

Villa Berulia

107 E 34th St 10016-4601 · +12126891970 · Updated: Jan 14, 2026

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CALDO - HOT 4

Rollatini Melanzana	\$19.00
eggplant rollatini	
Cozze Al Vapore	\$21.00
steamed P.E.I. mussels, bianco or marinara	
Vongole	\$21.00
baked clams oreganata or casino style	
Calamari Freschi	\$23.00
crispy or grilled	

FREDDO - COLD 3

Mozzarella Caprese	\$19.00
fresh mozzarella with sliced tomatoes, roasted red peppers & fresh basil	
"Dalma" Antipasto	\$21.00
chef's selection of cured meats & cheeses from the Dalmatian coast	
Cocktail di Gamberi	\$22.00
classic jumbo shrimp cocktail	

ZUPPE 3

Zuppa Del Giorno	\$13.00
daily soup special	
Minestrone Giardiniera	\$14.00
hearty tomato broth with chopped vegetables & maccheroncini pasta, "Mama's receipe"	
Stracciatella	\$15.00
traditional egg-drop soup with spinach	

INSALATE 3

Insalata Verde	\$16.00
mixed mesclun greens with walnuts & shaved asiago cheese, lemon vinaigrette	
Insalata Classica Di Cesare	\$17.00
classic caesar salad with chopped crispy romaine hearts	

Insalata Di Spinaci	\$18.00
fresh baby spinach with bacon, sliced mushrooms & extra virgin olive oil	

FARINACI 5

Agnolotti	\$28.00
spinach crescents stuffed with asparagus, mushroom & zucchini, in tomato basil or vodka sauce	
Tortellini Alla Berulia	\$29.00
ring-shaped cheese-filled pasta in a light cream bolognese sauce with mushrooms	
Linguini Con Vongole	\$33.00
flat pasta with little neck clams - choice of bianco or marinara sauce	
Farfalle Ai Scampi	\$38.00
semolina bowties with shrimp, fresh spinach in a light tomato broth, topped with truffle oil	
Gluten-Free Pasta	
Different gluten-free options available	

PESCE 4

Salmone Atlantico	\$35.00
filet of atlantic salmon grilled or roasted with either, a tomato broth or mustard dill sauce	
Pesce Di Monaco	\$35.00
monkfish sautéed in lemon & white wine or marinara sauce	
Gamberetti Ogni Stile	\$38.00
shrimp any style - scampi, francese, fra diavolo, parmigiana, or grilled	
Buzara (Dalmatian Specialty)	\$40.00
traditional seafood stew, Dalmatian style, bianco or marinara, served over pasta	

POLLO 3

Pollo Rustico	\$32.00
country style chicken, diced and pan roasted with garlic, onions, peppers, and mushrooms	
Pollo Ogni Stile	\$32.00
chicken any style - parmigiana, marsala, milanese, piccata, paillard, francese, scarpariello, or grilled	
Pollo Berulia (Chef Selection)	\$34.00
breast of chicken sautéed with white wine, wild mushrooms & artichoke hearts, topped with parma ham & mozzarella	

CARNE 6

Costole Corte	\$39.00
braised beef short ribs, slow-cooked in a montepulciano reduction	

Scaloppine Di Vitello Ogni Stile	\$40.00
veal any style - marsala, milanese, piccata, parmigiana, francese, or grilled	
Scaloppine Solano	\$40.00
thinly sliced veal topped with prosciutto, red peppers & fontina cheese	
Bistecca	\$55.00
prime 21-day aged new york strip steak, plain-grilled or pepper crusted	
Filetto Mignon	\$55.00
black angus filet mignon, brandy peppercorn sauce or gorgonzola crusted	
Osso Buco	\$59.00
slow-braised veal shank, cooked bone-in over rice or gnocchi	

CONTORNI 4

Pasta	\$16.00
capellini, penne, rigatoni, linguini, gnocchi, gluten-free	
Seasonal Vegetables of the Day	\$14.00
Patate Arrosti - Oven Roasted Potatoes	\$10.00
Creamy Polenta	\$12.00

DESSERTS 6

Cannoli Cake	
Chocolate Mousse Cake	
Tiramisu	
Lemoncake	
Italian Cheesecake	
New York Cheesecake	