



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

Crispy Calamari with Italian cherry peppers	9
Mediterranean Mussels cooked in a Staub pot, Chef's creation	10
Eggplant Rollatini stuffed with prosciutto, sage and Fontina cheese	10
Portobello Mushroom Fries served with tomato basil aioli	8
Zuppa del Giorno soup of the day	5
Bruschetta fresh organic tomatoes, basil and olive oil	6
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	8
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	7
Fresh Bufala Mozzarella, Organic Tomatoes and Roasted Peppers	11

Wood-Fired Neapolitan Pizza

	Regular	Mezzo Metro
Classic Margherita Bufala mozzarella, roasted tomatoes, fresh basil	12	18
Beau Nash with smoked salmon, organic dill cream cheese, shaved red onions and topped with capers	12	18
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
Tuscan Pizza Bread ~ Private Recipe organic tomato, caramelized onions	10	16

Dinner Specialties

Wild Alaskan Salmon grilled and served over seasonal organic vegetables with fresh lemon	24
Branzino Mediterranean sea bass prepared grilled or wok-fired, with cipollini onions, spinach, lemon and olive oil	27
Glazed Veal Chop 14 oz. all natural veal chop, marinated in an aged balsamic glaze, grilled and served with field greens and Yukon gold potatoes	28
Fennel Crusted Sea Scallops served over a sweet basil vinaigrette with baby arugula and tomato salad	19
Grilled Organic Chicken Breast marinated and grilled breast of chicken, served with organic baby spinach and orzo pasta	17
Steak Pizzaiola organic 12 oz. New York strip, accompanied by roasted peppers and Bufala mozzarella; served with fire roasted potatoes	27
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, clams and mussels in a spicy tomato sauce	18
Grilled Organic Vegetable Antipasta selection of seasonal organic vegetables, grilled to perfection and drizzled with aged balsamic vinaigrette reduction	15
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

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	

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
Fusilli
Penne
Whole Wheat Fusilli

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
Puttanesca

EXTRAS

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

PASTA WITH YOUR CHOICE OF SAUCE 13
ADD AN EXTRA INGREDIENT 4

NATURA™ PURIFIED AND SPARKLING WATER

1.00 per person continuous refills

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 **\$15.95** 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" 8

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.

Organic Martini

Ultra Premium martini made with Rain "Organic" Vodka

Trece Mexican Martini

Dos Lunas 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

Godfather

Rain "Organic" Vodka, Amaretto, splash of grenadine, dash of club soda with lime wedges

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

Cazadores tequila, fresh mixed berries, fresh lime juice, organic agave nectar, sugar free Red Bull, served up with a sugar rim

White Cosmopolitan

Rain "Organic" Vodka, St. Germain Elderflower Liqueur, fresh lime juice and white cranberry juice

Apple Lychee Martini

Rain "Organic" Vodka, apple schnapps, organic agave nectar and lychee juice, served up with a sweet lychee

Villa-O Caipirinha 10

Brazilian Cachaca, fresh lime juice

Peach Queen

Rain "Organic" Vodka, St. Germain Elderflower, peach puree, fresh peach

Trece Mojito

Bacardi Silver, fresh mint, lime, organic agave nectar and chilled soda for fizz

Alla Salute

ALL OF OUR SPECIALTY COCKTAILS ARE MADE WITH PREMIUM LIQUOR, FRESHLY SQUEEZED JUICES, AND ORGANIC AGAVE NECTAR

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

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	8	15	28	10 Le Poesie Pinot Grigio, Veneto Light and crisp; notes of tropical fruit	8	15	28
102 Bartali "Ducceto" Chianti, Tuscany Juicy, red berry fruit; touch of earthiness	12	26	49	11 San Giuseppe Pinot Grigio, Friuli Lively citrus aromas; flavors of lemons, limes	10	19	36
103 Marchese Antinori Chianti Riserva, Tuscany Ripe cherry fruit; subtle spiciness	23	47	88	12 Sant' Elena Pinot Grigio, Friuli Sophisticated and elegant	15	29	50
104 Drei Donna Notturmo Sangiovese, Emilia-Romagna Slightly spicy; wild fruit bouquet	13	25	48	13 Santa Margherita Pinot Grigio, Veneto Dry, clean, intense aroma of apples	18	35	60
105 Ruffino "Gold Label" Chianti Riserva, Tuscany Violet, cherry, plum aromas	32	60	99	14 Livio Felluga Pinot Grigio, Friuli Persistent aftertaste; spicy notes of peach, apricot, bergamot	20	39	76
106 Kris Pinot Nero, Trentino-Alto Adige Pinot noir; blackberry and red forest fruits	11	21	39	15 Le Poesie Soave Classico, Veneto Floral notes; pineapple, pear	8	15	28
107 Marramiero "Dama" Montepulicano, Abruzzo Notes of anise, blackberry	10	21	39	16 Pra Soave Classico, Veneto Pretty wine; tropical fruit, minerals	14	29	54
108 Brigaldara Valpolicello Classico, Veneto Scents and flavors of cherry, blackberry	12	26	49	17 San Giuseppe Pink Pinot Grigio Citrusy, floral of almond and pear	8	15	29
109 Le Poesie Amarone Classico, Veneto Deep flavors of ripe fruit; cherry	21	41	80	18 Mormoraia Vernaccia di San Gimignano, Tuscany Intense fruity aromas; notes of green apple, almond	13	25	48
110 San Giuseppe Amarone Classico, Veneto Deep, fully Italian red	26	51	99	19 Brumale Chardonnay, Sicily Ripe pear and hazelnut aromas with notes of Meyer Lemons	8	15	29
111 Caparzo Rosso di Montalcino, Tuscany Violets, raspberry and pomegranate	15	29	56	20 Firriato "Sant'Agostino" Bianco, Chardonnay, Sicily Hints of fresh melon, peaches, vanilla	19	37	72
112 Valdicava Rosso di Montalcino, Tuscany Limited production; medium-bodied, silky tannins	32	60	99	21 Dante Rivetti Chardonnay, Piedmont Single vineyard; full-bodied, notes of pear, soft vanilla	26	50	98
113 Rosa del Golfo Primitivo, Puglia Very floral; almond and sandalwood	14	27	52	22 Tiefenbrunner Chardonnay, Trentino-Alto Adige Exotic fruit notes and meadow flowers; slight spice; full-bodied	11	21	40
114 Friggiali Brunello di Montalcino, Tuscany Aromas and flavors of dark cherry and plum	35	68	99	23 Icardi "L Aurora" Gavi, Piedmont Crisp, clean, citrus, mineral flavors	14	29	54
115 Firriato "Chiaramonte" Nero d' Avola, Sicily Rich, powerful flavors of black fruit and spice	14	27	52	24 La Scolca "Black Label" Gavi, Piedmont Solid, crisp, clean	30	65	99
116 Alessandro Dolcetto d' Alba, Piedmont Classic blue and black fruit with delicate notes	12	26	49	25 Feudi San Gregorio Falanghina, Campania Fragrant floral aromas, green apple, citrus	15	29	50
117 Castello Romitorio Morrellino di Scansano, Tuscany Simply unforgettable	15	29	56	26 Barberani Orvieto, Umbria Top producer; fruity, intense flavors	13	25	48
118 Gaja "Promis", Tuscany Fine perfume of citrus fruits, flowers with a hint of honey	32	60	99	27 Firriato Grillo, Sicily Green apple, sage, white peach	13	25	48
119 Terriccio "Tassinaia", Tuscany Black forest fruits on the nose; hints of tobacco	35	68	99	28 Fattoria Paradiso "Eyes of Venus" Emilia Romagna Racy acidity; apricot and nut flavors	14	29	54
120 Icardi Barbera d' Asti, Piedmont Fruit forward with soft tannins	14	27	52	29 Feudi San Gregorio Greco di Tufo, Campania Honeyed nose; herbaceous aromas	16	31	60
121 Pelissero Nebbiolo, Piedmont Aromatic; notes of strawberry, cherry, vanilla	18	35	68	SPARKLING AND ROSE	GL	1/2	BL
122 Pertinace Barbaresco, Piedmont Hand-harvested and selected grapes; baked cherry, plum	28	55	99	404 Enrico Prosecco, Veneto Rich aromas of apple, pear; hint of citrus; fades into floral bouquet	9	17	32
123 Dezzani "Roncaglie" Barolo, Piedmont Fragrance of violet, pepper, spices	29	56	99	405 Soligo Brut Prosecco, Veneto Dry, balanced with fruity, toasty perfume	12	23	42
124 Palazzo della Torre, Veneto Aromas of currant, blackberry and licorice; full-bodied	16	31	57	406 Moet Chandon White Star, Champagne Soft with fruity finish; evoking peach	20	39	75
125 San Giuseppe Pinot Noir, Friuli Lively citrus with medium body; crisp, flavorful finish	11	21	40	407 Veuve Cliquot "Yellow Label", Champagne Nose of apple, citrus, caramel; slight spicy finish	25	49	95
				408 Domaine Ott "Claie de Noirs" Rose, Provence Reminiscent of spice, apricot, grapefruit pulp	28	55	98