

APPETIZERS

Beef Manicotti 12

Homemade crepes, Little Village Sauce

Toasted Ravioli 10

Toasted ricotta cheese filled ravioli, marinara

Roasted Artichoke Bottoms 15

Jumbo lump crab

Shrimp Ernie 12

With Creole remoulade

Stuffed Artichoke 16

Meyer lemon sauce, grated Romano

Louisiana Seafood Arancine 13

Roasted tomato cream

Beef Arancine 12

Homemade red gravy



VILLAGE BREAD

Half Loaf 6

Whole Loaf 10

ADD ONS:

Tapenade 1.5
Roasted Garlic 3
Red Sauce 3

Seafood Stuffed Mushrooms 12

Stuffed with local seafood, lemon butter

Crisp Fried Calamari 14

Spicy marinara

Fried Green Tomatoes 16

Jumbo lump crab meat, hollandaise

Seared Ahi Tuna 18

Wasabi aioli, sweet soy sauce reduction

Fried Burrata 10

Fresh Italian cow milk cheese
Marinara, pesto

Fried Deviled Eggs 10

Housemade yolk stuffing,
chopped bacon, scallions

Seafood Gumbo

cup 7.5 | bowl 15

SOUP & GUMBO

Lobster Bisque

cup 7.5 | bowl 15

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, Roma tomatoes
drizzled with aged balsamic vinegar

Village Seafood Salad 21

Jumbo lump crab meat, Gulf shrimp,
Maine lobster, Creole tomatoes, cucumbers
red onions – *your choice of dressing*

Avocado Salad 12

Creole tomatoes, red onion, avocado

The Cipolla Salad 17

Boiled, fried or grilled Gulf shrimp

Creamy Sweet Onion Vinaigrette,
Creole tomatoes, cucumbers, red onions

The Blue Wedge 9

Jumbo iceberg wedge, housemade Roquefort
dressing, cherry tomatoes, crumbled blue cheese

Large Traditional Salad 16

Caesar, Village House, Sensation
Boiled or grilled Gulf shrimp, or grilled chicken

Ahi Grade Sliced Tuna 19

Key lime ginger vinaigrette, wasabi/soy glaze

Grilled North Atlantic Salmon 19

Arrow leaf spinach, Mandarin oranges,
Creole tomatoes, roasted pecans

Crawfish Salad 17

Fried Crawfish Tails, Honey Mustard, Spinach

PASTA

All pastas are served with a side salad with your choice of dressing.

Penne pasta may be substituted for fettuccine or spaghetti.

Fettuccine Alfredo 17

ADD + Chicken 21 • Shrimp 23
Jumbo Lump Crab 25

Baked Lasagna 17

Fresh mozzarella and Village Red Sauce

Eggplant Parmigiana 18

Homemade marinara and spaghetti

Angel Hair Pasta Pomodoro 16

Linguini & Clams 22

Little neck clams, olive oil, white wine,
herbs and spices

Village Meatballs & Spaghetti 18

Italian Sausage & Spaghetti 18

Beef Florentine Cannelloni 20

Seafood Cannelloni 23

Shrimp & Lobster Cream 23

Jumbo shrimp, Maine lobster, penne pasta

Louisiana Seafood Medley 25

Shrimp, crawfish tails, jumbo lump crab, lobster,
fettuccine pasta, sweet basil, lobster cream

POULTRY

Served with Potato OR Vegetable of the day, and a side salad. Pasta sides are available upon request.

Additional charge may apply. Please ask your server.

Alla Parmigiana 18

Fresh Mozzarella, Village Red Sauce

Grilled Limone 18

Lemon butter

Marsala 20

Mushrooms, Marsala demi-glace

Piccatta 20

Fresh capers, lemon butter

Please alert your server if you have any type of food allergy.

— Parties of 6 or more will be charged a 20% gratuity. —

VEAL STYLES

Served with Potato OR Vegetable of the day, and a side salad. Pasta sides are available upon request.
Additional charge may apply. Please ask your server.

Alla Parmigiana 23

Fresh Mozzarella, Village Red Sauce

Sorrentino 30

Eggplant & veal, sherry marinara, mozzarella

Marsala 28

Sautéed mushrooms, Marsala wine demi-glace

Piccatta 28

Veal Cutlets, fresh capers, lemon butter
fresh lemon juice

Village Milanese 29

Gulf shrimp, artichoke hearts, Meyer lemon

Osso Bucco 41

Veal shank cooked slow in herbs & spice
for 5 hours

Bruccialuna 29

Veal cutlet stuffed with Italian bread crumbs,
Prosciutto, pine nuts then slow cooked,
Village Red Sauce

USDA PRIME STEAKS

Served with Potato OR Vegetable of the day, and a side salad. Pasta sides are available upon request.
Additional charge may apply. Please ask your server.

**9 OZ. Center Cut
Filet Mignon 37**

**14 OZ. Bone-In
Veal Chop 42**

**14 OZ.
Ribeye Steak 39**

SEAFOOD

Served with Potato OR Vegetable of the day, and a side salad. Pasta sides are available upon request.
Additional charge may apply. Please ask your server.

Fish Meuniere 23

Dusted in flour, pan sautéed,
lemon butter sauce

Fish Almondine 23

Dusted in flour, sautéed,
toasted almonds, brown butter

Soft Shell Crab Tuscany 32

Jumbo lump crab, Louisiana crawfish
Tuscany sauce

Fish Limone 23

Seasoned and grilled, lemon butter sauce

Seafood Stuffed Fish 26

Oven roasted, stuffed with our seafood stuffing

Eggplant Seafood Napoleon 29

Seafood stuffing, lobster cream,
fried crawfish tails

Village Jumbo Fried Shrimp 26

Creole remoulade

Garlic Shrimp Scampi 26

Roasted garlic, white wine, lemon butter

TOPPERS

Sautéed Shrimp 9

Jumbo Lump Crab 14

Grilled Red Onions 4

Crawfish Monica 10

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

Hollandaise 4

Bernaise 4

**Mushrooms &
Roasted Garlic 7**

A LA CARTE

Steamed Broccoli 4

Vegetable of the Day 4

Asparagus Au Gratin 7

Scalloped Potatoes 6

**Baked Mac & Cheese
with Lobster 12**

Italian Sausage 5

Pasta Side 5

Meatball 5

Fried Eggplant

Stack 10

Marinara sauce
Romano cheese

Jumbo Baked Potato 6

Fully loaded

BEVERAGES

SOFT DRINKS AND ICED TEA 2.75

Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade, Raspberry Sweet Tea

AIRLINE

14241 Airline Hwy., Suite 101
Baton Rouge, LA 70817
225.751-4115

littlevillagebr.com

DOWNTOWN

447 Third Street
Baton Rouge, LA 70802
225.218-6685

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