THE VILLA
EST 1950

REHEAT

INSTRUCTIONS

APPETIZERS

TOASTED RAVIOLI,
CHICKEN FINGERS,
STUFFED MUSHROOMS
& OTHERS

*Preheat oven to 250 degrees Fahrenheit, bake **covered** for 20-25 minutes*

STUFFED PASTA

STUFFED SHELLS &
MANICOTTI

*Preheat oven to 275 degrees Fahrenheit, bake **covered** for 20-25 minutes*





MAIN COURSES

PARMIGIANA,
MEATBALLS,
SAUSAGE & PEPPERS

*Preheat oven to 275 degrees Fahrenheit, bake **covered** for 20-25 minutes. Remove cover and bake for 5 minutes*

MARSALAS, PICCATAS
& OTHERS

*Preheat oven to 275 degrees Fahrenheit, bake **covered** for 20-25 minutes.*

LASAGNAS & ALFREDOS

Preheat oven to 325 degrees Fahrenheit, bake covered for 30-40 minutes. Remove cover and bake for 5 minutes

PAR-BAKED POT PIES

Preheat oven to 350 degrees Fahrenheit, remove plastic wrap, place on cookie sheet, bake covered for 25 minutes or until golden brown

DISCLAIMER

*Before placing your order, please inform your server if anyone in your party has a food allergy.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.
*ALL food should be reheated to a 165-degree Fahrenheit internal temperature before consuming

Do NOT put aluminum pans, pint containers or quart containers in the microwave!

THE VILLA RESTAURANT
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