topped with Oregano & Red Wine Vinaigrette	
TUNA NICOISE	16
Seared Yellowtail Tuna, Mix Greens, Arugula, Green Beans, Asparagus, Hard-boiled Egg, Cherry Tomato, Avocado, Nicoise Olives, House-made Vinaigrette	
VB3 CAESAR SALAD	11
Romaine Hearts, Creamy Caesar Dressing, Bacon, Parmigiano, topped with Toasted Garlic Croutons	
BEET SALAD	13
Whipped Goat Cheese, Candied Hazelnuts, Lemon, Olive Oil, Saba Dressing	
TUSCAN CHICKEN SALAD	13
Thin-sliced, Slow-roasted Chicken Breast, Mix Greens, Arugula, Red Onion, Fennel, Cherry Tomatoes, Kalamata Olives, House-made Vinaigrette	
BABY ARUGULA SALAD	12
Endive, Radicchio, Red Onion, Cherry Tomato, Gorgonzola Croquets, Gorgonzola Crumbles, Smoked Pancetta, Lemon Olive Oil, Balsamic	
CHARRED OCTOPUS & SHRIMP SALAD	15
Frisée Salad, Mixed Greens, Crabmeat, Red Onion, Orange Segments, Lemon, Olive Oil	
MOZZARELLA DI BUFALO CON POMODORO	12
Imported Mozzarella, Heirloom Tomatoes, Basil, Olive Oil, Sea Salt	

PESCE

Ocean Fresh Delivered Daily

RED SNAPPER Whole Roasted in Herb Oil or Fillet with Tomatoes & Capers, Roasted Potatoes, Spinach	25
SALMONE AL FORNO Grilled Scottish Salmon, Asparagus Parmigiano, Roasted Potatoes, Lemon	23
BLACK SEA BASS Wild-caught, Pan-Roasted, Asparagus, Pea Risotto, Prosecco Sauce	24
STUFFED JUMBO SHRIMP Jumbo Lump Crab Meat, Seafood Croquet, Artichoke, Lobster Picante Sauce, Roasted Potatoes, Spinach	25
SURF & TURF Three Jumbo Shrimp Stuffed with Jumbo Lump Crab Meat, and a Prime 8 Oz. Grilled Filet Mignon, Roasted Potatoes, Pearl Onions, Red Wine Jus	45

CARNE

Steak

FILET MIGNON	34
Roasted Potatoes, Pearl Onions, Red Wine Jus, French-cut Green Beans	
NEW YORK STRIP	25
Prime 16 ounce Seared Sirloin, Black Pepper Jus, Gratinated Potatoes, Green Beans	

Veal

PARMIGIANO	23
Pan-Fried, Tenderized, Breaded, Boneless Milk-Fed Veal, Bufalo Mozzarella, Pomodoro, Angel Hair	
MILANESE	25
Pan-Fried, Tenderized, Breaded, Boneless Milk-Fed Veal, Arugula Salad, Tomato, Lemon, Olive Oil, Anchovy Sauce	

Chicken

PARMIGIANO	19
Lightly Floured, Pan-Fried Boneless Chicken Breast, Bufalo Mozzarella, Pomodoro, Angel Hair	
FRANCHESE	18
Lightly Floured, Pan-Fried Boneless Chicken Breast, Butter, Lemon, White Wine, Roasted Fingerling Potatoes, Spinach	
MATTONE	20
Pan-Roasted, Free-Range, Sous Vide Half-Chicken, Pearl Onions, Roasted Potatoes, Spinach	

Pork

BABY PORK RIBS	25
Eight Hearty Ribs, Slow Roasted, Balsamic-Rosemary BBQ Sauce, Pickled Cabbage, Accompanied by Side of Mac & Cheese	

SIDES

Good for 1-2 Persons

Truffle Herbed Fries	6	Baby Spinach	6
Fingerling Potatoes	7	Pasta	7
Broccoli	6	Mac & Cheese	8

CRAFT BURGERS

Served with Hand-cut Herb French Fries

VB3 BURGER 15
 Certified Angus Beef, Char-Grilled & topped with Applewood Smoked Bacon, Egg, Provolone, with a Ramp Aoli Dressing

SALMON BURGER 15
 Scottish Salmon, Grilled & served on a Brioche Roll, topped with Spinach, Red Onion, Lettuce, Tomato, and Tartar Sauce, accompanied by Sweet Potato Fries

SMOKEHOUSE BURGER ... 15
Amstel Light Burger Bash at SoBe with Rachael Ray Winner!
 Topped with Applewood Smoked Bacon, Crispy Onion Petals, Aged Yellow Cheddar Cheese, topped with just the right amount of Homemade Balsamic BBQ Sauce

GOURMET PIZZA

Personal 10" Pizza

CLASSIC CHEESE 12 Mozzarella, Tomato Sauce, & Oregano	MARGHERITA 14 Mozzarella Di Bufalo & Tomatoes, topped with Fresh Basil & Olive Oil
CRISPY BUFFALO CHICKEN 15 Bechamel Sauce, House-made Hot Sauce, Mozzarella & Creamy Gorgonzola Cheese	BIANCO 14 Ricotta, Mozzarella, Parmigiano-Reggiano, with Roasted Garlic, Extra Virgin Olive Oil & Parsley
WILD MUSHROOM 15 Pecorino, Truffle Oil & Thyme	BBQ PULLED PORK 16 Pulled Pork, Cheddar Cheese, Crispy Onions, House-made BBQ Sauce
PROSCIUTTO DI PARMA 16 Prosciutto Ham & Mozzarella, topped with Roasted Peppers, Arugula & Olive Oil	JOE'S SPECIAL 15 Fresh Mozzarella, Ground Sausage, Sautéed Onions, Crushed Red Pepper

VB3 GIFT CARDS

Available for ANY occasion in any denomination, starting at \$20! Birthdays, holiday gifts, or even as employee incentives, VB3 Gift Cards are a great way to share the unique culinary stylings of Villa Borghese III. Please ask your server for details or visit vb3restaurant.com.