



[www.thevillageinnowayne.com](http://www.thevillageinnowayne.com)

422 Runnymede Drive  
Wayne, NJ 07470

**PH: 973.696.0555**

Tuesday-Thursday 5-10pm

Friday-Saturday 5-11pm

Sunday 5-10pm

Reservations Accepted

Takeout Available

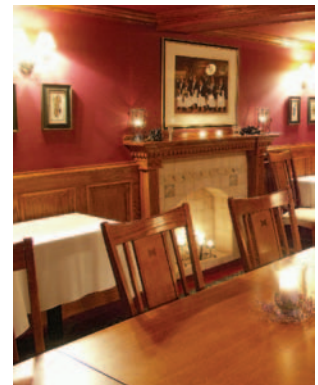
Nonsmoking

Late-Night Menu

Banquet Facilities



Chef/Owner John A. Martino



**The quaint, country atmosphere of The Village Inn belies the sophistication of the kitchen, where Chef/Owner John A. Martino C.E.C. exhibits his considerable talents.** Tucked away from the hustle and bustle of traffic, The Village Inn embraces the rustic call of warm greetings. Recently renovated, the restaurant now offers "The Fireplace Room" for guests in search of an intimate setting for fine dining. Country-white tablecloths and wood-grained chairs lend this dining room charm, ideal for a romantic dinner or family celebration. "The Great Room"—the perfect place for birthdays, anniversaries and baby showers—showcases cathedral ceilings and chandeliers, with French doors opening to a covered patio filled with café tables and flowers, adding still more to the room's warmth and character. Wine connoisseurs opt for "The Private Wine Cellar Room" for more intimate celebrations, choosing from an extensive wine list to accompany the extraordinary meals of Chef Martino. For those who want to expand their horizons, they can do so by asking about the actual wine cellar. With Thursday night happy hours, extensive catering options, wedding and banquet facilities, The Village Inn lives up to the expectations of discerning diners in search for hospitality of the bygone era.

## sample menu selections

### starter::

**Jumbo Lump Maryland Crab Cakes** 9  
Sweet crabmeat pan-fried golden brown, Northern bean relish and smoked tomato vinaigrette

**Stuffed Portobello Mushroom** 11  
Sautéed spinach, Dungeness crabmeat, fresh thyme topped with melted cheese gratin, sauced with citrus emulsion

**Butternut Squash Risotto** 7  
Pearls of Arborio rice, cooked until tender with pearl onions, diced squash, fresh thyme and topped with prosciutto chips and spicy butter

**Homemade Mozzarella Roulade** 8  
Rolled and filled with a basil pesto; served with vine-ripened Roma plum tomatoes, extra-virgin olive oil and balsamic glaze

### salad::

**The Village Inn Salad** 7  
Tender leaves tossed in raspberry vinaigrette, sliced apples, toasted walnuts and crumbled bleu cheese

**Candied Beets and Watercress** 9  
Toasted together with warm Granny Smith apple vinaigrette; topped with goat cheese and toasted nuts

### pasta::

**Sausage Bolognese** 13  
House specialty, tossed with rigatoni pasta

**Mafaldine Pasta** 11  
Long wide noodles tossed together with wild mushrooms, peas and prosciutto, in a creamy veal demi-glace

**Chicken and Shrimp Fusilli** 16  
Sautéed together with prosciutto, roasted red peppers and tossed in a rosemary cream sauce finished in a Parmesan crust

### entrées::

**Veal Porterhouse** 26  
Tender pan-roasted veal with spaghetti squash, garlic mashed potatoes and morel Madeira sauce

**Double-Cut Smoked Pork Chop** 22  
14oz Tender pork pan-seared golden brown, served over bourbon sweet potatoes, walnut demi-glace and vegetable du jour

**Potato-Crusted Chilean Sea Bass** 18  
Tender buttery fish fillet with mashed potatoes, fresh garden vegetables; sauced with a Dijonaise sauce

**Osso Buco Milanese** 24  
Veal shank braised until tender; served over saffron infused risotto and veal glaze

**Tilapia Levournaise** 15  
Lightly dusted with flour and sautéed with sweet onion, capers, olives and a light tomato basil sauce; accompanied with mashed potatoes and vegetable du jour.

**Sesame-Crusted Breast of Chicken** 17  
Served over wasabi mashed potatoes and sautéed bok choy; finished in a ginger glaze

**Horseradish-Crusted Salmon** 17  
Accompanied with sautéed spinach, mashed potatoes and finished with red beet beurre blanc

### dessert::

**Chocolate Lava Cake** 7  
A warm center of oozing chocolate center, vanilla bean ice cream and fresh berries

**Crème Brûlée Sampler** 6  
Classic recipe with three different flavors; topped with caramelized sugar and fresh raspberry purée: Ginger, Pomegranate and Vanilla

**Pumpkin Cheesecake** 7  
Individual mini-cake topped with cinnamon ice cream and caramel sauce