



# The Village Inn

## Dining Treasure Revealed



*John Martino*  
Executive Chef

One of the finer restaurants in Wayne, New Jersey is The Village Inn. Many of you might not be familiar with it as it is located off a main thoroughfare in Wayne, Valley Road and Runnymede Drive. There is a traffic light at this intersection and a subtle red sign...The Village Inn. It should say "Travelers Welcome" But I guess we are past the "good olde days" when that was the main call to dine and rest. However, The Village Inn which is located at 422 Runnymede Drive fits this category perfectly. The setting is on a quaint tree lined street and is set back away from the hustle and bustle of the noise and traffic.

The perfect location for this excellent bistro, a place to dine and relax.

Many of the older residents probably remember this as Mark's Village Inn. They would be quite impressed when they see it now.

Just a year ago it was taken over and completely renovated by some long term residents who were born and raised in the area. They had a dream and knew this location would give them the opportunity to make it come true.

The Inn is separated into four distinct areas. As you enter through the front French Doors a warm cozy atmosphere takes over. "Welcome Traveler." A small and inviting bar area is perfect to enjoy a cocktail or an import on tap. The selection of tap beer is very different than most restaurants in the area.

To the left the main dining room offers fireplace dining, which further adds to the mood.

Every table is set with the best stainless steel cutlery and crystal glassware.

The "Fireplace Room" (main dining room) can hold 30-50 people comfortably with out any feeling of a loss of privacy at your table. The Great Room has three French doors to a veranda. It is perfect for wedding ceremonies and receptions with a capacity of up to 100 people.



The Bridal suite located on the lower level will make any bride comfortable. The Private Wine Cellar located on the lower level can hold up to 20 people. However, cozy and comfortable and relaxing the atmosphere, no restaurant can please all the senses without a great Chef...It's all about the Chef!

Chef/Owner John A. Martino, C.E.C. is proud to present a sophisticated limited but exclusive menu. I would describe the offerings as Italian American. John's creative effort in the kitchen brings The Village Inn to the next level. Every dish goes by Chef Martino before leaving the kitchen.

This is easy to understand when you know something about John's Culinary background and training. Needless to say that he is a graduate of The Culinary Institute of America at Hyde Park, NY. His employment and training list some of the finest dining establishments in our area, including the world renowned Windows On The World at the now taken from us...World Trade Center in New York City.

John's career has included just about every aspect of the restaurant business, his devotion to his art even earned him recognition in decorative ice sculptor.

I could go on and on about John but the true test is in the eating.

Debbie and I had just returned from a brief escape down to the Caribbean where we visited the Atlantis on Paradise Island, where gourmet dining is an every day experience. So he had a tough act to beat.

Our server was Heidi, most friendly and courteous. She presented us with the menu and recited the special list for the evening an excellent variety. Pasta, Short Ribs and Herb Crusted Salmon to name a few.

We started our meal by sharing the Stuffed Portobello Mushrooms, every appetizer offered sounded delicious.

Debbie chose the Village Inn Salad and I went for the Candied Beets and Watercress Salad. After taking a few bites of my salad, Debbie offered me a taste of her salad.

The Village Inn Salad was tossed with delicious apples and nuts an interesting and tasty combination. We both savored the French Onion Soup.



As enticing as the special menu was we both selected from the regular menu. I was torn, they offered a Veal Porterhouse 1" + chop that I haven't seen around here for a while and the way everything was going so far I had to taste the Osso Bucco Milanese. Heidi told me the meat will just fall off the bone, she was right. The sauce was tasty and had a zest to it was perfectly prepared.

Being a chocoholic lover I was curious to what desserts John had to offer, the selection was fantastic. I had a chocolate Lava Cake...Wow. Debbie had an inverted Apple Pie Ice Cream, different and delicious.

Atlantis had nothing on John. I believe he just might be able to show them a thing or two. Their chefs only had training in Europe...Viva Culinary! It is the restaurants generally hidden off the beaten path that are the hidden treasures.

The Village Inn celebrated their one year anniversary on Thursday, April 7th, 2005. For those of you not able to get out to meet John, he will be giving a cooking and tasting demonstration on May 22nd in Bloomingdales at the Willowbrook Mall from 4:00-

6:00 PM in the Kitchen Wares Department. The Village Inn is perfect for any occasion large or small. Call

**973-696-0555**

for reservations and information. The Village Inn is a registered Kosher Caterer.

