

V B 3 GAME DAY

VILLA BORGHESE III restaurant • sports bar • lounge

FOOTBALL MENU

APPETIZERS

THE VB3 GAME DAY SAMPLER	19	CRISPY BABY CALAMARI	11
Share a delicious sampling of our most popular Game Day Menu items, including Chicken Wings, Ribs, Arancini, Loaded Tots, and VB3 Spring Rolls! Add 100oz TOWER of Coors Light for an additional 13		Lightly Fried, Milk Tenderized Calamari, Tossed with Cherry Peppers Marinara & Citrus Vinaigrette for dipping	
BRICK OVEN CHICKEN WINGS	5/10	MUSSELS & CLAMS	12
TEN Wings House-made Hot Sauce, Blue Cheese Dressing. Get TWENTY for ONLY 10!		Manila Clams & Long Island Mussels in either Red Tomato-Basil or White Wine Sauce	
LOADED TATER TOTS	10	LOBSTER ROLLS	15
Cheddar & Mozzarella Cheese, Applewood Smoked Bacon, Scallions, Ranch Crema		Lobster, Celery, Onion, Chives, Lemon Aoli	
ARANCINI	11	BABY PORK RIBS	12/25
Saffron Rice Balls stuffed with Mozzarella		Four Hearty Ribs, Slow Roasted, Brushed with Balsamic-Rosemary BBQ Sauce, Topped with Pickled Cabbage Slaw Four not enough? Get a serving of Eight Ribs WITH a side of Mac & Cheese for ONLY 25	
VB3 SPRING ROLLS	9	CHICKEN NACHOS	12
Choose from Cheesesteak, Buffalo Chicken or Cuban		Pulled Chicken Confit, Avacado Crema, Cheddar Cheese, Jalapeno Pesto	
ZUCCHINI CHIPS	10	HAND-CUT FRENCH FRIES	6/10
Hand-cut, Breaded & Fried, Paprika & Siracha Aoli		Truffle-Parmigiano or Buffalo Blue 6, or Loaded with Cheddar & Mozzarella Cheese, Applewood Smoked Bacon, Scallions, Ranch Crema 10	
OYSTERS	MARKET PRICE	OLIVE OIL SOFT PRETZELS	8
Our Daily Delivery of East Coast Oysters with House-made Cocktail Sauce, Sherry Mignonette, Lemon Wedge		Sea Salt, Rosemary, Honey-Dijon Mustard Sauce	
CRUNCHY COCONUT SHRIMP	13	MAC & CHEESE	8/15
Crunchy Coconut Shrimp, Spicy Roasted Peanut Sauce		Macaroni, Cheddar, Parmigiano, Toasted Bread Crumbs	
BUFFALO SHRIMP TACOS	13		
Fried Shrimp, House-made Hot Sauce, Celery Slaw, Cilantro, Ranch Crema			



SALADS

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

MIXED GREEN	9	SEARED YELLOWTAIL TUNA	16
Mesclun, Grape Tomatoes, Red Onion, Shaved Carrots, Balsamic Vinaigrette		Yellowtail Tuna over bed of Mixed Greens, Arugula, Green Beans, Asparagus, Cherry Tomato, Avacado, Hard-boiled Egg, House-made Vinaigrette	
CHOPPED HOUSE	11	BABY ARUGULA	12
Italian Ham, Salami, and Provolone over Iceberg Lettuce, Radicchio, Red Onions, and Tomatoes, topped with Oregano and Red Wine Vinaigrette		Endive, Radicchio, Red Onion, Cherry Tomato, Gorgonzola Croquets, Lemon Olive Oil, Balsamic	
		VB3 CAESAR	10
		Romaine Hearts, Creamy Caesar Dressing, Bacon, Parmigiano, topped with Toasted Garlic Croutons	
		CHARRED OCTOPUS & SHRIMP	15
		Frisée Salad, Mixed Greens, Crabmeat, Red Onion, Orange Segments, Lemon, Olive Oil	



SUNDAY FUNDAY AT VB3 FUN STARTS AT 1

BURGERS & SANDWICHES & WRAPS

Served with choice of Herb French Fries or Bean Salad

VB3 BURGER	15	PULLED BBQ PORK	13
Certified Angus Beef, Char-Grilled and topped with Applewood Smoked Bacon, Provolone, and Egg, with Ramp Aoli Dressing		House-made Slaw, Crispy Pickles	
SALMON BURGER	15	CALI CHICKEN	13
Scottish Salmon, Grilled & served on a Brioche Roll, topped with Spinach, Red Onion, Lettuce, Tomato, and Tartar Sauce, accompanied by Sweet Potato Fries		Applewood Smoked Bacon, Provolone, Avocado, Lettuce, Tomato	
COLLETTI SMOKEHOUSE BURGER	15	BUFFALO SHRIMP PO' BOY	15
Topped with Applewood Smoked Bacon, Crispy Onion Petals, Aged Yellow Cheddar Cheese, topped with just the right amount of Homemade Balsamic BBQ Sauce		Lightly Breaded, Fried Shrimp, Lettuce, Tomato, and Hot Peppers, House-made Tartar Sauce	
CLASSIC CHEESE BURGER	13	PORTOBELLO PANINI	12
American Cheese, Lettuce, Tomato, Onions, Pickles		Grilled Portobello Mushroom, with Goat Cheese, Roasted Peppers, Roasted Tomatoes, Baby Arugula and Balsamic Vinegar	
GRILLED STEAK SANDWICH	14	CHICKEN PARMIGIANO	13
Caramelized, Onions, Peperonata, Provolone Cheese and Salsa Verde		Free Range Chicken Breast, Breaded and Lightly Fried, topped with Tomato Sauce, Fresh Mozzarella and Fresh Basil	

GOURMET PIZZA

Personal 10" Pizza

CLASSIC CHEESE	12	BIANCO	14
Mozzarella, Tomato Sauce, and Oregano		Ricotta, Mozzarella, Parmigiano-Reggiano, with Roasted Garlic, Extra Virgin Olive Oil and Parsley	
CRISPY BUFFALO CHICKEN	15	WILD MUSHROOM	15
Bechamel Sauce, House-made Hot Sauce, Mozzarella and Creamy Gorgonzola Cheese		Pecorino, Truffle Oil and Thyme	
PROSCIUTTO DI PARMA	16	BIG BIELLESE PEPPERONI	13
Prosciutto Ham and Mozzarella, topped with Roasted Peppers, Arugula and Olive Oil		Mozzarella, Tomato Sauce, and Oregano	
JOE'S SPECIAL	15	BBQ PULLED PORK	16
Fresh Mozzarella, Ground Sausage, Sautéed Onions, Crushed Red Pepper		Pulled Pork, Cheddar Cheese, Crispy Onions, House-made BBQ Sauce	
MARGHERITA	14		
Mozzarella Di Bufalo and Tomatoes, topped with Fresh Basil and Olive Oil			

GIANTS

BEER & BOOZE

Pints, Towers, Shots and Cocktails

COORS LIGHT GOLDEN, CO		GREY GOOSE	
YUENGLING POTTSVILLE, PA		'BUILD-YOUR-OWN'	5
Draft or Bottle	3	Bloody Marys	
100 oz. Tower	15		
80 oz. Tower	12	SHOTS & BOMBS	
OTHER DOMESTIC BOTTLES		Dr. McGillicuddy's	3
Bud Light, Budweiser,	3	Menthol Mint, Apple Pie or Root Beer; Select 'Shot of the Day'	
Miller Lite, Michelob Ultra,		Jagerbombs	5
Yuengling Light		Boilermakers	5
		Jameson	5

Please inform your server of any food allergies
A suggested gratuity of 15-20% is customary & entirely discretionary
For your convenience, 20% gratuity will be added for groups of six or more