

Try our thin crust pizza made with fresh shredded in-store Grande Mozzarella Cheese and Imported DOP San Marzano tomatoes. Don't forget to request seeds or no seeds! One taste is all you need and you'll be hooked on our Pizza!



Price: 2.00 for each additional ingredient

Pepperoni, Meatball, Sausage, Chicken, Bacon, Salami, Soprassatta, Eggplant, Mushrooms, Broccoli, Olives, Onions, Peppers, Spinach, Broccoli Rabe, Extra cheese, Goat cheese, Ricotta Blue cheese

Premium-Cheese Steak
4.00 for additional topping
Regular Slice \$1.75
Single Topping Slice\$2.00
Specialty Slice\$2.50
Garlic Knots 3 for \$1

Store Made Pizza Rolls Varieties are:

- Cheese Pepperoni Sausage Buffalo Chicken
- Italian Hot Dog Eggplant Broccoli Rabe & Sausage

 Vegetable \$2.99

Store Made Calzones Varieties are:

• Cheese • Pepperoni • Sausage\$3.99

Chicken Paradise\$12.99
Pesto sauce, grilled chicken, fresh chopped
tomato, and mozzarella
Chicken Parmigiana\$12.99
Our traditional cheese pizza topped with
chicken parmigiana
Four Season\$11.99
Mozzarella, spinach, roasted red peppers,
sun dried tomatoes
Hawaiian\$9.99
Our cheese pizza topped with ham
and fresh pineapple
South Jersey Hot Dog\$10.99
Hot dogs, fries, and bacon
Italian\$10.99
Mozzarella, roasted red peppers,
fresh spinach, & ricotta cheese
Italian Hot Dog \$10.99
Our pizza crust topped with a Jersey
favorite: hot dogs, onion, peppers,
and potatoes.
Meat Lover\$11.99
Pepperoni, store made Italian sausage,
italian meatballs, & bacon
Philly Cheesesteak\$12.99
Our traditional pizza topped with
cheesesteak, onion, & peppers
Village Market Pizza\$11.99
Mozzarella, grilled chicken breast,
crisp bacon, and drizzled with our
ranch dressing
Sicilian\$10.99
Special
Topped with pepperoni, mushrooms,
sausage, green peppers, & onions
Whole Wheat\$8.99
Our cheese pizza made on our delicious
homemade whole wheat pizza crust
Breakfast\$9.99
For the control of the date of the collaboration of the con-

Fresh eggs, shredded cheddar, and your choice of taylor ham or breakfast sausage

(eggs: sunny side up or scrambled)

	Broccoli Rabe \$9.99	≦
l	Fresh broccoli rabe and store	LLA
	made Italian sausage	G.E
	Buffalo Chicken\$12.99	/ILLAGE FOOD
	Our traditional crust topped with	D T
	boneless buffalo chicken, hot	GARDEN
	sauce, blue cheese & mozzarella	DEZ
	Chicken Caesar\$9.99	
	Pizza crust topped with our	
	Caesar salad and grilled	
	Chicken Cheese\$	7.99
	Homemade pizza sauce and our fres	h
	mozzarella	
	Pepperoni\$	
	Our traditional cheese pizza topped	
	pepperoni from salumeria bielesse ir	n NYC
	Sausage\$	
	Our cheese pizza topped our signatu	
	blue ribbon store made sweet italiar	1
	sausage	
	Meatball\$	
	Our cheese pizza topped with our ho	
	made, italian seasoned beef meatba	
	Eggplant\$	9.99
	Cheese pizza topped with our store	
	made breaded italian style eggplant	
	Chopped Salad Pizza\$	9.99
	Our homemade crust, topped with a	
	delicious blend of romaine & iceberg lettuce, red peppers, tomatoes, red on	ion
	celery & balsamic dressing.	iori,
	Grandma Pie\$	00 00
	Our own made from scratch thin crust	
	baked in a square pan, topped with ou	
	sauce & fresh mozzarella, just like gran	
	used to make it	

Broccoli Raha

Specialty Pizza



Margherita

Tomato sauce, with fresh mozzarella, drizzled with olive oil and fresh basil. \$8.99



Veggie

Our traditional pie topped with fresh broccoli, onions, mushrooms, peppers.

\$11.99



White Pizza

Topped with our garlic oil, mozzarella and ricotta cheese.

\$9.99



Mari & Monti

Our store made pizza crusts topped with cajun spiced shrimp, portabella mushrooms, and imported goat cheese.



Pizza with Vodka Sauce

Homemade vodka sauce with fresh mozzarella.



Chicken Francaise

Our homemade pizza crust is topped with fresh tender chicken & own blend of homemade lemon and butter sauce. \$12.99



Rustica

Mozzarella, salami, storemade Italian sausage, prosciutto, onion and garlic. \$10.99



Chicken Marsala

Our traditional crust topped with our signature homemade marsala sauce, chicken cutlets, & freshly sliced mushrooms sautéed to perfection & finished with fresh parsley.

\$12.99



Primavera

Mozzarella, grilled eggplant, roasted red peppers, grilled zucchini, and topped \$10.99 with arugula.



Grilled Shrimp with Red Onion

Our traditional cheese pizza topped with grilled shrimp, ripe tomatoes, & grilled red onion. \$12.99

Meet our Expert Team

Food Service Corporate Trainer & Chef Joe Zezza

B.S. Culinary Nutrition, Graduate of

Johnson & Whales University

Chef Demonstrator at Viking Test Kitchen Fairfield NJ Chef for Arizona Diamondbacks **Baseball Team**

Chef & Culinary Instructor Danny Arturo, CEC, CCA

Certified Italian Chef, Specialty Cook, Lamezia terme, Catanzaro, Italy

Certified Executive Chef by the American Culinary Federation Chef instructor Art Institute, Atlanta Georgia Master BBQ Chef Executive Chef Arturo's Restaurant, Atlanta Executive Chef Panevino, East Hanover Voted#1 in the southeast, and #5 in the world pizza Time Magazine

Maitre' D, and Chef Matt Mudryk **Graduate of Morris County College**

Chef & Senior Manager Doherty Enterprises, NJ

Head Chef Mike Stanzione

Graduate of Scuola Alberghiera Di Summonte, Italy, Culinary Arts Chef Michaels Restaurant West Caldwell NJ Chef Benvenuti Restaurant, Old Bridge, NJ

FREE DELIVERY

with VFG purchase of \$10.00 or more to a 5 mile radius Hours: 8am to 9pm 7 days a week

Chef & BBQ Pit Master Mike Sbarbaro

Graduate of the New

York Restaurant School

Sous Chef Backwoods BBQ, NJ Sous Chef, Southern Hospitality, New York, NY Chef Classic Cafe

Chef Remo Grande Graduate of

Middlesex County College

Dietetic Technology / Culinary Arts Chaine des Rotisseurs Member Chef Westchester Country Club, Rye, NY Chef Quaker Ridge Country Club, Scarsdale NY Executive Chef:

Lake Valhalla Country Club, Montville NJ Minebrook Country Club, Hackettstown, NJ

Barista Oscar Malavarca Graduate of Fordham University, Bronx NY

Maitre' D Hotel & Capo Sala, Chianti, Italy Maitre' D Enzo's Restaurant, Arthur Avenue, Bronx, NY Trattoria IL Paggio, Parma, Italy

Catering Manager Kim Kuscin Graduate

Montclair State University

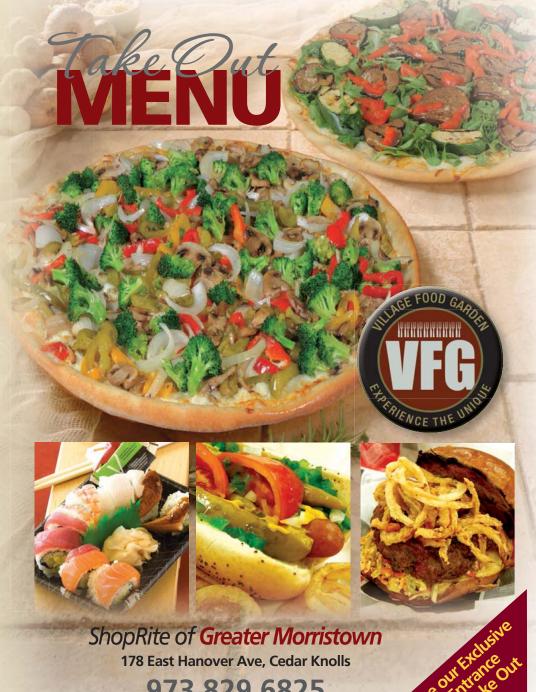
Over 20 years in the Catering, Banquet, and Event Planning Industry

973.829.6823

Villagefoodgarden.com







973.829.6825

Villagefoodgarden.com