



DA CONDIVIDERE

to share

Bruschetta Classica	6
tomato & basil with EVOO & Balsamic Glaze	
Polpette con Marinara	10
meatballs served with marinara & cheese	
Arancini di Formaggio	12
house-made crispy risotto balls stuffed with mozzarella over house marinara	
Crispy Brussels Sprouts	10
tossed in truffle oil with parmesan	
Calamari Fritti (spicy)	16
fried calamari with spicy aioli	

INSALATE E ZUPPE

salads & soups

add grilled chicken (+6), grilled shrimp (+8), fried calamari (+8)

Insalata Mista	8
with baby lettuce mix, radishes, cucumbers, shredded carrots, cherry tomatoes & croutons	
<i>Choice of Blue Cheese or House Vinaigrette Dressing</i>	
Insalata di Cesare	12
with romaine hearts, anchovy dressing & croutons *	
Insalata Villa	12
with romaine hearts, crispy bacon, red onion, & blue cheese dressing	
Minestra di Verdura	10
Vegetable soup	
Zuppa del Giorno	10
Seasonal soup of the day	

LE PIADINE

flatbreads

Mista Salad (+4), Caesar Salad (+6)

Funghi & Salsiccia	14
sausage & mushroom with mozzarella cheese & tomato sauce	
Margherita	12
mozzarella and tomato with basil	
Prosciutto & Arugula	18
extra virgin olive oil, topped with prosciutto, arugula & shaved parmigiano	
Spicy Chicken	16
chicken, mozzarella cheese & tomato sauce topped with spicy aioli & basil	

I PRIMI

pastas

Fettuccine alla Bolognese o Alfredo	16
ribbon pasta with pork & beef tomato ragu or Alfredo sauce	
Pappardelle alla Boscaiola	18
wide pasta with sausage & mushrooms in a white wine, tomato sauce	
Spaghetti California	18
with crispy pork, peas & mushroom in a rich egg yolk sauce with creamy Peccorino cheese	
Ravioli di Zucca	18
butternut squash ravioli with spinach & mushrooms in a brown butter herb sauce & topped with toasted pine nuts	

BURGERS & SANDWICHES

served with French Fries or Insalata Mista
Truffle Fries (+2), Caesar Salad (+2)

Della Casa	16
with garlic aioli, cheese, lettuce, tomatoes, & red onions on Bordenave sesame brioche bun*	
<i>bacon (+2) avocado (+2)</i>	
Panino di Pollo	16
grilled chicken with roasted garlic aioli, avocado, bacon & tomato, on Bordenave ciabatta roll	
Prosciutto Panino	18
prosciutto, mozzarella & basil with pesto aioli on Bordenave ciabatta roll	
Portobello Burger	14
grilled balsamic portobello mushroom cap with garlic aioli, cheese, lettuce, tomato on Bordenave sesame brioche bun*	

I SECONDI

entrees

Piccata di Pollo	22
chicken breast, lightly floured in a white wine, lemon, caper sauce with sautéed vegetables & roasted potatoes	
Fish & Chips	20
beer battered cod & shrimp with horseradish-honey mustard slaw & malt aioli	
Parmigiana di Melanzane	24
lightly fried eggplant layered with cheeses, with seasonal vegetables and mashed potatoes	
Sogliola al Limone	28
petrale sole in lemon-butter caper sauce with seasonal vegetables & roasted potatoes	

1602 Lincoln Avenue San Rafael California 415-459-6161 www.cafevilla.net

Please inform server of any dietary restrictions

Vegan available for some dishes upon request

Gluten-free available for some dishes upon request

Prices and availability subject to change

Parties of 6 or more will be charged 20% service fee

* Items are served raw or undercooked, or contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.