

## APPETIZERS

Crispy Truffled Artichokes	\$10
Italian Meat & Cheese Plate	\$13
Roasted Beets & Chevre	\$8
Sautéed Escarole & Sausage	\$8
Fresh Tomato Bruschetta	\$9
Grilled Seasonal Vegetables	\$10
Truffled Mushroom Skillet	\$10
Sam Adams Steamed Clams	\$12
Mozzarella Sticks	\$7
Sautéed Garlic Kale & Lentils	\$8
Calamari – Crispy or Sautéed	\$13
Garlic Bread with Cheese	\$6
Big Bambino – 9 oz. Cheese Stuffed Meatball	\$10
Chicken Wings- Traditional or Boneless	\$12
BBQ – Medium – Hot – Garlic Parmesan – Maple Sriracha	
French Onion Soup	\$6
Escarole & Bean Soup	Cup \$4 Bowl \$6
Pasta Fagioli	Cup \$4 Bowl \$6

## GREENS

<b>Garden or Caesar Salad</b>	\$4
<b>Family Style Garden or Caesar</b>	\$11
<b>Pear Gorgonzola Salad</b>	\$13
Caramelized pears, walnuts & gorgonzola over mixed greens	
<b>Ahi Tuna Salad</b>	\$15
Seared tuna over field greens with tomato, cucumber & cu-sabi dressing	
<b>Antipasto</b>	\$13
Italian meats, cheese, olives, onions & peppers over mixed greens	
<b>Buratta Arugula Caprese</b>	\$12
Fresh Buratta mozzarella with tomato, basil & extra virgin olive oil over arugula	
<b>Wedge Salad</b>	\$12
Iceberg wedge topped with apple wood bacon, tomato & gorgonzola vinaigrette	
<b>Kale Apple Salad</b>	\$12
Fresh kale, apples, raisins, walnuts & chevre, with apple cider vinaigrette	
<b>Quinoa Grilled Vegetable Salad</b>	\$14
Red Quinoa, grilled veggies, spinach, fried egg & lemon vinaigrette	

## 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 Onions - Pepperoni - Black Olives - Fresh Peppers - Meatballs - Bacon - Hot Peppers - Fresh Mushrooms - Extra Cheese - Anchovies - Sausage - Roasted Red Peppers - Pineapple	
<u>Specialty Toppings-</u> 4 cuts - \$1.29	8 & 12 cuts - \$2.59
Artichokes - Spinach - Sun-dried Tomatoes - Portobello Mushrooms - Calabrese Hot Peppers - Prosciutto - Broccoli - 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 & Vodka sauce	\$12	\$18	\$25
Greek- Spinach, kalamata olives, feta & tomato	\$9.5	\$16	\$20
Portofino- Portobellos, 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, caramelized onion, tomato & ranch	\$10	\$17	\$22

## CALZONE

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

Small- \$11 Large- \$18

Choose from any of our pizza toppings for an additional price

# Village Pizzeria & Ristorante

Est. 1988



*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](http://www.villagepizzeria.com)

(518) 882-9431

**BURGERS, GRINDERS & SIGNATURE SANDWICHES**

<b>Lamb &amp; Beef Sliders</b> Served with lettuce, tomato, feta cheese and tzatziki sauce	\$12
<b>Bourbon Burger</b> Bourbon bacon, caramelized onion, cheddar cheese, served with fries & a pickle	\$15
<b>Signature Burger</b> Grilled Angus beef, served with lettuce & tomato, on a brioche roll, with fries & pickle	\$12
<b>Hot Grinder</b> Choose from our handmade meatballs, Italian Sausage or crispy breaded eggplant with mozzarella & marinara sauce on a toasted grinder roll	\$10
<b>Chicken Parmigiana Grinder</b> Chicken, mozz & marinara sauce baked on toasted grinder roll	\$11
<b>Philly Steak Grinder</b> Sliced sirloin & mozzarella on grinder roll with a side of marinara	\$12
<u>Additions (add 50¢)</u>	
American - Provolone - Cheddar - Pepper Jack - Swiss - Mozzarella Gorgonzola - Bacon - Roasted Red Peppers - Hot Peppers - Caramelized Onions - Sautéed Mushrooms	
<u>Specialty Fries (add \$3)</u>	
Sweet Potato - Eggplant - Truffled	
<b>Sirloin Horseradish Focaccia</b> Sliced sirloin with horseradish-pepper jack sauce & crispy onions, served with fries & a pickle	\$15
<b>Chicken Sicilian Focaccia</b> Chicken, eggplant & roasted pepper baked with provolone & marinara sauce	\$12
<b>Veggie Panini</b> Portobello's, roasted peppers, spinach & fresh mozzarella served with pesto-mayo	\$13
<b>Prosciutto Mozz Panini</b> Prosciutto, fresh mozzarella, tomatoes & basil	\$14
<b>Turkey Cheddar Panini</b> Turkey, cheddar, apples & zesty cranberry-mayo served with sweet potato fries	\$13
<b>Italian Combo Panini</b> Ham, pepperoni, salami, roasted peppers & provolone served with marinara sauce	\$12
<b>Chicken Sriracha Wrap</b> Crispy spicy chicken with lettuce tomato & sriracha-mayo	\$9
<b>Chicken Caesar Wrap</b> Grilled Chicken, Caesar salad & croutons	\$9
<b>Turkey Club Wrap</b> Sliced turkey breast, lettuce, tomato & mayo	\$9

**PASTA**

<b>Village Pizzeria Sampler</b> Manicotti, Florentine shells, eggplant rollatini & chicken parmigiana with a side a pasta marinara	\$19
<b>Grande Five Cheese Ravioli</b> Served with marinara sauce	Gluten Free \$11 \$15
<b>Lasagna</b> 16 oz. fresh pasta layered with beef, sausage, ricotta mozzarella & pecorino cheeses with marinara sauce	Gluten Free \$23 \$19
<b>Manicotti</b> Four crepes filled with fresh ricotta & Pecorino cheeses, baked with mozzarella and marinara sauce	\$18
<b>Orecchiette Calabrese</b> Sautéed chicken, chorizo sausage, fresh kale & Calabrese peppers in spicy cream sauce with orecchiette	\$20
<b>Chicken Carciofini</b> Sautéed chicken breast tenders, artichoke hearts, mushrooms & sun-dried tomatoes tossed in light brandy cream sauce w/ pasta	\$19
<b>Pappardelle Bolognese</b> Slow simmered meat sauce, veal, beef & pork over fresh pappardelle pasta	\$19
<b>PASTA CREATIONS</b> Spaghetti – Capellini – Fettuccini – Linguini – Rigatoni – Penne With Marinara Sauce	\$8
*Gluten Free Edison Certified Organic Quinoa /Rice Pasta (+\$5)	
<b>Choose a Sauce...</b>	<b>Additions...</b>
Aglia Olio, Filetto d’Pomodoro or Spicy Fra Diavolo (+\$3)	Broccoli or Sun-dried tomatoes (+\$3) Spinach or Calabrese Peppers (+\$3)
Vodka, Alfredo or Pesto (+\$4)	Meatballs or Sausage (+\$5) Chicken (+\$4)      Shrimp (+\$6)
<b>HOUSE SPECIALTIES</b>	
<b>Pork Osso Bucco</b> Succulent, bone-in pork shank with mushroom gravy atop mashed potatoes & seasonal vegetables	\$24
<b>Eggplant Neapolitan</b> Battered eggplant stacked with fresh mozzarella, basil & marinara served over pasta	\$18
<b>Shrimp Cassandra</b> Prosciutto wrapped jumbo shrimp baked and served over crispy spinach & capellini with garlic butter	\$24
<b>Linguini &amp; Clam Sauce</b> Little neck & baby clams sautéed in extra virgin olive oil, garlic & herbs, served over linguini	\$19
<b>Vitello di Parma</b> Veal cutlet sautéed with prosciutto, mushrooms & spinach in white wine sauce served over capellini	\$24

<b>Chicken Parmigiana</b> Breaded chicken breast baked with mozzarella & parmesan cheeses, served with pasta marinara	\$18
<b>Chicken Francaise</b> Egg dipped chicken breast sautéed in lemon butter & white wine sauce, with risotto & seasonal vegetable	\$19
<b>Chicken Florentine</b> Chicken breast stuffed with Italian cheeses, spinach & artichokes baked and served with crispy spinach over capellini aglio olio	\$20
<b>Chicken Marsala</b> Chicken breast sautéed with fresh mushrooms in Marsala wine sauce, served with side of pasta marinara	\$19
<b>Chicken Bruscheta</b> Grilled chicken breast topped with fresh tomato bruschetta served with grilled vegetables	\$19
<b>NY Strip Sirloin</b> Char grilled strip served with seasonal vegetable & your choice of garlic mashed potato or pasta	\$26
<b>Veal Parmigiana</b> Lightly breaded veal baked with mozzarella & parmesan cheeses, served with pasta marinara	\$23
<b>Veal Francaise</b> Veal cutlet egg dipped & sautéed in lemon butter- white wine sauce, with risotto & seasonal vegetable	\$24
<b>Veal Marsala</b> Veal cutlet sautéed in lemon butter, with a white wine sauce and capers, accompanied with a side of pasta marinara	\$24
<b>Veal Picatta</b> Veal cutlet sautéed in lemon butter- white wine sauce & capers, with a side of pasta marinara	\$23
<b>MARE “SEA” ENTREES</b>	
<b>Haddock Pomodoro</b> Panko parmesan encrusted filet in San Marzano tomatoes & basil served over crispy spinach & capellini	\$19
<b>Grilled Canadian Salmon</b> Grilled Salmon filet with pineapple-salsa dry rub, served with risotto & seasonal vegetables	\$23
<b>Ahi Tuna</b> Seared tuna steak with ginger teriyaki rub, served over escarole with a side of wasabi risotto	\$23
<b>Baked Stuffed Shrimp</b> Four jumbo shrimp, stuffed with fresh crabmeat, breadcrumbs, butter & herbs, served with risotto & seasonal vegetables	\$23
<b>Calabrese Shrimp Diavolo (\$22)</b>	
<b>Calabrese Lobster Diavolo (\$24)</b>	
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	