



Reservations

250.490.9595

795 Westminster Ave W,
Penticton

Voted Best Italian Restaurant Year after Year!

Open 5 pm Daily • Take Out & Gift Certificates Available

Escape to the Okanagan's little piece of Italy, inhale the aromas and savour the flavours as you experience our cuisine. Join in the fun. Relax — enjoy the conversation, your friends and the atmosphere while your meal is being prepared. Each dish is prepared fresh just for you. It is well worth the time.

Zuppa

ZUPPA DEL GIORNO

Our soup of the day. Please inquire with your server

Pane'

BRUSCHETTA

Italian crostinis topped with fresh Roma tomatoes marinated with garlic, red onions, olive oil, balsamic vinegar & fresh herbs, finished with a drizzle of an aged balsamic reduction

GARLIC TOAST

(2 Pcs.)

FOCACCIA WITH BRIE & GARLIC

Fresh baked focaccia bread served with roasted garlic, brie cheese & cranberry marmalade

Insalata

VR CAPRESE

Roasted roma tomatoes, served on a bed of tuscan greens with bocconcini cheese & fresh basil drizzled with an aged balsamic reduction & extra virgin olive oil

MISTA

Tuscan mixed greens with with toasted pecans, fresh fruit, red onions, roma tomatoes, accented with our house roasted red pepper vinaigrette

CAESAR

Classic Caesar with crisp romaine lettuce, house made croutons, fresh parmesan & VR's own Caesar dressing

Antipasti

RADICCHIO BOCCONCINI

Fresh bocconcini cheese & prosciutto wrapped with grilled radicchio finished with a Marsala BBQ sauce

FORMAGGIO DI BOCCONCINI FRITTO

Fresh bocconcini cheese lightly breaded, flash fried & served with a rich tomato & basil sauce

COZZE

Mussels sautéed with white wine & garlic, served in a rich tomato & basil sauce

GAMBERI DI LIMONÉ

Tiger prawns sautéed in a garlic, lemon cream sauce

ESCARGOT ITALIANO

Escargots sautéed in a garlic cream sauce

OSTRICHE DI AMORE

North Cove oysters breaded & flash fried, served in our signature Amoré sauce

VR Signature Dishes

PETTI DI POLLO ALLA VILLA ROSA

Tender boneless chicken breast & tiger prawns with fresh mushrooms, white onions & topped with our signature Amoré sauce with Fettuccini Aglio e Olio

L'AGNELLO DI VILLA ROSA

Lamb chops grilled to perfection & finished with a Marsala wine reduction

OSSOBUCCO

Centre cut veal shank slowly braised in a fresh tomato, vegetable & red wine sauce

LASAGNA AL FORNO

Succulent layers of pasta, ground veal & fresh cheeses baked in our delicious rosé sauce

Pasta

Available in HALF or FULL portions
Gnocchi & Gluten Free Pasta available for
additional charge

PENNE ARRABBIATA

Penne pasta with bell peppers, garlic & mushrooms in a spicy tomato sauce

FETTUCCINI ALLA VILLA ROSA

Fettuccini with artichoke hearts, chicken breast, diced tomatoes, onions & black olives sautéed in white wine, garlic & extra-virgin olive oil

SPAGHETTI

Spaghetti sautéed with a garlic, tomato & basil sauce. With your choice of tender ground veal meatballs or meat sauce

FUSILLI CON FUNGHI

Fusilli sautéed with garlic, white wine, basil pesto, cream, diced tomatoes, onions, mushrooms & parmesan cheese

CANNELLONI AL FORNO

Fresh pasta crepes stuffed with your choice of ground veal or ricotta cheese & baked in our delicious rosé sauce

TORTELLINI ALLA PANNA

Pasta rings stuffed with veal & cheeses in a rich cream sauce

LINGUINE ALLA VONGOLE

Linguine tossed with clams, onion, garlic, butter & olive oil with a splash of white wine

CAPELLI DI ANGELO DI POMODORO

Angel hair pasta sautéed in garlic & served with a fresh tomato & basil sauce

TORTELLINI ALLA ROMANO

Pasta rings filled with veal & cheeses tossed with sun dried tomatoes, chicken breast & mushrooms in our delicious rosé sauce

Pollo é Pesce'

PETTI DI POLLO ALLA PARMIGIANA

Tender boneless chicken breast baked with mozzarella cheese served in our delicious rosé sauce

SALMONE DI GRIGLIA

Wild BC coho salmon broiled over the open flame finished with a basil pesto cream sauce & sundried tomatoes

PETTI DI POLLO ALLA LIMONÉ

Tender boneless chicken breast served in a delicate lemon & white wine sauce

Carne'

SALTIMBOCCA DI VITELLO

Tender white veal baked with prosciutto & mozzarella cheese, finished with a Marsala wine reduction

FUNGHI DI VITELLO

Tender white veal served with fresh mushrooms & onions in a white wine cream sauce

PARMESAN DI VITELLO

Tender white veal baked with mozzarella cheese in our delicious rosé sauce

LIMONÉ DI VITELLO

Tender white veal served in a delicate lemon & white wine sauce

BOMBAY DI VITELLO

Tender white veal topped real crab meat, served in a curry cream sauce

BISTECCA DI NEW YORK 8 OZ

New York cut striploin brushed with VR's BBQ sauce

GRIGLIA MESCOLATA

Combination platter featuring chorizo sausage, chicken breast & New York steak brushed with VR's BBQ sauce

All of the dinner entrées are served with seasonal vegetables and a choice of Penne Rosé or Italian Rosemary Roasted Potatoes.

We accommodate to all parties
from 1 to 100.

Able to host luncheons, private meetings
& private parties.
(Call for details)



Please inform your server of any allergies or dietary preferences, we are happy to accommodate you wherever we can.

Menu Items are subject to change without notice.

our full menu, including wines and desserts are available at: www.thevillarosa.com