

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	\$13
BBQ – Medium – Hot – Garlic Parmesan – Maple Sriracha	
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, craisins & gorgonzola over mixed greens	\$13
Ahi Tuna Salad	
Seared tuna, tomato & cucumber over field of greens, with a cucumber wasabi dressing	\$16
Antipasto	\$14
Italian meats, cheese, olives, onions & peppers over mixed greens	
Buratta Arugula Caprese	
Fresh Buratta mozzarella with tomato, basil & extra virgin olive oil over arugula	\$12
Kale Apple Salad	\$12
Kale, apples, craisins, walnuts, chevre & apple cider vinaigrette	
Quinoa Grilled Vegetable Salad	
Red Quinoa & grilled veggies on a bed of spinach with lemon vinaigrette & finished with a fried egg.	\$14

Visit www.villagepizzeria.com for our weekly features, catering menu & sign up for email notifications regarding upcoming events & entertainment!

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
<u>Traditional Toppings-</u> 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	
<u>Specialty Toppings-</u> 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

MADE WITH FRESH PIZZA SAUCE & MOZZARELLA CHEESE

	10"	14"	16"
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	\$21
Grilled Chicken with roasted peppers & mushrooms	\$10	\$17	\$22
Sacre-Blu Sirloin steak, caramelized onion & gorgonzola	\$9.5	\$16	\$21
Calabrese Fig, ricotta, prosciutto, gorgonzola & arugula	\$10	\$17	\$23
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- \$13 Large- \$20

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

Village Pizzeria & Ristorante

Making it great since 1988



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

Vegan Burger Vegan kale “burger” with vegan cheese, tomato, spinach & roasted red pepper served with fries & a pickle	\$14
Bourbon Burger Bourbon bacon, caramelized onion, cheddar cheese, served with fries & a pickle	\$15
Signature Burger Grilled Angus beef, served with lettuce & tomato, on a brioche roll, with fries & pickle	\$13
Hot Grinder Choose from our handmade meatballs, Italian sausage or crispy breaded eggplant with mozzarella & marinara sauce on a toasted grinder roll	\$10
Chicken Parmigiana Grinder Chicken, mozz & marinara sauce baked on toasted grinder roll	\$13
Philly Steak Grinder Sliced sirloin & mozzarella on grinder roll with a side of marinara	\$13
<u>Additions (add 50¢)</u>	
American Provolone Cheddar Pepper Jack Swiss Mozzarella Gorgonzola Roasted Red Peppers Hot Peppers Caramelized Onions Sautéed Mushrooms Bacon	
<u>Specialty Fries (add \$3)</u>	
Sweet Potato Eggplant Truffled	
Sirloin Horseradish Focaccia Sliced sirloin with horseradish-pepper jack sauce & crispy onions, served with fries & a pickle	\$15
Chicken Sicilian Focaccia Chicken, eggplant & roasted pepper w/ provolone & marinara	\$14
Veggie Panini Portobello's, roasted peppers, spinach & fresh mozzarella served with pesto-mayo	\$13
Prosciutto Mozz Panini Prosciutto, fresh mozzarella, tomatoes & basil	\$15
Turkey Cheddar Panini Turkey, cheddar, apples & zesty cranberry-mayo served with sweet potato fries	\$13
Italian Combo Panini Ham, pepperoni, salami, roasted peppers & provolone served with marinara sauce	\$12
Chicken Sriracha Wrap Crispy spicy chicken with lettuce tomato & Sriracha-mayo	\$10
Chicken Caesar Wrap Grilled Chicken, Caesar salad & croutons	\$10

PASTA

Village Pizzeria Sampler Manicotti, Florentine shells, eggplant rollatini & chicken parmigiana with a side a pasta marinara	\$20
Grande Five Cheese Ravioli Served with marinara sauce Gluten Free \$20	\$17
Lasagna 16 oz. fresh pasta layered with beef, sausage, ricotta mozzarella & pecorino cheeses with marinara sauce Gluten Free \$25	\$21
Manicotti Four crepes filled with fresh ricotta & Pecorino cheeses, baked with mozzarella and marinara sauce	\$19
Orecchiette Calabrese Sautéed chicken, chorizo sausage, fresh kale & Calabrese peppers ^{SPICY} in spicy cream sauce with orecchiette	\$20
Chicken Carciofini Sautéed chicken breast tenders, artichoke hearts, mushrooms & sun-dried tomatoes tossed in light brandy cream sauce & pasta	\$22
Pappardelle Bolognese Slow simmered meat sauce over fresh pappardelle pasta	\$22

PASTA CREATIONS

Spaghetti Capellini Fettuccini Linguini Rigatoni Penne (with our all-natural Marinara Sauce)	\$8
*Gluten Free Certified Organic Pasta (+\$5)	
Choose a Sauce...	Additions...
Aglio Olio, Filetto d’ Pomodoro, or Spicy Fra Diavolo (+\$4)	Broccoli, Spinach, Calabrese Peppers or Sun-dried tomatoes (+\$4)
Vodka, Alfredo or Pesto (+\$5)	Meatballs, Sausage or Chicken (+\$6) Shrimp (+\$8)

HOUSE SPECIALTIES

Pork Osso Bucco Succulent, bone-in pork shank with mushroom gravy atop mashed potatoes & seasonal vegetables	\$24
Eggplant Napolitano Battered eggplant stacked with fresh mozzarella, basil & marinara served over pasta	\$19
Shrimp Cassandra Prosciutto wrapped jumbo shrimp baked and served over crispy spinach & capellini with garlic butter	\$24
Linguini & Clam Sauce Little neck & baby clams sautéed in extra virgin olive oil, garlic & herbs, served over linguini Add Italian Sausage (+\$3)	\$22
Vitello di Parma Veal cutlet sautéed with prosciutto, mushrooms & spinach in white wine sauce served over capellini	\$26

TERRA “LAND” ENTREES

Chicken Francaise Egg dipped chicken breast sautéed in lemon butter & white wine sauce, with risotto & seasonal vegetable	\$20
Chicken Florentine Chicken breast stuffed with Italian cheeses, spinach & artichokes baked and served with crispy spinach over capellini Aglio olio	\$22
Chicken Bruschetta Grilled chicken breast topped with fresh tomato bruschetta served with grilled vegetables	\$20
Chicken Parmigiana - \$19 Veal Parmigiana-\$24	
Your choice of lightly breaded chicken breast <i>or</i> veal medallions baked with mozzarella & parmesan cheeses, served with pasta marinara	
Chicken Marsala - \$20 Veal Marsala - \$26	
Your choice of chicken breast <i>or</i> veal cutlet sautéed with fresh mushrooms in Marsala wine sauce & served with a side of pasta marinara	
Veal Francaise Veal cutlet egg dipped & sautéed in lemon butter- white wine sauce, with risotto & seasonal vegetable	\$26
Veal Picatta Veal cutlet sautéed in lemon butter- white wine sauce & capers, with a side of pasta marinara	\$25
Veal Calabrese Breaded veal cutlet baked with prosciutto, spicy Calabrese peppers, fontina & mozzarella cheeses in marinara sauce.	\$26
NY Strip Sirloin Char grilled strip served with seasonal vegetable & your choice of garlic mashed potato or pasta marinara	\$28
Add portabella mushrooms (+\$3) Add Au Poivre (+\$3)	
MARE “SEA” ENTREES	
Haddock Pomodoro Panko parmesan encrusted filet in San Marzano tomatoes & basil served over crispy spinach & capellini	\$22
Grilled Canadian Salmon Grilled Salmon filet with pineapple-salsa dry rub, served with risotto & seasonal vegetables	\$24
Baked Stuffed Shrimp Four jumbo gulf shrimp, stuffed with fresh crabmeat, breadcrumbs, butter & herbs, served with risotto & seasonal vegetables	\$26
Calabrese Shrimp Diavolo - \$23 Calabrese Lobster Diavolo -\$26	
Your choice of shrimp <i>or</i> lobster meat sautéed with spicy Calabrese peppers, extra virgin olive oil & garlic tossed with pasta	
**Also available with house specialty Fra diavolo tomato sauce	