

LUNCH

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 & Sracha 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	15
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	

SANDWICHES & WRAPS

Served with choice of Herb French Fries or Three Bean Salad; All Sandwiches Available as Panini or Wrap

BUFFALO CHICKEN Crispy Chicken, House-made Hot Sauce, Mozzarella	13
GRILLED STEAK Caramelized, Onions, Peperonata, Provolone Cheese, Salsa Verde	14
TUNA SALAD Confit Tuna, Red Onion, Celery, Lemon, Lettuce, Tomato, Olive Oil	12
GRILLED CHICKEN CLASSICO Crispy Chicken, Roasted Peppers, Whole Milk Mozzarella, Baby Arugula, Balsamic Vinaigrette	13
CRISPY SHRIMP PO' BOY Lightly Breaded, Fried Shrimp, Lettuce, Tomato, Hot Peppers, House-made Tartar Sauce	15
B.L.T. Braised Fresh Bacon, Applewood Smoked Bacon, Romaine lettuce, Jersey Tomato, Lemon Aoli Dressing	13
PORTOBELLO Grilled Portobello Mushroom, with Goat Cheese, Roasted Peppers, Roasted Tomatoes, Baby Arugula, Balsamic Vinegar	12
CHICKEN PARMIGIANO Free-Range Chicken Breast, Breaded & Lightly Fried, Tomato Sauce, Mozzarella, Basil	13
CAESAR CHICKEN Grilled Chicken Breast, Romaine Hearts, Creamy Caesar Dressing, Parmigiano	13



INSALATA

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

SOUP OF THE DAY	8
Minestrone	
CHOPPED HOUSE SALAD	11
Italian Ham, Salami, & Provolone over Iceberg Lettuce, Radicchio, Red Onions, Tomatoes, Red Wine Vinaigrette	
TUNA NICOISE	16
Seared Yellowtail Tuna, Mix Greens, Arugula, Green Beans, Asparagus, Hard-boiled Egg, Cherry Tomato, Avacado, Nicoise Olives, House-made Vinaigrette	
VB3 CAESAR SALAD	10
Romaine Hearts, Creamy Caesar Dressing, Bacon, Parmigiano, topped with Toasted Garlic Croutons	
BEET SALAD	12
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	11
Imported Mozzarella, Heirloom Tomatoes, Basil, Olive Oil, Sea Salt	

GOURMET PIZZA

Personal 10" Pizza

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

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

CORPORATE HAPPY HOURS

Please ask your Server or Hostess about hosting your after-work events at **VB3**

ENTREES

NEW YORK STRIP Prime 16 ounce Seared Sirloin, Black Pepper Jus, Gratinated Potatoes, Green Beans 23
VEAL ALLA PARMIGIANO Tenderized, Breaded, Pan-Fried, Boneless, Milk Fed Veal, Bufalo Mozzarella, Pomodoro, Angel Hair 22
CHICKEN ALLA FRANCHESE Lightly Floured, Pan-Fried Boneless Chicken Breast, Butter, Lemon, White Wine, Roasted Fingerling Potatoes, Spinach 17
CHICKEN ALLA PARMIGIANO Lightly Floured, Pan-Fried Boneless Chicken Breast, Bufalo Mozzarella, Pomodoro, Angel Hair 18
ARAGOSTA RAGU Lobster, Tomatoes, Garlic, White Wine, over Fettucine 19
SAFFRON RISOTTO Asborio Rice, Saffron 14
PENNETTE ALLA VODKA Traditional Creamy Vodka Parmesan Tomato Sauce 15
FETTUCINE BOLOGNESE Beef, Pork, Veal Ragù 17
RAVIOLI POMODORO Ricotta Ravioli, Tomato Sauce, Basil, Extra Virgin Olive Oil 14
SPAGHETTI ALLA PRIMAVERA Seasoned Vegetables, Cherry Tomato, Toasted Pine Nuts, Cream ... 16
GNOCCHI ALLA GENOVESE Traditional Basil Pesto, Pine Nuts 17
ORECCHIETTE ALLA BARESE Italian Esposito Sausage, Broccoli, Garlic Chili, Extra Virgin Olive Oil... 18
TAGLIATELLE Homemade with Wild Mushroom, Truffle Oil, Parmesan 15
EGGPLANT ROLLATINI Breaded & Pan-fried, Ricotta-filled, Tomato Sauce, Basil, Linguine..... 14
SPAGHETTI CON MEATBALLS Nonna's Veal & Beef Meatballs, Whipped Ricotta, Spaghetti 16
STUFFED JUMBO SHRIMP Jumbo Lump Crab Meat, Seafood Croquet, Artichoke, Lobster Picante Sauce, Roasted Potatoes, Spinach 23
SALMONE AL FORNO Grilled Scottish Salmon, Asparagus Parmigiano, Roasted Potatoes, Lemon 21
BLACK SEA BASS Wild-caught, Pan-Roasted, Asparagus, Pea Risotto, Prosecco Sauce 23

SIDES

Good for 1-2 Persons

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

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.