



VILLAGE RESTAURANT

APPETIZERS

- Insalata Caprese** fresh mozzarella, tomato, roasted red peppers 11.5
- Cold Antipasto** assortment of meat and cheese 13
- Calamari Fritti** fresh calamari fried to a golden brown, served with hot or sweet marinara sauce 13
- Eggplant Rollatini** stuffed with ricotta cheese, topped with fresh tomato sauce and mozzarella 12.5
- Hot Antipasto for Two** eggplant rollatini, baked clams, fried calamari & stuffed mushrooms 18.5
- Middleland Crab Cake** over spinach 13
- PEI Mussels** served in a marinara sauce 11
- Vongole al Forno** clams casino with crispy bacon and scampi sauce 13
- Seafood Salad** tender calamari, shrimp and scungilli served in an olive oil and fresh lemon sauce 13.5
- Broccoli Rabe** with sausage and potato sautéed in garlic and oil 12.5

SOUPS

- Chicken Soup** hand pulled chicken and vegetables with tubettini pasta 7
- Pasta Fagioli** rustic white bean soup with tubettini pasta and a touch of hand crushed tomatoes 7
- Zuppa Giornalier** chef's prepared daily soup 7
- Stracciatella alla Romana** chicken broth with spinach, egg drop and tortellini pasta 7

SALADS



- Insalata Mita** mixed greens served with house dressing 7.5
- Caesar Salad** crisp romaine lettuce, parmesan cheese and croutons 12.5
- Green Bean Potato Tomato Salad** with balsamic vinaigrette 9.5
- Tri-Color Salad** baby arugula, endive and radicchio with balsamic vinaigrette 9.5
- Arugula Salad** baby arugula, red onions, tomato and endive with balsamic dressing 9.5
- Village Salad** tomato, cucumbers, onions, peppers, olives & feta cheese 9.5
- Brooklyn Salad** grilled chicken, fresh mozzarella, roasted peppers & balsamic vinegar 12.5



PIZZA & FLATBREADS

- Margherita Pizza** fresh sliced tomatoes, fresh mozzarella, basil and garlic 9
- Tutto Carne Pizza** sausage, pepperoni and meatballs 11
- Traditional Pizza** tomato sauce, shredded mozzarella cheese and basil, available in gluten free 8
- Puttanesca Pizza** kalamata olives, capers, mozzarella and garlic 11
- Farmers Pizza** eggplant, red peppers, red onions, black olives, mushrooms, fresh mozzarella and basil 11
- Prosciutto di Nonna Flatbread** mozzarella topped with arugula and sliced prosciutto de parma, drizzled with balsamic glaze 10
- Pollo Flatbread** grilled chicken, pesto, cherry tomato and mozzarella 10
- Mediterranean Flatbread** feta cheese, roasted red peppers, kalamata olives, marinated artichoke hearts & fresh arugula 10

SPECIALTY PASTAS

- Spaghetti & Meatballs** with tomato basil sauce 16.5
Lasagna with meat & ricotta cheese 16.5
Fettuccini Alfredo with cream sauce & romano cheese 17.5
Spaghetti Puttanesca tossed with black olives, capers, sautéed onions and anchovies in a marinara sauce 16.5
Penne Vodka with penne pasta in a light pink sauce 17.5
Whole Wheat Penne tossed with spinach, sun-dried tomatoes and mushrooms in a fresh tomato basil sauce 17.5
Linguini & Clam Sauce with fresh baby clams, served with white or red sauce 17.5
Cavatelli & Broccoli with garlic & olive oil 17.5
Gnocchi con Pesto ricotta dumpling pasta with a fresh basil sauce, pignoli nuts and romano cheese 16.5
Lobster Ravioli with shrimp & diced tomato in a pink creamy sauce 18.5
Rigatoni al Filetto Di Pomodoro cut tubular pasta in a fresh tomato sauce with prosciutto and onions 16.5
Pappardelle wide fettuccini with sautéed shrimp, artichoke hearts and black olives, served in a pink vodka sauce 18.5
Orecchiette with Sausage & Broccoli Rabe 16.5
Capellini con Arugula & Gamberi angel hair pasta with shrimp, arugula and fresh plum tomatoes with olive oil & garlic 18

CHICKEN

- Grilled Chicken Paillard** pounded chicken breast topped with arugula, diced tomatoes, red onions, kalamata olives & mozzarella cheese 18.5
Pollo Giambotta breast of chicken with potatoes, sausage, mushrooms & onions in a light brown sauce 19
Pollo Marsala with fresh mushrooms & marsala sauce 18.5
Pollo Principessa with prosciutto, eggplant, peas, fresh asparagus & melted mozzarella in a madeira wine 19
Pollo Fiorentina sautéed breast of chicken with spinach topped with tomato & melted mozzarella in a white wine sauce 18.5
Pollo Francaise egg battered breast of chicken, sautéed in a fresh lemon & white wine sauce 18.5

VEAL & BEEF

- Vitello Francaise** egg battered veal scallopini sautéed in a fresh lemon & white wine sauce 23.5
Veal Milanese lightly breaded and topped with arugula salad with balsamic dressing 23.5
Veal Saltimbocca sautéed veal scallopini with spinach, prosciutto di parma & melted mozzarella in a brown sherry wine sauce 23.5
Vitello Principessa veal scallopini topped with prosciutto, eggplant, peas and fresh asparagus topped with melted mozzarella in a madeira wine sauce 23.5
Grilled Pork Chops double cut pork chops, served with chef's vegetables 23.5
New York Sirloin grilled and served with mushrooms and mashed potato 27.5

SEAFOOD



- Sole Francaise** lightly battered & sautéed in a lemon white wine sauce 24.5
Tilapia Fiorentina dipped in a light egg batter, sautéed in a lemon butter sauce topped with spinach, tomato & mozzarella cheese 24.5
Salmon blackened or grilled with chef's vegetables 24.5
Shrimp & Clams over linguini in a white wine, garlic and oil sauce 24.5
Zuppa di Pesce scallops, mussels, clams and shrimp, served over linguini in a light marinara sauce 28.5
Merluzzo Livornese fresh cod fish in a tomato white wine sauce with gaeta olives and capers 24.5
Branzino grilled over broccoli rabe, cannellini beans and garlic sauce 24.5



SIDES

- Meatballs** with marinara sauce 7
Broccoli Rabe with garlic and olive oil 7
Asparagus sautéed with garlic and oil 7
Mushrooms and Cherry Peppers with garlic and olive oil 7

KIDS MENU

- Chicken Fingers and Fries** 7
Penne with Butter or Marinara Sauce 7
Spaghetti & Meatballs 7
Mozzarella Sticks 7