



DINNER

ANTIPASTI

Appetizing dishes perfect for sharing

OYSTER	MARKET PRICE
East Coast with House-made White Cocktail Sauce, Horseradish, Sherry Mignonette, Lemon Wedge (6 or 12 per order)	
ARANCINI	11
Saffron Rice Balls stuffed with Mozzarella & Peas, Orange Aioli 🍷	
TOMATO BRUSCHETTA	9
Basil, Olive Oil, Crostini 🍷	
GRILLED OCTOPUS	15
Smoked Fingerling Potatoes, Celery, and Lemon	
CALAMARI FRITTE	11
Lightly Fried, Milk Tenderized, Tossed with Cherry Peppers, with Spicy Marinara or tossed in Citrus Vinaigrette	
ZUPPA DE MUSSELS	12
P.E.I. Mussels, Spicy Tomato Broth or White Wine Broth	
NONNA'S MEATBALLS	11
Veal & Beef, topped with Garlic Crostini & Whipped Ricotta	
CHICKEN WINGS	10
Crispy Chicken Wings, Spicy Buffalo Sauce, Crumbled Gorgonzola, Roasted Onions & Celery, OR 'General Tso' Style with Scallion, Sesame Seed	
JUMBO LUMP CRAB CAKE	14
Fennel, Red Onion, Arugula, Remoulade Sauce	
ZUCCHINI CHIPS	10
Hand-cut Thin-sliced, Breaded & Fried, Smoked Paprika, Spicy Aioli 🍷	
EGGPLANT ROLLATINI	11
Breaded Eggplant, Homemade Tomato Sauce, Ricotta, Fresh Mozzarella, Basil, Shaved Parmesan 🍷	

ZUPE & INSALATA

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

PASTA FAGIOLI	8
Ditalini, Cannellini Beans, Prosciutto, Tomato, Parmesan Cheese	
HOMESTYLE CHICKEN	8
Broken Pasta, Carrot, Celery, Fresh Parsley	
CHOPPED HOUSE	13
Romaine Lettuce, Radicchio, Arugula, Salami, Ham, Provolone, Tomato, Red Onion, Carrot, Red Wine Vinaigrette	
TUNA NICOISE	16
Seared Yellowtail Tuna, Mix Greens, Arugula, Asparagus, Hard-boiled Egg, Cherry Tomato, Avocado, Nicoise Olives, House-made Vinaigrette	
CAESAR ALLA VB3	11
Romaine Hearts, Shaved Parmesan, Torn Garlic Crouton, Creamy Caesar Dressing 🍷	
BABY ARUGULA	12
Radicchio, Shaved Fennel, Red Onion, Tomato, Gorgonzola, Pancetta, Saba Dressing	
ROASTED BEET	13
Mix Greens, Red Onion, Oranges, Candied Walnuts, Herbed Goat Cheese & Orange Vinaigrette 🍷	
VB3 CHICKEN SALAD	13
Slow-roasted, Hand-pulled Chicken Breast, Mix Greens, Cucumber, Cherry Tomatoes, Carrot, Crispy Onion, Shaved Parmesan Cheese, House-made Spicy Lemon Vinaigrette	
CAPRESE DI BUFALO	12
Mozzarella Di Bufalo, Marinated Tomatoes, Torn Basil, Aged Balsamic Vinegar 🍷	

PASTA

Half-pound portions served Al Dente

RIGATONI BOLOGNESE	
Beef Ragù, Shaved Parmesan, Bechamella	18
PENNETTE ALLA VODKA	
Creamy Tomato Sauce, Vodka, Shaved Parmesan 🍷	16
SPAGHETTI POMODORO CON NONNA'S MEATBALLS	
Traditional Tomato Sauce, Ricotta, Shaved Parmesan, Basil.....	16
LINGUINE ALLA VONGOLE	
Clams, Fresh Tomato, Garlic, White Wine, Parsley.....	17
RAVIOLI ARAGOSTA	
Lobster & Mascarpone Filled Ravioli, Fresh Lobster, Tomato Sauce, Cream, Basil.....	22
FETTUCINE ALL'ALFREDO CON FUNGHI	
Wild Mushroom, Cream, Parmesan, Truffle, Parsley 🍷	16
PENNE PRIMAVERA	
Seasonal Vegetables, Tomato, Shaved Parmesan, Herbs 🍷	17
GNOCCHI ALLA PESTO	
Fresh Basil Pesto, Potato, Asparagus, Peas & Parmesan 🍷	18
ORECCHIETTE ALLA BARESE	
Pork & Fennel Sausage, Broccolini, Garlic Chili, Extra Virgin Olive Oil	18

PESCE

Ocean Fresh Delivered Daily

SALMONE

Grilled Atlantic Salmon, Yellow & Green Squash Caponata, Potatoes, Aged Balsamic 23

FRUTTI DI MARE

Mussels, Clams, Shrimp, Bass, Fennel-Saffron Broth, Crostini 25

SHRIMP & CRAB OREGANATA

Jumbo Shrimp, Lump Crab Meat, Toasted Bread Crumbs, Oregano, Garlic Butter Sauce, Lemon, Fennel Salad 24

FLOUNDER PICCATA

Garlic, Brown Butter, Capers, Tomato, Lemon, Parsley Potato 22

FRITO MISTO

Calamari, Shrimp & Flounder, Lightly Battered & Fried, French Fries 23

BRANZINO

Grilled Mediterranean Boneless Sea Bass, Arugula, Tomato, Red Onion, Lemon 24

CARNE

Classico ~ Pan-fried, Tenderized, Boneless Chicken or Veal (additional cost)

MARSALA 18
Wild Mushrooms, Marsala Sauce, Parsley | Veal 22

AL LIMONE 18
Francese style, with Lemon, Butter, Parsley | Veal 22

PARMIGIANO 19
Breaded, Mozzarella, Basil, Shaved Parmesan | Veal 23

MILANESE 19
Breaded, Arugula Salad, Tomato, Lemon, Olive Oil
Veal 23

BRAISED SHORT RIB 24
Roasted Root Vegetables, Whipped Potato

CHICKEN SCARPIELLO 20
Roasted Free-Range Half-Chicken, Sausage, Potato, Hot Peppers, Onion, Rosemary

SLOW-ROASTED PORK RIBS 23
Balsamic-Rosemary BBQ Sauce, Spicy Cabbage Slaw, Sweet Potato Fries

HANGER STEAK 21
Grilled Asparagus, Fingerling Potato, Peperonata & Salsa Verde

NEW YORK STRIP 25
Prime 16 ounce Marinated & Grilled Sirloin, Wild Mushroom, Cipollini Onion, Whipped Potato

SIDES

Good for 1-2 Persons

Truffle Herbed Fries	6	Broccolini	6
Fingerling Potatoes	7	Garlic Spinach	6
Whipped Potato	8	Spaghetti Pomodoro	7
Seasonal Vegetables	7	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 wonderful way to share the unique culinary stylings of Villa Borghese III. Please ask your server for details or visit vb3restaurant.com.

CRAFT SANDWICHES & BURGERS

All Served with Hand-cut Herb French 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

SALMON BURGER 15

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

SHORT RIB 15

Short Rib, Braised & topped with Swiss Cheese,
Horseradish-Sour Cream Dressing

VB3 BURGER 15

Certified Angus Beef, Char-Grilled & topped with
Applewood Smoked Bacon, Egg, Provolone,
with a Ramp Aioli Dressing

GOURMET PIZZA

Personal 10" Pizza

CLASSIC 12
CHEESE

Mozzarella, Tomato Sauce,
& Oregano 🍃

PESTO 14

Spinach, Pesto, Artichoke,
Mozzarella & Pecorino
Cheese 🍃

WILD 15

MUSHROOM
Pecorino, Truffle Oil &
Thyme 🍃

PROSCIUTTO
DI PARMA 16

Prosciutto Ham &
Mozzarella, topped with
Roasted Peppers, Arugula &
Olive Oil

MARGHERITA 14

Mozzarella Di Bufalo &
Tomatoes, topped with
Fresh Basil & Olive Oil 🍃

CRISPY 15

BUFFALO CHICKEN
Béchalme Sauce, House-
made Hot Sauce,
Mozzarella & Creamy
Gorgonzola Cheese

BIANCO 14

Ricotta, Mozzarella,
Parmigiano-Reggiano, with
Roasted Garlic, Extra Virgin
Olive Oil & Parsley 🍃

JOE'S 15

SPECIAL
Fresh Mozzarella, Ground
Sausage, Sautéed Onions,
Fresh Basil, Olive Oil

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

Splitting checks for groups of six or more is not allowed