

## APPETIZERS

- Beef Manicotti 11**  
Homemade crepes with Little Village Sauce
- Toasted Ravioli 10**  
Toasted ricotta cheese filled ravioli served with marinara
- Roasted Artichoke Bottoms 14**  
With jumbo lump crab
- Jumbo Gulf Shrimp Remoulade 11**  
With Creole remoulade
- Stuffed Artichoke 15**  
Topped with Meyer lemon sauce and grated Romano
- Louisiana Seafood Arancine 12**  
With roasted tomato cream
- Beef Arancine 12**  
Topped with homemade red gravy

*You've gotta get the Bread!*

**Village Bread**

Half Loaf	6	Whole Loaf	9
Tapenade	1.5	Roasted Garlic	3

- Seafood Stuffed Mushrooms 11**  
Stuffed with local seafood and lemon butter
- Crisp Fried Calamari 14**  
With spicy marinara
- Fried Green Tomatoes 15**  
Jumbo lump crab meat and hollandaise
- Seared Ahi Tuna 17**  
With wasabi aioli and sweet soy sauce reduction
- A la Village Oysters 2-2-2 18**  
Bienville, Rockefeller, A la Village
- Colossal Lump Louisiana Crab Cake 17**  
4 oz. cake with spicy Creole remoulade

## SOUPS & GUMBO

**Seafood Gumbo**  
cup 7 | bowl 14

**Minestrone**  
cup 5 | bowl 9

**Lobster Bisque**  
cup 7 | bowl 14

## SALADS

*Our salad dressings are all homemade with the freshest herbs and ingredients.*  
**House Dressing:** creamy Gorgonzola Italian with black and green olives. **Caesar:** traditional oil-based Caesar with homemade croutons.  
**Sensation:** olive oil, red wine vinegar, garlic, lemon juice and Romano cheese. **Honey Mustard, Creamy Sweet Onion Vinaigrette**

- The Caprese 12**  
Fresh Mozzarella, sweet basil, Creole tomato drizzled with aged balsamic vinegar
- Village Seafood Salad 20**  
Topped with jumbo lump crab meat, Gulf shrimp and Maine lobster with Roma tomatoes, cucumbers and red onions and your choice of dressing
- Avocado Salad 11**  
Creole tomato and red onion over mixed greens
- The Cipolla Salad 16**  
*Boiled, fried or grilled Gulf shrimp*  
Creamy Sweet Onion Vinaigrette with Roma tomatoes, cucumbers and red onions
- The Blue Wedge 9**  
Jumbo iceberg wedge topped with homemade Roquefort dressing, chopped tomatoes and crumbled blue cheese

- Heirloom Salad 10**  
Aged balsamic vinegar and shaved Asiago
- Large Traditional Salad 15**  
Caesar, Village House, Sensation  
*Boiled or grilled Gulf shrimp, or grilled chicken*
- Ahi Grade Sliced Tuna 18**  
Key lime ginger vinaigrette and wasabi and soy glaze
- Grilled North Atlantic Salmon 18**  
Arrow leaf spinach, Mandarin oranges, tomatoes topped with roasted pecans
- Pasta Seafood Salad 17**  
Gulf shrimp, jumbo lump crab meat, Roma tomatoes, olives, green onion and cucumber on a bed of greens, served with spicy remoulade

## PASTAS

*All pastas are served with a side salad with your choice of dressing. Penne pasta may be substituted for fettuccine or spaghetti.*

- Fettuccine Alfredo 16**  
With Chicken 20 • With Shrimp 22  
With Jumbo Lump Crab 24
- Baked Lasagna 16**  
Fresh mozzarella and Village Red Sauce
- Eggplant Parmigiana 17**  
Homemade marinara and spaghetti
- Angel Hair Pasta Pomodoro 15**
- Linguini & Clams 21**  
Little neck clams tossed in olive oil, white wine and herbs and spices

- Village Meatballs & Spaghetti 17**
- Italian Sausage & Spaghetti 17**
- Beef Stuffed Cannelloni Florentine 19**
- Seafood Stuffed Cannelloni 22**
- Shrimp & Lobster Cream 21**  
Jumbo shrimp and Maine lobster with penne pasta
- Louisiana Seafood Medley 24**  
Shrimp, crawfish tails, jumbo lump crab and lobster tossed with fettuccine pasta, sweet basil and lobster cream

## POULTRY

*Served with your choice of potato, pasta or vegetable of the day, and a side salad with your choice of dressing.*

- Alla Parmigiana 17**  
Topped with fresh Mozzarella and Village Red Sauce
- Grilled Limone 17**  
Lemon butter
- Roasted Long Island Duck 27**  
Candy pecan rice and Bing cherries

- Marsala 19**  
Mushrooms and Marsala demi-glace
- Piccatta 19**  
Fresh capers and lemon butter

## VEAL STYLES

*Served with your choice of potato, pasta or vegetable of the day, and a side salad with your choice of dressing.*

- Alla Parmigiana 22**  
Fresh Mozzarella and Village Red Sauce
- Milanese 25**  
Pan sautéed to a golden brown, topped with lemon butter
- Village Milanese 28**  
Gulf shrimp, artichoke hearts and Meyer lemon
- Osso Bucco 39**  
Veal shank cooked slow in herbs and spice for 5 hours
- Marsala 27**  
Sautéed mushrooms and Marsala wine demi-glace
- Piccatta 27**  
Lightly floured veal medallions sauteed in white wine reduction, capers and fresh lemon juice.
- Bruccialuna 28**  
Veal cutlet stuffed with Italian bread crumbs, wProsciutto, and pine nuts then slow cooked in Village Red Sauce

## USDA PRIME STEAKS

*Served with your choice of potato, pasta or vegetable of the day, and a side salad with your choice of dressing.*

**9 oz. Center Cut**  
**Filet Mignon 35**

**Chop House**  
Market Price

**14 oz.**  
**Ribeye Steak 37**

## TOPPERS

**Sautéed Shrimp 9**  
**Jumbo Lump Crab 14**  
**Grilled Red Onions 5**

**Hollandaise 4**  
**Bernaise 4**  
**Mushrooms & Roasted Garlic 7**

**Fiery Shrimp Hot Sauce (Asian flair) 14**

## SEAFOOD FAVORITES

*Served with your choice of potato, pasta or vegetable of the day, and a side salad with your choice of dressing.*

- Fish Meuniere 22**  
Dusted in flour and pan sautéed, topped with lemon butter sauce
- Fish Almondine 22**  
Dusted in flour and pan sautéed, topped with toasted almonds and brown butter
- Fish Limone 22**  
Seasoned and grilled, topped with lemon butter sauce
- Soft Shell Crab Tuscany 31**  
With jumbo lump crab meat and crawfish with Tuscany sauce
- Seafood Stuffed Fish 25**  
Oven roasted and stuffed with our seafood stuffing
- Eggplant Seafood Napoleon 28**  
Stuffed with seafood, topped with lobster cream and fried crawfish tails
- Village Jumbo Fried Shrimp 25**  
Served with Creole remoulade
- Garlic Shrimp Scampi 25**  
Roasted garlic, white wine and lemon butter

## SIDES

**Steamed Broccoli 4**

**Vegetable of the Day 4**

**Asparagus Au Gratin 6**

**Scalloped Potatoes 5**

**Baked Mac & Cheese**  
**with Lobster 11**

**Jumbo Baked Potato 6**  
Fully loaded

**Italian Sausage 5**  
**Pasta Side 5**  
**Meatball 5**

**Fried Eggplant Stack 9**  
Served with marinara sauce & Parmesan cheese

## BEVERAGES

**Soft Drinks and Iced Tea 2.25**

Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade, Raspberry Sweet Tea • Free Refills

**AIRLINE**  
14241 Airline Hwy., Suite 101  
Baton Rouge, LA 70817  
225-751-4115

**www.littlevillagebr.com**

**DOWNTOWN**  
447 Third Street  
Baton Rouge, LA 70802  
225-218-6685

Parties of 6 or more will be charged a 20% gratuity. Split plate charge \$3.  
Private rooms available at both Little Village locations.