



Wine Selection

SPARKLING WINES & CHAMPAGNE

Zardetto, Prosecco 187 ml (Split).....	\$8	Mumm, Napa, Brut.....	\$59
Zardetto Prosecco.....	\$28	Vueve Cliquot, Brut.....	\$75
Nando, Asti Spumante.....	\$28		

WINE BY THE GLASS

Whites		Reds	
La Terra, White Zinfandel.....	\$7	Shooting Star, Pinot Noir.....	\$8
Clean Slate, Reisling.....	\$7	Stella, Montepulciano.....	\$7
Stella, Moscato.....	\$7	Stella, Chianti.....	\$7
Stella, Pinot Grigio.....	\$7	Columbia Crest, Merlot.....	\$8
Terranoble, Sauvignon Blanc.....	\$7	Cavicchilio, Lambrusco.....	\$7
Chateau St. Jean, Chardonnay.....	\$8	Kenwood, Cabernet Sauvignon "Yalupa".....	\$8

WHITES BY THE BOTTLE

Kris, Pinot Grigio Italy

Clean & crisp with excellent fruit, and a refreshing finish
\$30

Zenato, Pinot Grigio, Italy

Its zesty fruitiness is refreshing & soft with a smooth, dry finish
\$28

Kim Crawford, Sauvignon Blanc, New Zealand

Pineapple, passion fruit, & stone fruit flavors -
The finish is fresh, zesty and lingering
\$36

Bolla, Soave, Italy

Fruity wine with pear and lemon,
and a slight almond aftertaste
\$29

Fuedo Maccari, Grillo, Sicily

Expressive aromas of spring flowers, citrus & peach,
with bitter almonds & grass notes
\$30

Salviano, Orvieto Italy

Hints of white flowers, green and golden apples
\$32

Kendall Jackson, Chardonnay, California

Full of apple, pear, peach, apricot, orange, pineapple,
kiwi, butter, cream, and vanilla
\$37

Bogle, Chardonnay, California

Green apples & pears give way to elegant hints of
lemon meringue, with a refreshing finish
\$28

Candonni, Moscato, Italy

Semi-sparkling, & remarkably fruity -
It has an excellent balance of sweetness and acidity
\$28

Chateau St Michelle, Riesling, Washington State

The wine delivers sweet lime and peach with subtle mineral notes
\$35

Cave Springs, Riesling, Canada

Multi layered with lime & tangerine -
Mineral flavors are pure and vibrant
\$32

La Terra, White Zinfandel, California

Spicy strawberry citrus aromas with a bright
and sweet flavor with some acidity
\$26

REDS BY THE BOTTLE

Cavicchilio, Lambrusco, Italy

Brilliant ruby red color, lightly sparkling attractively sweet wine
\$30

Castle Rock, Pinot Noir, Willamette Valley, Oregon

Elegant, medium-bodied wine offers aromas of berries, spice,
black cherry, sweet vanilla, & oak
\$32

Hess, Pinot Noir, California

Flavors of raspberry, ripe plum and an earthiness that drives a
long, lingering finish
\$37

Allegrini, Valpolicella Classico, Italy

Notes of black pepper and spice –This wine is velvety & well bal-
anced with black-cherry flavors
\$34

Rutherford Hill, Merlot, California

Dark cherries, rich chocolate and a hint of oaky sweetness abound
\$34

Villa Pozzi, Merlot, Italy

Vivid color and rich berry aromas stimulate all of the senses
-Dense with red fruit flavors
\$34

Di Majo, Sangiovese Italy

Woodland berries & spices -Deliciously smooth & juicy on the
palate with loads of ripe fruit
\$28

Catena, Malbec, Argentina

The mouth feel is rich & full of blueberry & blackberry with hints
of leather and cinnamon
\$28

Castello Di Bossi, Chianti, Italy

Gorgeous, deep wine with serious richness of dark plums, black
cherries, licorice, and menthol
\$28

Castello Di Neive Barbera “D’Alba” Italy

Ripe berry and red fruit aromas with a hint of cocoa
and Piedmonts’ hazelnut
\$42

Valle Reale, Montepulciano, Abruzzo, Italy

Ruby colour, black cherry and hints of wild berry
\$32

Ceretto, Barolo, Italy

An elegant & intense wine, featuring licorice, spice
& earth flavors fusing with burly tannins
\$85

Famiglia, Ripassa, Valpolicella, Italy

Jammy with dried fruits and licorice flavors.
\$36

Castellani, Amarone, Italy

Dried berry and spice notes -Full-bodied,
with round, caressing tannins
\$106

Fuedo Maccari Saia, Nero D’Avola, Sicily

Delivers ripe fruit with hints of plums & cherries.
Full body, with firm tannins & a savory finish
\$59

Regaleali, Nero D’ Avola, Sicily

This wine offers layered notes of cherry, sour cherry,
mulberry, & blueberry, plus vanilla & sage
\$33

Villa Antinori, Super Tuscan, Italy

Medium to full bodied wine, laced with
dark red berries, flowers and sweet spices
\$44

Cline, Zinfandel “Ancient Vine” California

Soft but still zesty, with appealing notes of ripe black cherry,
caramel and spice
\$30

Charles Krug, Cabernet Sauvignon, California

On the palate is a blend of cocoa & cassis with supple tannins that
lead to a graceful, elegant finish
\$55

Murphy Goode, Cabernet Sauvignon “Dealers Choice” California

Aromas and flavors of blackberry
and cherry with hints of thyme
\$39

Stags Leap, Red Blend “Hands of Time” California

Flavors of ripe blueberry and dark cherry, mixed with notes of
coffee and chocolate
\$66

Cade, Cabernet Sauvignon “By Plumpjack” California

Dense flavors of black cherry, baker’s chocolate, black olive and
dried herbs on the palate
\$100

ZUPPA e INSALATA

Pasta Fagioli

Tomato based soup with garbanzo and butter beans, ditalini pasta, Olive oil drizzle and aged Romano cheese.....\$4.95

Zuppa Del Giorno

Ask your server about the "Soup of the Day".....Priced Daily

House Salad

Mesclun greens, tomato wedges, cucumbers, croutons and red onions.....\$3.95

Caesar Salad

Crispy romaine hearts, aged Romano and Asiago cheese blend, croutons & tossed in our Caesar dressing.....\$6.95
Add Anchovies \$1.50
Add Chicken \$9.95

Caprese Salad

Slices of fresh mozzarella, roma tomatoes, olive oil, balsamic reduction and fresh basil.....\$9.95

Sicilian Antipasto

Ham, capicola, salami, provolone cheese, olives and tomatoes over a bed of greens.....\$12.95

Dressings: House Balsamic Vinaigrette, Ranch, Creamy Bleu Cheese,
Zesty Italian, Parmesan Peppercorn, *Crumbly Bleu Cheese - Add \$1.00

ANTIPASTI

Bruschetta

Marinated tomatoes in garlic oil served with toasted crostini's finished with asiago cheese, fresh basil and balsamic reduction.....\$5.95

Garlic Bread

Topped with fresh garlic, olive oil, aged Romano and melted mozzarella.....\$5.95
Add Fresh Spinach \$6.95

Antipasto Board

Daily, fresh cured meats and cheeses with olives and roasted peppers.....Priced Daily

Stuffed Peppers

Oven roasted, hot banana peppers stuffed with our four cheese blend, baked in garlic oil.....\$9.95

Fried Bocconcini Breaded fresh mozzarella, deep fried till golden brown & served in tomato sauce.....\$8.95

Arancini

Risotto ball stuffed with homemade meat sauce & green peas, breaded, golden fried and served in tomato sauce.....\$7.95

Fried Calamari

Fresh calamari rings and tentacles hand tossed in seasoned flour, fried and served with choice of marinara or spicy lemon aioli.....\$11.95

*"Dove regna il vino, non regna il silenzio." (Where wine reigns, silence does not.)
- Italian Proverb*



- Denotes Our House Specialties That We Have Enjoyed Making For Over 35 Years

PASTA

Pasta Broccoli

Fresh broccoli florets & penne pasta tossed in olive oil, garlic & aged Romano.....\$13.95

Pasta Puttanesca

Green olives, kalamata olives, capers, anchovies, tomatoes, onions, garlic & fresh basil sauteed with spaghetti pasta and sprinkled with aged Romano cheese.....\$15.95

Pasta Ala Giovanni

Fresh shrimp, tomatoes, peas, broccoli florets & onions sautéed in olive oil & Italian seasonings tossed with capellini pasta.....\$17.95

Linguini Carbonara

Diced pancetta, peas, eggs and parmesan cream sauce tossed in linguine pasta.....\$14.95

Spaghetti & Meatballs

Two of our delicious homemade meatballs & spaghetti pasta topped with our classic tomato sauce.....\$12.95

Pasta Bolognese

Ground beef, pork and veal ragu slow cooked in a red wine tomato sauce tossed with cavatappi pasta\$15.95

Chicken Giocattolo

Angel hair pasta in a sundried tomato cream sauce, topped with a breaded chicken breast and an aged balsamic reduction.....\$16.95

Fettuccine Alfredo

Our creamy parmesan-garlic sauce tossed with fettuccini pasta.....\$13.95
With Broccoli \$15.50
With Chicken \$17.00
With Shrimp \$18.00

Pasta Provanzano

Fresh tomato and hot pepper Romano cream sauce tossed in cavatappi pasta.....
With Chicken \$17.95
With Shrimp \$19.95

Gnocchi

Housemade roasted garlic potato and ricotta gnocchi, diced pancetta, baby spinach, pine nuts, chopped asparagus and green peas tossed in a creamy white wine and butter herb sauce.....\$15.95
With Chicken \$17.95

Pasta Ala Siciliano

A spicy garlic-marinara sauce, tossed in penne pasta and finished with aged Romano.
Choice of Mild, Medium or Hot.....
With Shrimp \$17.95
With Calamari \$17.95
With Chicken \$16.95

WITH THE PURCHASE OF ANY ENTREE ADD A SIDE SALAD FOR \$2.95

GLUTEN FREE PASTA OR WHOLE WHEAT PASTA AVAILABLE

DAILY FOR AN ADDITIONAL CHARGE

Add To Any Dish:

(2) Meatballs \$4.00 (2) Italian Sausage \$4.00

*Il variar vivande accresce l'appetito.
New dishes beget new appetites.*

AL FORNO

Lasagna

Ground beef layered with ricotta, mozzarella & Romano cheese blend, served in our homemade tomato sauce & topped with melted mozzarella cheese.....\$14.95

Manicotti

House made crepes stuffed with our special three cheese blend, covered in our homemade tomato sauce & topped with melted mozzarella cheese.....\$12.50

Pasta Parmigiano

Your choice of spaghetti or penne pasta drenched in our tomato sauce, sprinkled with aged Romano cheese, topped with melted mozzarella cheese.....\$12.50

Eggplant Parmigiano

Egg battered & fried eggplant rolled in mozzarella cheese, served in our homemade tomato sauce, topped with melted mozzarella cheese with spaghetti or penne pasta.....\$14.95

Ravioli

Homemade cheese stuffed ravioli topped with our classic tomato sauce and aged Romano cheese, Baked with melted mozzarella cheese.....\$14.95

Stuffed Shells

House stuffed jumbo pasta shells with ricotta cheese, covered with our tomato sauce, sprinkled with aged Romano cheese and topped with melted mozzarella cheese.....\$14.95

Parmigiana

Breaded cutlets covered in our homemade tomato sauce, sprinkled with aged Romano & topped with melted mozzarella.....
Chicken \$16.95
Veal \$19.95

ITALIA TRE

Chicken Parmigiana, Stuffed Shells, Spaghetti with
Tomato Sauce & a Meatball

\$18.50

Chi va a letto senza cena tutta la notte si dimena.
He who goes to bed without eating, will regret it throughout the night.

GRIGLIA

Bistecca

10oz char-grilled sirloin steak topped with a rosemary bleu cheese butter,
served over garlic mashed potato and house vegetable.....\$18.95

Twin Pork Chop

Two 6oz char-grilled pork chops topped with marsala wine infused mushrooms,
served over creamy parmesan polenta and red wine demi-glace.....\$16.95

SPECIALITA DELLA CASA

Trippa

Tripe served in a spicy tomato sauce with side of pasta.....\$15.95
With sauteed peppers, onions and mushrooms \$16.95

Giambotta

Chunks of Italian sausage, onions, green peppers, hot peppers fried with potatoes & eggs.....\$16.95

Sausage & Peppers

A classic dish, sautéed Italian sausage, green peppers
& onions served in our homemade tomato sauce served w/side of pasta.....\$16.95

Sicilain Braciolo

Braised flank steak wrapped with ground beef, cheese,
egg & green onion filling, topped with our homemade tomato sauce.....\$18.95

DAL MARE

Stuffed Pesce

Tilapia stuffed with shrimp, crabmeat & breadcrumbs, topped with choice of Florentine Sauce.....**Florentine Sauce \$20.95**
Lemon Butter Sauce \$18.95

Florentino Di Pesce

Floured tilapia, sautéed with butter, garlic and onions, covered with spinach, aged Romano,
mozzarella cheese and topped with a white wine-cream sauce.....\$17.95

Linguine & Clam Sauce

Fresh clams chopped and sautéed in garlic, olive oil and Italina spices, served over linguini and topped
with your choice of Red or White Clam Sauce.....\$15.95

FISH FRY & BROILED FISH FRY SPECIALS

.....
Served Fridays Only
.....



- Denotes Our House Specialties That We Have Enjoyed Making For Over 35 Years

POLLO e VITELLO

SERVED WITH A SIDE OF PASTA

Margarita

Egg battered cutlets topped with ham and eggplant, baked with melted Romano and mozzarella, served in a butter sherry wine sauce.....**Chicken \$17.95**
Veal \$20.95

Marsala

Cutlets dusted in flour, sautéed with fresh mushrooms and served in a tomato -Marsala wine sauce**Chicken \$17.50**
Veal \$20.95

Florentino

Floured cutlets, sautéed with butter, garlic and onion, covered with spinach, aged Romano, mozzarella cheese and topped with a white wine cream sauce.....**Chicken \$17.95**
Veal \$20.95

Francese

Sauteed, egg battered cutlets served in a delicate white wine lemon-butter sauce.....**Chicken \$17.95**
Veal \$20.95

Cacciatore

Cubed chicken breasts dusted in flour, sautéed with butter, fresh mushrooms, onions and green peppers, served in a tomato wine sauce.....**Chicken \$17.95**

BAMBINO MENU

KIDS UNDER 10 YEARS

Cheese & Pepperoni Pizza.....	\$5.95
Ravioli & Tomato Sauce.....	\$5.95
Chicken Fingers & French Fries.....	\$5.95
Spaghetti, Sauce & A Meatball.....	\$5.95
Macaroni & Cheese.....	\$5.95

WITH THE PURCHASE OF ANY ENTREE ADD A SIDE SALAD FOR \$2.95

Add To Any Dish:
(2) Meatballs \$4.00 (2) Italian Sausage \$4.00
Share Plate Charge
\$4.00



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12" STONE PIZZA

Margarita

Homemade tomato sauce w/mozzarella & Romano.....\$10

Pizza Bianca

Olive oil, tomatoes, onions, garlic & Romano.....\$14

The Sicilian

Olive oil, spinach, garlic, ricotta, bread crumbs, oregano, mozzarella & Romano.....\$15

The Italian Stallion

Homemade tomato sauce, Italian sausage, sliced meatballs, pancetta, onions & mozzarella.....\$16

Veggie Lover

Broccoli, spinach, green olives, black olives, green peppers, mushrooms, cheddar cheese and our tomato sauce.....\$15

New York

Pepperoni, mozzarella and our tomato sauce.....\$12

The Kane

"Garlic Bread Pizza", olive oil, Romano and mozzarella cheeses.....\$10

Stuffed Pepper Steak

Olive oil, banana peppers, shaved steak, fried onions, garlic and sprinkled with our hot banana pepper stuffing.....\$16

Create Your Own Pizza

Mozzarella and tomato sauce or olive oil to start\$10

\$1.50 each additional

- Mushrooms • Onions • Green Olives • Black Olives • Hot Peppers • Green Peppers
- Tomatoes • Broccoli • Eggplant • Spinach

\$2.50 each additional

- Pepperoni • Sausage • Meatballs • Ham • Anchovies
- Extra / Double Mozzarella Cheese, Ricotta Cheese, Cheddar Cheese

\$3.50 each additional

- Shaved Steak • Chicken Fingers • Stuffed Peppers • Shrimp

Calzone

Ricotta & Mozzarella cheese with a slice of ham, sealed inside of pizza dough and baked in the oven to a golden brown and drizzled in olive oil served with a side of tomato sauce.....\$7.95

Eppie Roll

Sausage with onions and pepper prepared in tomato sauce covered in mozzarella cheese and stuffed in the center of an open ended pizza dough and drizzled in olive oil, served with a side of tomato sauce.....\$7.95

WINGS

Served With Celery & Bleu Cheese

MILD - MEDIUM - HOT - BBQ - PLAIN

Single (10) **\$12.95** • -Double (20) **\$24.95**

Triple (30) **\$34.95** • -Bucket (50) **\$55.95**

Birra

BOTTLED

Heineken \$4.50	Blue Light \$3.50
Corona \$4.50	Coors Light \$3.50
Budweiser \$3.50	Michelob Ultra Light \$3.50
Bud Light \$3.50	Redbridge (Gluten Free) \$4.50
Labatts Blue \$3.50	Coors N/A \$3.50

DRAFT

\$5 Pints | \$14 Pitchers

Peroni

Ask For Seasonal Draft Beer Sections.

Beverages

SOFT DRINKS

\$2.00 | Free Refills

Pepsi	Mountain Dew
Diet Pepsi	Root Beer
Sierra Mist	Iced Tea
Lemonade	Orange Crush
Loganberry	Ginger Ale

ARTISAN WATER

\$6.00 | For The Table

Aqua Pena	San Pellegrino
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ITALIAN FAVORITES

\$4.00

Arranciata	Chinotto
Limonetta	

IL CAFFE

Espresso Single \$2.00 Double \$4.00	Hot Chocolate \$1.75
Caffe Latte \$3.25	Tea: Regular or Decaf \$1.75
Cappucino \$3.25	Herbal Tea \$1.75
Coffee: Regular or Decaf \$1.75	Chocolate or White Milk \$2.50

The Story of the Italian Village and the Balconi Family

As a boy who grew on the dirt streets of Sicily, John Balconi knows something about what it means to be authentic Italian. As the son of the town baker, who never wanted to see anyone go without bread- whether they could afford it or not - he knows what it means to be hospitable and to treat people the way you want to be treated. And since his father died when he was young, John has known nothing but working hard to provide for his family first in Italy, and then as they arrived in America with little more than each other.

Through 5 decades, the Balconi family has shared the same food at their restaurants that they shared at their dining room table at home. They've never been about feeding customers, but welcoming all through their doors to join their family for a meal. Mayors, Governors and Hollywood stars enjoyed the same hospitality as plant workers, bricklayers, and college students.

From Grant Street to Wherle Drive, Buffalo has followed the Balconi's and the Italian Village Restaurant around Western New York. A lifetime of experience has been poured into the newest incarnation of the Italian Village Restaurant.

The authentic Italian food is inspired by the family meals of Mr. and Mrs. Balconi in their youth in Sicily, but the atmosphere is anything but old fashioned.

The beautiful, intimate dining room creates the perfect atmosphere for a wonderful meal and conversation while the two banquet rooms provide the perfect space for events ranging from 15-100 people.

Of course, the new Italian Village Restaurant lives up to its storied name, with each meal getting the Balconi seal of approval before leaving the kitchen, and every guest walking away with the same feeling you'd get at the family's dining room table.

We thank you joining our family at the new Italian Village, just as thousands of Western New York families have for generations. Be our guest and enjoy a great meal and a fantastic night out. It is our pleasure to serve you.

- The Balconi Family

BANQUET FACILITIES AVAILABLE FOR 25-125 PEOPLE

- BRIDAL SHOWERS
- BABY SHOWERS
- WEDDINGS/REHERSALS
- BIRTHDAYS
- ANNIVERSARY PARTIES
- GRADUATIONS

CALL 716-634-1804 or
www.italianvillagewny.com
for more information

