The Story of the Italian Village and the Balconi Family

Being a boy who grew up walking on the dirt streets of Sicily, John Balconi knows what it means to be an authentic Italian. John admired the way that his father, a town baker, never wanted to see anyone leave his bakery without bread, whether they could afford it or not. From this, John learned to be hospitable, but more importantly, to treat people the way he would want to be treated. Since his father's death when John was a young boy, he knew nothing more than working hard to provide for his family. He carried this value with him from Italy to America, where he and his wife Fifa arrived with just each other.

For five decades, the Balconi family has shared the same food with their customers that they shared with family and loved ones at the dining room table. Their focus is not just feeding customers, but welcoming all through their doors to join their family for a meal. Mayors, Governors, and Hollywood stars enjoy the same hospitality as plant workers, bricklayers, and college students.

From Grant Street to Wehrle Drive, the Buffalo Community has always been a part of the Balconi’s and the Italian Village Restaurant’s journey in Western New York. A lifetime of experience has been poured into the newest incarnation of the Italian Village Restaurant.

Although the food is inspired by the authentic Italian family meals of Mr. and Mrs. Balconi’s youth in Sicily, the atmosphere has a vibrant new take on dining.

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 - 125 people.

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

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

- The Balconi Family
BANQUET FACILITIES

OUR BEAUTIFUL BANQUET ROOM IS AVAILABLE FOR UP TO 100 PEOPLE

• BRIDAL SHOWERS
• BABY SHOWERS
• WEDDINGS/REHEARSALS
• BIRTHDAYS
• ANNIVERSARY PARTIES
• GRADUATIONS

PLEASE SEE OUR BANQUET MENU

Make The Holidays Unforgettable

BOOK YOUR HOLIDAY PARTY WITH THE ITALIAN VILLAGE RESTAURANT. WITH A TEAM OF PROFESSIONALS TO MEET YOUR EVERY NEED AND THE FLEXIBILITY TO ACCOMMODATE GROUPS BOTH LARGE AND SMALL, YOUR PERFECT HOLIDAY PLANS ARE JUST A PHONE CALL AWAY. CALL 716.634.1804 TO RESERVE YOUR SPACE TODAY!

www.italianvillagewny.com
FOR MORE INFORMATION
Zuppa e Insalata

**Pasta Fagioli**
Tomato based soup with garbanzo and butter beans, ditalini pasta, olive oil and aged romano cheese...........$4.95

**Zuppa Del Giorno**
Ask your server about the “Soup of the Day”...........................................................................................................$4.95

**House Salad**
Mesclun greens, grape tomato, cucumbers, croutons, garbanzo beans and red onions..............................................$3.95

**Caesar Salad**
Crispy romaine hearts, aged romano & asiago cheese blend, and croutons tossed in our Caesar dressing............$8.95
- with Chicken..............................................$12.95
- add Anchovies............................................$1.50

**Caprese Salad**
Slices of fresh mozzarella, beefsteak tomatoes, olive oil, balsamic reduction and fresh basil.........................$9.95
- add Breaded Eggplant...............................$12.95

**Sicilian Antipasto**
Ham, capicolla, salami, provolone cheese, olives and tomatoes over a bed of greens...........................................$13.95

**Antipasto Board**
Fresh cured meats, cheeses, olives, grape tomatoes, roasted peppers, on a bed of mesclun greens.....................$22.95

**DRESSINGS**
House Balsamic Vinaigrette, Ranch, Creamy Bleu Cheese, Zesty Italian, Parmesan Peppercorn, -Add Crumbly Bleu Cheese..............$1.00

**Appetizers**

**Garlic Bread**
Topped with fresh garlic, olive oil, aged romano and melted mozzarella.................................................................$5.95
- with fresh spinach...................................$6.95

**Stuffed Peppers**
Oven roasted, hot banana peppers stuffed with our four cheese blend, baked in garlic oil....................................$10.95

**Arancini**
Risotto ball stuffed with homemade meat sauce and green peas, breaded, fried and served in tomato sauce...........$8.95

**Fried Calamari**
Fresh calamari rings and tentacles hand tossed in seasoned flour, fried and served with marinara....................$13.95

**Fried Bocconcini**
Breaded fresh mozzarella, deep fried until golden brown and served with tomato sauce.................................$10.50

**Bruschetta**
Marinated tomatoes in garlic oil served on toasted crostini finished with asiago cheese, fresh basil and balsamic reduction..............................................................................................................$7.95

**Crab Cakes**
Our house crabmeat blend with bell peppers and panko breaded, served with remoulade sauce......................$11.95

* - Denotes Our House Specialties That We Have Enjoyed Making For Over 35 Years
Fettuccine Alfredo
Our creamy garlic-parmesan sauce tossed with fettuccine pasta........................................................................... $13.95
- with Broccoli................................................. $15.50
- with Chicken............................................... $17.00
- with Shrimp................................................ $18.00

Spaghetti & Meatballs
Two of our homemade meatballs & spaghetti pasta topped with our classic tomato sauce................................. $13.95

Pasta Broccoli
Fresh broccoli florets and penne pasta tossed in olive oil, garlic and aged romano................................................. $13.95

Chicken Giocattolo
Angel hair pasta topped with a sundried tomato cream sauce with a breaded chicken breast and an aged balsamic reduction................................................................................................................ $18.95

Pasta Puttanesca
Green olives, kalmata olives, capers, anchovies, tomatoes, onions, garlic and fresh basil sauteed with spaghetti pasta and sprinkled with aged romano cheese................................................................. $17.95

Linguini Carbonara
Diced pancetta, peas, eggs and parmesan cream sauce tossed in linguine pasta....................................................... $16.95

Pasta Bolognese
Ground beef, pork and veal ragu slow cooked in a red wine tomato sauce with cavatappi pasta................................. $17.95

Pasta Provenzano
Fresh tomato and pepper romano cream sauce tossed in cavatappi pasta - Plain...................................................... $15.95
- with Chicken............................................... $17.95
- with Shrimp................................................ $19.95

Gnocchi Di Nonna Lucia
House-made potato and ricotta gnocchi, diced pancetta, baby spinach, pine nuts, chopped asparagus & green peas tossed in a creamy white wine butter herb sauce........................................ $15.95
- with Chicken............................................... $17.95
- with Shrimp................................................ $20.95

Gnocchi
House-made potato and ricotta gnocchi: Red Sauce................................................................................................ $14.95
- with Bolognese.......................................... $18.95

Pasta Ala Siciliano
A spicy garlic marinara sauce, tossed in penne pasta and finished with aged romano. Choice of Mild, Medium or Hot: Plain.................................................................................................................. $15.95
- with Chicken............................................... $16.95
- with Calamari............................................ $18.95
- with Shrimp.............................................. $17.95

Pasta Ala Giovanni
Fresh shrimp, tomatoes, peas, broccoli florets and onions sauteed in olive oil and Italian seasonings tossed with penne pasta............................................................................................................ $18.95

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Ravioli
Ricotta stuffed ravioli topped with our classic tomato sauce and aged romano cheese, baked with melted mozzarella cheese.................................................................................................................................................$14.95

Pasta Parmigiano
Your choice of pasta tossed in our tomato sauce, sprinkled with aged romano cheese, topped with melted mozzarella cheese......................................................................................................................................................$14.95

Eggplant Parmigiano #
Egg battered and fried eggplant, stuffed with mozzarella cheese topped with our tomato sauce and melted mozzarella cheese with a side of spaghetti or penne pasta..............................................................................................................................................$15.95

Stuffed Shells
House stuffed jumbo shells with ricotta cheese, covered with our tomato sauce, sprinkled with aged romano cheese and topped with melted mozzarella cheese..................................................................................................................$15.95

Lasagna #
Ground beef layered with ricotta, mozzarella and romano cheese blend, served in our homemade tomato sauce and topped with melted mozzarella cheese..........................................................................................$16.95

Parmigiana
Breaded chicken cutlets covered in our homemade tomato sauce, sprinkled with aged romano and topped with melted mozzarella with a side of spaghetti or penne pasta.

- with Chicken.............................................$18.95
- with Veal.......................................................$20.95

Manicotti #
House-made crepe’s stuffed with our special three cheese blend covered in our homemade tomato sauce and topped with melted mozzarella cheese.............................................................................................................$15.95

Chicken Montemaggiore #
Breaded chicken cutlets with a quattro formaggi mix (4 cheese), spinach, roasted red peppers, served in our homemade tomato sauce and baked. Served with a pasta side of your choice..........................................................................................................................$22.95

“THE ITALIA TRE PLATTER” #&
Chicken Parmigiana, Stuffed Shells, Spaghetti with Tomato Sauce & a Meatball..................$19.95

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

GLUTEN FREE PASTA AND WHOLE WHEAT PASTA AVAILABLE DAILY FOR AN ADDITIONAL CHARGE

**ADD TO ANY DISH**

(2) MEATBALLS.....$5.00  (2) ITALIAN SAUSAGE $5.00

SHARE PLATE CHARGE.....$4.00

# - Denotes Our House Specialties That We Have Enjoyed Making For Over 35 Years
Specialita Della Casa

**Trippa**
Tripe served in a spicy tomato sauce with side of pasta..........................$17.95
With sauteed peppers, onions and mushrooms.............................................$19.95

**Giambotta**
Italian sausage, onions, green peppers, and hot peppers, fried with potatoes, eggs and drizzled with hot sauce......$17.95

**Sausage & Peppers**
A classic dish, sauteed Italian sausage, green peppers and onions served in our homemade tomato sauce served with a side of pasta.............................................................................................................$17.95

**Sicilian Braciole**
Braised flank steak wrapped with ground beef, cheese, egg and green onion, topped with our homemade tomato sauce and served with pasta.................................................................$19.95

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**Pollo e Vitello**
(SERVED WITH A SIDE OF PASTA)

**Margarita**
Egg battered cutlets topped with ham and eggplant, baked with romano and melted mozzarella, served in a butter sherry wine sauce

- with Chicken............................$19.95
- with Veal.................................$21.95

**Marsala**
Cutlets dusted in flour, sauteed with fresh mushrooms and served in a marsala wine sauce

- with Chicken............................$19.95
- with Veal.................................$21.50

**Florentino**
Floured cutlets, sauteed with butter, garlic and onion, covered with spinach, aged Romano, mozzarella cheese and topped with a white wine cream sauce

- with Chicken............................$17.95
- with Veal.................................$20.95

**Francese**
Sautéed, egg battered cutlets served in a delicate white wine lemon butter sauce

- with Chicken............................$19.95
- with Veal.................................$22.95

**Cacciatore**
Chicken breasts dusted in flour, sauteed with butter, fresh onions, mushrooms and green peppers, served in a tomato wine sauce.............................................................................................................$19.95

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**Bistecca**
12oz USDA certified angus beef, char - grilled to your liking, accompanied by garlic mashed potatoe and veggie della giornata (of the day) and topped with a garlic finishing butter.........................................................$23.95

**Twin Pork Chop**
Two 6oz bone in chops char - grilled, topped with a mushroom marsala wine sauce, served over garlic mashed potatoes and veggie della giornata (of the day) .................................................................$16.95

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Stuffed Pesce
Haddock stuffed with shrimp, crabmeat & breadcrumbs, topped with choice of sauce - with florentine sauce....$20.95
-with lemon butter sauce....$19.95

Florentine Di Pesce
Floured haddock, sauteed with butter, garlic and onions, covered with spinach, aged romano, mozzarella cheese and topped with a white wine cream sauce.................................................................$19.95

Linguine & Clam Sauce
Fresh clams chopped and sauteed in garlic, olive oil and Italian spices, served over linguini and topped with your choice of Red or White Clam Sauce.........................................................................................$16.95

“FISH FRY & BROILED FISH”

--- SERVED FRIDAY ONLY ---

Bambino Menu
(KIDS UNDER 10 YEARS)

Cheese & Pepperoni Pizza.................................................................$5.95
Ravioli & Tomato Sauce.......................................................................$5.95
Chicken Fingers (2) with French Fries.................................................$5.95
Spaghetti, Sauce & A Meatball.........................................................$5.95
Macaroni & Cheese.............................................................................$5.95

Italians just want to welcome people by sharing what they have, however simple, in abundance. An Italian’s role in life is to feed people. A lot. We can’t help it.

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Margarita
Homemade tomato sauce with mozzarella, romano and fresh basil.......................................................... $11.00

Pizza Bianca
Olive oil, tomatoes, onions, garlic with mozzarella and romano.......................................................... $14.00

The Sicilian
Olive oil, spinach, garlic, ricotta, bread crumbs, oregano, with mozzarella and romano...................... $15.00

The Italian Stallion
Homemade tomato sauce, Italian sausage, sliced meatballs, pancetta, onions and mozzarella............ $16.00

Veggie Lover
Broccoli, spinach, green olives, black olives, green peppers, onions, mushrooms, cheddar cheese and our tomato sauce........................................................................................................ $16.00

New York
Pepperoni, mozzarella and our homemade tomato sauce.......................................................... $12.00

The Kane (garlic bread pizza)
Garlic spread, olive oil, romano and mozzarella cheese.......................................................... $11.00

Stuffed Pepper Steak
Olive oil, banana peppers, shaved steak, fried onions, and garlic, sprinkled with our hot banana pepper stuffing and mozzarella cheese........................................................................................................ $16.00

Chicken Finger Pizza
Tender Chicken Fingers (hot, medium or mild) with bleu cheese base, cheddar and mozzarella cheese........ $16.00

Chicken Alfredo Pizza
Alfredo sauce, chicken, spinach and red peppers.................................................................................. $15.00

CREATE YOUR OWN PIZZA
Mozzarella and tomato sauce or olive oil to start.......................................................... $11.00
Mushrooms • Onions • Green Olives • Black Olives • Hot Peppers • Green Peppers • Tomatoes
Broccoli • Eggplant • Spinach.................................................................................. $1.50 each additional
Pepperoni • Sausage • Meatballs • Ham • Anchovies • Extra / Double Mozzarella Cheese,
Ricotta Cheese • Cheddar Cheese.................................................................................. $2.50 each additional
Shaved Steak • Chicken Fingers • Stuffed Peppers • Shrimp................................................... $3.50 additional

Calzone
Ricotta and Mozzarella cheese with a slice of ham, sealed inside pizza dough and baked in the oven to a golden brown and drizzled in olive oil served with a side of tomato sauce.......................................................... $10.95

Eppie Roll
Sausage with onions and peppers 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.......................................................... $9.95

Chicken Fingers (5) with French Fries.................................................................................. $12.95

Wings
SERVED WITH CELERY & BLEU CHEESE
Plain - Mild - Medium - Hot - BBQ
Single (10)........................................ $12.95  Double (20).......................... $24.95
Triple (30)...................................... $34.95  Bucket (50)........................ $55.95

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Birra

(BOTTLED)

Budweiser $4.00  Michelob Ultra Light $4.00  Coors Light $4.00
Bud Light $4.00  Molson Canadian $4.00  Heineken $4.50
Coors N/A $4.00  Labatts Blue $4.00  Corona $4.50
Blue Light $4.00

(DRAFT)

$6 Pints / $16 Pitchers

Peroni
(Always On Tap)

Ask For Seasonal Draft Beer Sections.

Beverages

(SOFT DRINKS)

$2.99 / Free Refills

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

(ARTISAN WATER)

Aqua Panna $6.00  San Pellegrino $4.00

(ITALIAN FAVORITES)

$4.00

Arranciata  Limonetta

(IL CAFFE)

Espresso
Single $3.00 / Double $5.00

Cappucino $4.25

Coffee: Regular or Decaf $2.25

Hot Chocolate $2.25

Tea: Regular or Decaf $2.25

Chocolate or White Milk $2.50