

# TAKE-OUT MENU

*Pickup times between 4PM-8PM | Call 519.679.3444 to Place Your Order | Last Call for Same-Day Orders is 6:00pm*

## SALAD

Mixed Greens Salad - Cherry Balsamic Vinaigrette, Heirloom Tomatoes and Spiralized Watermelon | 12

Waldorf Salad - Fresh Apples, Grapes and Toasted Walnuts Tossed in a Honey Dijon Aioli on a Bed of Greens | 12

Caesar Salad - House-Made Pancetta, Croutons and Flaked Parmesan | 15

Spiced Orange Salad - Fresh Orange Slices Served with Chopped Pineapple, Sliced Red Onion on a Bed of Leaf Lettuce Topped with Roasted Walnuts | 15

## APPETIZER

French Onion Soup - Topped with Bread and Cheese | 9

Three Cheese Artichoke Dip - Served with Pitas and Tortilla Chips | 12

Portobello Bruschetta - House-Made Bruschetta on Portobello Mushrooms, Caramelized Onions with a Rosemary Aioli | 12

Villa Cornelia Board - Assorted Meats, Gourmet Cheese, Smoked Garlic and Fresh Vegetables | 25

## NEAPOLITAN PIZZA

*House-Made Dough and Sauce Made Everyday*

Villa Margarita | 18

Roasted Pepper and Olive | 18

Pulled Pork Portobello | 20

## ENTRÉE

Sweet Corn Risotto - Sweet Corn, Caramelized Leeks, and Fresh Parsley on a Creamy Risotto | 26

Pulled Pork Risotto - House Smoked BBQ Pulled Pork with Caramelized Onions, in a Creamy Spicy Risotto and Fresh Coleslaw | 35

Seafood Risotto - Pan Seared Scallops Shrimp and Calamari in Creamy Smoked Fennel Risotto Topped with Blistered Heirloom Tomatoes and Toasted Lemon Zest | 35

Sous Vide Pork Ribs - 36 Hour Sous Vide Ribs with Marble Mash and Seasonal Vegetables | 38

6oz Beef Tenderloin - Grilled 6oz Beef Tenderloin with Roasted Fingerling Potatoes and Seasonal Veg Topped with a Braised Portobello Mushroom and House-Made Demi-Glace | 42

## DESSERT

Cheesecake - House-Made with a Berry Coolis | Chocolate or Vanilla | 10

Carrot Cake - House-Made with Cream Cheese Icing | 10

Chocolate Mousse - Freshly Made Everyday | 10