



LUNCH

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 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 🍷	
SLOW-ROASTED PORK RIBS	12
Balsamic-Rosemary BBQ Sauce, Spicy Cabbage Slaw	

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 🍷	

VB3-in-One 'Take Any Two' \$14.95 LUNCH SPECIAL

Side Salad OR Cup of Soup PLUS ½ Sandwich and a Beer! *

Select a Starter Salad
MIXED GREENS
CAESAR

OR a Cup of Soup
PASTA FAGIOLI
HOMESTYLE CHICKEN

And Add ONE ½ Sandwich
CHICKEN CLASSICO
TUNA SALAD
CHICKEN PARM

*Choose a Pint of Bud Light or Yuengling (sub any soft drink)

11-4 Monday-Friday (excludes holidays); not valid with any other discounts or promotions

PASTA

Half-pound portions served Al Dente

PENNETTE ALLA VODKA Creamy Tomato Sauce, Vodka, Shaved Parmesan 🍷	16
RIGATONI BOLOGNESE Beef Ragu, Shaved Parmesan, Bechamella	18
RAVIOLI ARAGOSTA Lobster & Mascarpone Filled Ravioli, Fresh Lobster, Tomato Sauce, Cream, Basil	22
ORECCHIETTE ALLA BARESE Pork & Fennel Sausage, Broccolini, Garlic Chili, Extra Virgin Olive Oil	18
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
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

VB3 is available for social or corporate meetings & events. For more information please visit vb3restaurant.com or call 201.420.4823

🍷 denotes vegetarian option

SANDWICHES & WRAPS

Served with choice of Herb French Fries or 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
LOBSTER ROLL Lobster, Celery, Onion, Lemon, Mayo	15
GRILLED CHICKEN CLASSICO Roasted Peppers, Whole Milk Mozzarella, Baby Arugula, Aged Balsamic.....	13
CRISPY SHRIMP PO' BOY	15
Lightly Breaded, Fried Shrimp, Lettuce, Tomato, Hot Peppers, House-made Tartar Sauce	
B.L.T.	13
Braised Fresh Pork, Applewood Smoked Bacon, Arugula, Tomato, Lemon Aioli	
PORTOBELLO	12
Grilled Portobello Mushroom, with Goat Cheese, Roasted Peppers, Roasted Tomatoes, Baby Arugula, Aged Balsamic 🍷	
CHICKEN PARMIGIANO	13
Free-Range Chicken Breast, Breaded & Lightly Fried, Tomato Sauce, Mozzarella, Basil	
SHORT RIB	15
Short Rib, Braised & served on a Brioche Roll, topped with Swiss Cheese & Horseradish-Sour Cream Dressing	
CAESAR CHICKEN	13
Grilled Chicken Breast, Romaine Hearts, Creamy Caesar Dressing, Parmigiano	

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 Aioli 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	
AMERICAN BURGER	13
Certified Angus Beef, Char-Grilled & topped with American Cheese & Applewood Smoked Bacon with Red Onion, Lettuce & Tomato	

GOURMET PIZZA

Personal 10" Pizza

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

CORPORATE HAPPY HOURS

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

ENTREES

Classico ~ Pan-fried, Tenderized, Boneless Chicken or Veal

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

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.