



VILLA - O

Original ~ Organic ~ Oceanic

Your neighborhood trattoria features classic Italian cuisine produced with the freshest natural ingredients. If available to our kitchen, items are prepared with 100% organic, local, pasture-raised, wild or imported products.

Starters

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| Crispy Calamari with Italian cherry peppers | 9 |
| Mediterranean Mussels cooked in a Staub pot, Chef's creation | 11 |
| Hot Seafood Antipasta Fresh mussels, clams, shrimp and scallops served in a simmering herb and white wine sauce | 10 |
| Portobello Mushroom Fries served with tomato basil aioli | 8 |
| Zuppa del Giorno soup of the day | 6 |
| Bruschetta fresh organic tomatoes, basil and olive oil | 7 |
| Antipasto and Cheese Plate selection of assorted Italian cheeses and antipastas | 12 |
| Caesar Salad organic romaine tossed with polenta croutons and white anchovy | 8 |
| Mama Colombo's Italian Salad organic romaine, tomato, red onion, cucumber, artichoke and garlic tossed with fresh lemon juice and olive oil | 9 |
| Tuscan Wedge organic iceberg lettuce, roasted peppers, organic tomatoes, crumbled gorgonzola dressing or Italian vinaigrette | 8 |
| Organic Tomato, Onion and Cucumber Salad tossed with organic red wine vinaigrette; served with garlic crostini | 8 |
| Fresh Bufala Mozzarella, Organic Tomatoes and Fresh Basil | 12 |
| Tuscan Pizza Bread ~ Private Recipe organic tomato, caramelized onions | 11 |

Wood-Fired Neapolitan Pizza

| | Regular | Mezzo Metro |
|---|---------|-------------|
| Classic Margherita Bufala mozzarella, roasted tomatoes, fresh basil | 13 | 18 |
| Pepperoni imported pepperoni, mozzarella and hot chilies | 14 | 20 |
| Sausage Rustica imported sausage, roasted peppers, cipollini onions, tomatoes, garlic | 14 | 20 |
| Organic Veggie seasonal vegetables, red onions, roasted tomatoes, goat cheese, garlic | 14 | 20 |
| Villa~O grilled chicken, smoked mozzarella, sweet onion, spinach, white sauce | 16 | 22 |
| BLT Italian prosciutto, arugula and plum tomatoes | 14 | 20 |

Dinner Specialties

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| Wild Alaskan Salmon grilled and served over seasonal organic vegetables with fresh lemon | 25 |
| Branzino Mediterranean sea bass prepared grilled or wok-fired, with cipollini onions, spinach, lemon and olive oil | 28 |
| Grilled Veal Chop 14 oz all natural veal chop grilled or milanese style, roasted potatoes and spinach | 30 |
| Fennel Crusted Sea Scallops served over a sweet basil vinaigrette with baby arugula and tomato salad | 20 |
| Grilled Organic Chicken Breast marinated and grilled breast of chicken, served with organic baby spinach and orzo pasta | 17 |
| New York Strip grass fed 12 oz New York Strip, green peppercorn and Barolo wine sauce, served with roasted potatoes and spinach | 28 |
| Breadless Chicken Parmesan imported parmesan crusted organic chicken breast, homemade marinara and imported mozzarella, served with zucchini spaghetti | 15 |
| All Natural Turkey Burger minced green apples, celery and onions topped with Fontina cheese served with zucchini spaghetti | 13 |
| Seafood Risotto Diablo organic carnoli rice with jumbo shrimp, calamari and mussels in a spicy tomato sauce | 19 |
| Lasagna Bolognese handcrafted pasta, ricotta cheese and rustic Wagyu beef bolognese sauce | 15 or Organic Vegetable Lasagna 15 |
| Organic Chicken Milanese organic chicken breast (plain or breaded) paillard, served with arugula tomato salad and zucchini spaghetti | 17 |
| Mama's Homemade Eggplant Parmesan secret family recipe | 15 |

Sides \$6

| | |
|--------------------------------------|---|
| Herb Organic Mashed Sweet Potato | Organic Broccoli with Parmesan Cheese |
| Fire Roasted Potatoes and Onions | Sautéed Organic Spinach with Garlic and Olive Oil |
| Italian Green Beans with Lemon Juice | Organic Turkey Meatballs |
| Handmade Macaroni and Italian Cheese | Organic Zucchini and Squash Spaghetti |

Handcrafted Organic Pastas

ALL OF OUR PASTAS ARE CREATED IN-HOUSE FROM IMPORTED ORGANIC SEMOLINA FLOUR, THEN WOK-FIRED FOR MAXIMUM FLAVOR.

SHORT PASTA

Rigatoni
Rice Pasta
Penne
Whole Wheat Fusilli
Buckwheat Pasta

LONG PASTA

Spaghetti
Spinach Fettuccine
Angel Hair
Bucatini

HOMEMADE SAUCES

Marinara and Organic Basil
Alfredo
Basil Pesto
Garlic and Herb Infused Organic Olive Oil
Wagyu Beef Bolognese
Vodka Tomato Sauce
Chicken, Pork Sausage, Herbs & White Wine

EXTRAS

Organic Grilled Chicken
Organic Turkey Meatballs
Sausage and Peppers
Organic Vegetables
Frutti de Mare

PASTA WITH YOUR CHOICE OF SAUCE 14
ADD AN EXTRA INGREDIENT 4

NATURA™ PURIFIED AND SPARKLING WATER

1.50 per person – unlimited

We are proud to be one of Dallas' first restaurants offering still and gassed water purified in-house with the Natura™ system. Its premium carbon filtration and UV technologies eliminate impurities and retain essential minerals, letting us avoid the waste associated with bottled waters.

Sunday is Family Day

Join us each Sunday for fresh family dining. Adults may eat until their hearts' content from a 3-course menu for **\$16.95** per person for **Dinner**, 3-10pm. Children 15 and under dine compliments of the house all day, including **Brunch**, served 10:30am-3pm.

Specialty Cocktails \$11

The Original "Frozen Sfuzzi" 9

Frozen house speciality of Prosecco and white peach nectar

Original "Cipriani" Bellini

Invented in 1948 at Harry's Bar in Venice. Giuseppe Cipriani (head bartender) had a fondness for Italian white peaches. When he tried the simple combination of puréed white peaches and Prosecco, he knew he had something.

Strawberry Lemon Mojito

Don Q Mojito rum, mint, fresh strawberries, lemon juice

Trece Mexican Martini

Riazul Silver tequila, fresh lime juice, orange liquor and organic agave nectar, shaken and served up with a salted rim

Limontini

Rain "Organic" Vodka, Lemoncello, organic agave nectar, pomegranate liqueur

Hibiscus Cucumber Sangria

Absolut Citron vodka, New Age rose sangria, hibiscus juice, fresh cucumber, simple syrup, fresh squeezed lemon juice

Martini di Ananas

Rain "Organic" Vodka infused with fresh pineapple for no less than 7 days. We blend everything, strain out the bitter pulp and are left with pure gold. Served with a fresh orange wedge.

Roz-a-Rita

Riazul Silver tequila, fresh mixed berries, fresh lime juice, organic agave nectar, sugar free VIB, served up with a sugar rim

Acai Treetini

VeeV Acai spirit, St. Germain elderflower liqueur. Pama pomegranate liqueur, fresh lemon juice, sprig of mint

Blackberry Mint Margarita

Milagro reposado tequila, blackberries, mint, simple syrup, fresh lime juice

Skinny Mojito

Don Q Mojito rum, fresh mint, fresh lime juice, club soda

Island Cocktail

Absolut Mandarin, St. Germain elderflower liqueur. Fresh grapefruit, splash soda

Villa-O Caipirinha 10

Brazilian Cachaca, fresh lime juice

Brunch Specials

EVERY SATURDAY & SUNDAY
ENJOY BOTTOMLESS FRESH
MIMOSA, BELLINI,
FROZEN SFUZZI,
ITALIAN BLOODY MARY
\$8

Beers \$5

Moretti

Moretti is the premium Italian beer that Italians prefer. A smooth, well-balanced pilsner that's a step up from the ordinary; a perfect match for fine Italian foods, for special occasions, or for anytime!

Stella Artois

Although Belgium is best known internationally for its ales, the so-called "table beers," bottom-fermented pilsner lagers such as Stella Artois head the list for domestic consumption.

Peroni Nastro Azzurro

An international beer produced by the Peroni Brewery of Rome. It is a premium pilsner. The taste is that of a typical pilsner with a hint of citrus and well-ripened hops.

Also Available

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|----------------|----------------------|
| Corona | Corona Light |
| Heineken | Blue Moon |
| Heineken Light | Coors Light |
| Sam Adams | Non-Alcoholic Beck's |

50 Great Wines Under \$100

| REDS | GL | 1/2 | BL | WHITES | GL | 1/2 | BL |
|--|----|-----|----|--|----|-----|----|
| 101 Il Tesoro Chianti Classico, Tuscany Layers of ripe fruit, notable vitality on the palate | 9 | 19 | 35 | 10 Masi Masianco Pinot Grigio, Friuli Hints of citrus fruit and apricots | 10 | 18 | 34 |
| 102 Marchese Antinori Chianti Riserva, Tuscany Ripe cherry fruit, subtle spiciness | 23 | 46 | 88 | 11 San Guiseppi Pinot Grigio, Friuli Lively, citrus aromas, flavors of lemon, limes | 11 | 20 | 38 |
| 103 Ruffino "Gold Label" Chianti Riserva, Tuscany Violet, cherry, plum aromas | 29 | 57 | 92 | 12 Santa Margherita Pinot Grigio, Veneto Dry, clean, intense aroma of apples | 18 | 35 | 60 |
| 104 Zenato Valpolicella Classico, Veneto Black cherry and currant with hints of spice and chocolate | 12 | 23 | 45 | 13 Livio Felluga Pinot Grigio, Friuli Persistent aftertaste, spicy notes of peach and apricot | 21 | 39 | 76 |
| 105 Allegrini "Palazzo della Torre", Veneto Aromas of currant, blackberry and licorice | 16 | 31 | 57 | 14 San Giuseppe Pink Pinot Grigio, Friuli Citrus, floral aroma of almond and pear | 9 | 18 | 30 |
| 106 Kris Pinot Noir, Trentino-Alto Adige Blackberry and red forest fruits | 10 | 21 | 39 | 15 Nobile Sauvignon Blanc, Marlborough New Zealand Pineapple and grapefruit with secondary notes of green pepper and fresh cut nettle | 9 | 17 | 34 |
| 107 Soter Vineyards "North Valley", Pinot Noir, Willamette Valley Full of fresh floral and bright red fruit | 17 | 33 | 65 | 16 Groth Sauvignon Blanc, Napa Solid, crisp backbone, rich creaminess | 12 | 23 | 45 |
| 108 Coppola Pinot Noir, California Rich, seductive flavors, a hint of berries | 14 | 26 | 51 | 17 Geyser Peak Chardonnay, Alexander Valley Intense aromas of pear and baked apple | 9 | 18 | 30 |
| 109 San Guiseppi Pinot Noir, Friuli Lively citrus with medium body, crisp | 12 | 22 | 40 | 18 Wild Horse Viognier Aromas of honeysuckle and citrus complimented by a crisp, delicious finish | 10 | 19 | 38 |
| 110 Caparzo Rosso di Montalcino, Tuscany Violets, raspberry and pomegranate | 16 | 30 | 56 | 19 Conundrum, California Flavors of stone fruit, ripe melon and hints of vanilla | 18 | 33 | 62 |
| 111 Il Poggione Rosso di Montalcino, Tuscany Velvety and rich, with smooth round tannins | 18 | 35 | 66 | 20 Antinori Bramito Chardonnay, Umbria Italy Fruity, distinctive varietal aromas with nice hints of vanilla and toast | 14 | 27 | 50 |
| 112 Tillman Cabernet, Napa Ripe with heavy fruit aromas of cranberry | 10 | 19 | 35 | 21 Tramin Chardonnay, Trentino-Alto Adige Fresh and flowery Chardonnay | 12 | 23 | 45 |
| 113 Flora Springs Merlot, Napa Deep in color, hint of raspberry and red plum | 12 | 24 | 40 | 22 Jordan Chardonnay, Russian River Bold flavors of nutmeg, honey and lightly toasted oak | 20 | 39 | 76 |
| 114 Alessandro Dolcetto d'Alba, Piedmont Classic blue and black fruit with delicate notes | 12 | 23 | 40 | 23 Hook and Ladder Chardonnay, Russian River Ripe apple aroma with notes of cream and honey | 14 | 26 | 50 |
| 115 Illuminati "Riparosso", Montepulciano d'Abruzzo Full of blackberry, spice and mocha | 11 | 20 | 38 | 24 Franciscan Chardonnay, Napa Classic pear and apple notes | 11 | 19 | 37 |
| 116 Ridge "Three Valleys" Zinfandel, Sonoma Aromas of blueberry and toasty dill | 15 | 29 | 56 | 25 Coppo Chardonnay, "Le Coste Bianche", Piedmont Bouquet of lemon accented by light vanilla | 17 | 33 | 62 |
| 117 Antigal Uno Malbec, Argentina Aromas of tobacco and vanilla with integrated spice notes | 12 | 22 | 42 | 26 La Crema Chardonnay, Sonoma Tropical fruit and appealing butterscotch | 12 | 22 | 40 |
| 118 Aquinas Petite Sirah, Napa Aromas of plum, cherry with a hint of oak | 10 | 19 | 36 | 27 Feudi San Gregorio Falanghina, Campania Fragrant, floral aromas, green apple | 16 | 30 | 54 |
| 119 Alexander Valley Vineyards, Cabernet, Alexander Valley Big aromas of black cherry and cassis | 13 | 24 | 46 | 28 King Estate Pinot Gris, Oregon | 11 | 20 | 39 |
| 120 Hess Allomi Vineyard Cabernet, Napa Ripe plum and black licorice | 15 | 29 | 56 | 29 La Scola "Black Label" Gavi, Piedmont Solid, crisp, clean | 33 | 65 | 99 |
| 121 Sanguinet Brunello di Montalcino, Tuscany Full and soft, with ripe tannins | 35 | 68 | 99 | SPARKLING AND ROSE | GL | 1/2 | BL |
| 122 San Guiseppi Amarone Classico, Veneto Deep, full Italian red | 26 | 51 | 95 | 404 Mionetto "IL" Prosecco Lively with flavors of white peach and a touch of lemon zest | 9 | 17 | 33 |
| 123 Gaja "Promis" Tuscany Fine perfume of Citrus fruits and flowers | 33 | 62 | 99 | 405 Roederer Estate Brut, Anderson Valley Crisp and elegant with complex pear | 13 | 25 | 48 |
| 124 Terrico "Tassinai", Tuscany Black forest fruits on the nose, hints of tobacco | 33 | 62 | 99 | 406 Moet Chandon White Star, Champagne Soft with a fruity finish | 20 | 39 | 75 |
| 125 Dezzani "Roncaglie" Barolo, Piedmont Fragrance of violet, pepper, spices | 33 | 62 | 95 | 407 Veuve Clicquot "Yellow Label", Champagne Nose of apple, citrus and caramel | 25 | 49 | 95 |
| | | | | 408 Domaine Ott "Chateau de Selle" Rose, Provence Reminiscent of spice, apricot and grapefruit* | 28 | 55 | 98 |

*When available