APPETIZERS

Crispy Truffled Artichokes	$10
Italian Meat & Cheese Plate	$13
Roasted Beets & Chevre	$8
Sautéed Escarole & Sausage	$9
Fresh Tomato Bruschetta	$9
Stuffed Mushroom Skillet	$12
Sam Adams Steamed Clams	$13
Mozzarella Sticks	$8
Sautéed Garlic Kale & Red Lentils	$9
Calamari – Crispy or Sautéed	$14
Garlic Bread with Cheese	$7
Beef Braciole	$12
Chicken Wings- Traditional or Boneless BBQ – Medium – Hot – Garlic Parmesan – Maple Sriracha	$13

French Onion Soup			$8
Escarole & Bean Soup	$4 (c)	$7 (b)	
Pasta Fagioli	$4 (c)	$7 (b)	

GREENS

Garden or **Caesar Salad**	$4
Family Style Garden or **Caesar**	$11
Pear Gorgonzola Salad Caramelized pears, walnuts & gorgonzola over mixed greens	$13
Ahi Tuna Salad Seared tuna, tomato & cucumber over field of greens, with a cucumber wasabi dressing	$16
Antipasto Italian meats, cheese, olives, onions & peppers over mixed greens	$14
Buratta Arugula Caprese Fresh Buratta mozzarella with tomato, basil & extra virgin olive oil over arugula	$12
Kale Apple Salad Fresh kale, apples, craisins, walnuts & chevre, with apple cider vinaigrette	$12
Quinoa Grilled Vegetable Salad Red Quinoa & grilled veggies on a bed of spinach with lemon vinaigrette & finished with a fried egg.	$14

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PIZZA

Small (10") - 4 cut - $7.25 Medium (14") - 8 cut - $12.75
Large (16") - 12 cut - $15 Gluten Free (12") - 8 cut $19.75

Traditional Toppings- 4 cuts - $0.79 8 & 12 cuts - $1.69

Fresh Mushrooms | Peppers | Onions | Black Olives | Hot Peppers
Pepperoni | Meatballs | Bacon | Sausage | Anchovies | Extra Cheese
Roasted Red Peppers | Pineapple

Specialty Toppings- 4 cuts - $1.29 8 & 12 cuts - $2.59

Artichokes | Spinach | Sun-dried Tomatoes | Portobello Mushrooms
Broccoli | Spicy Calabrese Peppers | Prosciutto | Greek Olives | Eggplant
Arugula | Feta Cheese | Goat Cheese | Ricotta Cheese | Vodka Sauce

GOURMET PIZZAS

	10"	14"	16"
MADE WITH FRESH PIZZA SAUCE & MOZZARELLA CHEESE			
Lobster Fresh lobster tail meat	$13	$22	$28
Philly Steak Sirloin steak, mushroom & onion	$9.5	$16	$20
Cajun Shrimp Shrimp tossed in Cajun spices	$12	$18	$25
Melanzano Crispy eggplant & roasted red peppers	$9.5	$16	$20
Cajun Chicken Grilled chicken tossed in Cajun spices	$9	$15	$19
Carne Amante Pepperoni, sausage, meatball & bacon	$10	$17	$23
Margherita Fresh mozz, San Marzano tomato & basil	$10	$15	$19
MADE WITH OLIVE OIL, GARLIC, HERBS & MOZZARELLA CHEESE			
Lombardi Spinach & artichoke with Wisconsin cheese	$9.5	$16	$20
Shrimp Scampi	$10	$17	$23
Pesto Grilled Chicken	$10	$17	$22
Clam Casino- Baby clams & bacon	$9	$15	$19
Pesto Shrimp - or - Shrimp with Vodka Sauce	$12	$18	$25
Greek Spinach, Kalamata olives, feta & tomato	$9.5	$16	$20
Portofino Portobello's, spinach, artichoke & feta	$9.5	$16	$20
Artichoke Broccoli, artichoke hearts & tomatoes	$9.5	$16	$20
Caputo Arugula, prosciutto, tomatoes & gorgonzola	$9.5	$16	$20
Grilled Chicken with roasted peppers & mushrooms	$10	$17	$22
Sacre-Blu Sirloin steak, caramelized onion & gorgonzola	$9.5	$16	$20
Calabrese Fig, ricotta, prosciutto, gorgonzola & arugula	$10	$17	$22
Ranchero Chicken, bacon, onion, tomato & ranch	$10	$17	$22

CALZONE

Our signature dough filled with Mozzarella, Ricotta & Pecorino Romano cheeses & served with Marinara Sauce

Small- $12 Large- $19

*Add any of our pizza toppings to your calzone for an additional price

Village Pizzeria & Ristorante

Making it great since 1988

2018 Saratoga TODAY's BEST OF The Saratoga Region Award Winner

BEST OF AWARD OF EXCELLENCE

Saratoga Today's "BEST OF Casual Dining" Award winner for 2018

Since 1988 our family owned, and operated gathering place has proudly been committed to offering a warm atmosphere and old world classic Italian cuisine to each of our guests. In keeping with tradition, our menu is based upon age-old family recipes including our handcrafted breads and sauces along with the finest imported Italian products and fresh local products.

Thank you for being our guest…

-Joe, Sandy & Jessica

"Chi Mangia bene, vive bene"… Who eats well, lives well.

www.villagepizzeria.com

(518) 882-9431

**Prices are subject to change*

BURGERS, GRINDERS & SIGNATURE SANDWICHES

Bourbon Burger $15
Bourbon bacon, caramelized onion, cheddar cheese, served with fries & a pickle

Signature Burger $13
Grilled Angus beef, served with lettuce & tomato, on a brioche roll, with fries & pickle

Hot Grinder $10
Choose from our handmade meatballs, Italian sausage or crispy breaded eggplant with mozzarella & marinara sauce on a toasted grinder roll

Chicken Parmigiana Grinder $13
Chicken, mozz & marinara sauce baked on toasted grinder roll

Philly Steak Grinder $13
Sliced sirloin & mozzarella on grinder roll with a side of marinara

Additions (add 50¢)

American | Provolone | Cheddar | Pepper Jack | Swiss | Mozzarella
Gorgonzola | Roasted Red Peppers | Hot Peppers | Caramelized Onions
Sautéed Mushrooms | Bacon

Specialty Fries (add $3)

Sweet Potato | Eggplant | Truffled

Sirloin Horseradish Focaccia $15
Sliced sirloin with horseradish-pepper jack sauce & crispy onions, served with fries & a pickle

Chicken Sicilian Focaccia $14
Chicken, eggplant & roasted pepper w/ provolone & marinara

Veggie Panini $13
Portobello's, roasted peppers, spinach & fresh mozzarella served with pesto-mayo

Prosciutto Mozz Panini $15
Prosciutto, fresh mozzarella, tomatoes & basil

Turkey Cheddar Panini $13
Turkey, cheddar, apples & zesty cranberry-mayo served with sweet potato fries

Italian Combo Panini $12
Ham, pepperoni, salami, roasted peppers & provolone served with marinara sauce

Chicken Sriracha Wrap $10
Crispy spicy chicken with lettuce tomato & Sriracha-mayo

Chicken Caesar Wrap $10
Grilled Chicken, Caesar salad & croutons

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PASTA

Village Pizzeria Sampler $20
Manicotti, Florentine shells, eggplant rollatini & chicken parmigiana with a side a pasta marinara

Grande Five Cheese Ravioli $17
Served with marinara sauce Gluten Free $20

Lasagna $21
16 oz. fresh pasta layered with beef, sausage, ricotta mozzarella & pecorino cheeses with marinara sauce Gluten Free $25

Manicotti $19
Four crepes filled with fresh ricotta & Pecorino cheeses, baked with mozzarella and marinara sauce

Orecchiette Calabrese *SPICY* $20
Sautéed chicken, chorizo sausage, fresh kale & Calabrese peppers in spicy cream sauce with orecchiette

Chicken Carciofini $22
Sautéed chicken breast tenders, artichoke hearts, mushrooms & sun-dried tomatoes tossed in light brandy cream sauce & pasta

Pappardelle Bolognese $22
Slow simmered meat sauce over fresh pappardelle pasta

PASTA CREATIONS

Spaghetti | Capellini | Fettuccini | Linguini | Rigatoni | Penne $8
(with our all-natural Marinara Sauce)
*Gluten Free Certified Organic Pasta (+$5)

Choose a Sauce…
Aglio Olio, Filetto d' Pomodoro, or Spicy Fra Diavolo (+$4)
Vodka, Alfredo or Pesto (+$5)

Additions…
Broccoli, Spinach, Calabrese Peppers or Sun-dried tomatoes (+$4)
Meatballs, Sausage or Chicken (+$6)
Shrimp (+$8)

HOUSE SPECIALTIES

Pork Osso Bucco $24
Succulent, bone-in pork shank with mushroom gravy atop mashed potatoes & seasonal vegetables

Eggplant Napolitano $19
Battered eggplant stacked with fresh mozzarella, basil & marinara served over pasta

Shrimp Cassandra $24
Prosciutto wrapped jumbo shrimp baked and served over crispy spinach & capellini with garlic butter

Linguini & Clam Sauce $22
Little neck & baby clams sautéed in extra virgin olive oil, garlic & herbs, served over linguini *Add Italian Sausage $3

Vitello di Parma $26
Veal cutlet sautéed with prosciutto, mushrooms & spinach in white wine sauce served over capellini

TERRA "LAND" ENTREES

Chicken Francaise $20
Egg dipped chicken breast sautéed in lemon butter & white wine sauce, with risotto & seasonal vegetable

Chicken Florentine $22
Chicken breast stuffed with Italian cheeses, spinach & artichokes baked and served with crispy spinach over capellini Aglio olio

Chicken Bruschetta $20
Grilled chicken breast topped with fresh tomato bruschetta served with grilled vegetables

Chicken Parmigiana - $19 Veal Parmigiana-$24
Your choice of lightly breaded chicken breast ***or*** veal medallions baked with mozzarella & parmesan cheeses, served with pasta marinara

Chicken Marsala - $20 Veal Marsala - $26
Your choice of chicken breast ***or*** veal cutlet sautéed with fresh mushrooms in Marsala wine sauce & served with a side of pasta marinara

Veal Francaise $26
Veal cutlet egg dipped & sautéed in lemon butter- white wine sauce, with risotto & seasonal vegetable

Veal Picatta $25
Veal cutlet sautéed in lemon butter- white wine sauce & capers, with a side of pasta marinara

Veal Calabrese $26
Breaded veal cutlet baked with prosciutto, spicy Calabrese peppers, fontina & mozzarella cheeses in marinara sauce.

NY Strip Sirloin $28
Char grilled strip served with seasonal vegetable & your choice of garlic mashed potato or pasta marinara

Add portabella mushrooms (+$3) Au Poivre (+$3)

MARE "SEA" ENTREES

Haddock Pomodoro $22
Panko parmesan encrusted filet in San Marzano tomatoes & basil served over crispy spinach & capellini

Grilled Canadian Salmon $24
Grilled Salmon filet with pineapple-salsa dry rub, served with risotto & seasonal vegetables

Baked Stuffed Shrimp $26
Four jumbo gulf shrimp, stuffed with fresh crabmeat, breadcrumbs, butter & herbs, served with risotto & seasonal vegetables

Calabrese Shrimp Diavolo - $23 Calabrese Lobster Diavolo -$26
Your choice of shrimp *or* lobster meat sautéed with spicy Calabrese peppers, extra virgin olive oil & garlic tossed with pasta
***Also available with house specialty Fra diavolo tomato sauce*