

## Dinner Menu

### Apps for One or Two

#### Cheese Crisps

goat cheese, rosemary crackers,  
olive tapenade, lavender honey 6

#### Spring Rolls

bok choy, fresh matchstick vegetables,  
sweet chili dipping sauce 8

#### Duck Wings

hot sauce, mandarin bbq, or thai peanut 11

#### Ravioli's

goat cheese apricot filling, crumbled bacon,  
goat cheese cream 11

#### Soup of the Day

chef's daily preparation 6

#### Stuffed Peppers

pork & chicken sausage, hot & spicy banana  
peppers, marinara, romano 10

#### Crab Cakes

pretzel crust, creamy hollandaise,  
red pepper sauce 12

#### Scallops Rockefeller

bay scallops, bacon, herb pesto, roasted red pepper, 12

#### Everything Tuna

sesame seeds, rice noodles, crisp vegetable,  
soy, ginger, wasabi 16

#### Fresh Mozzarella

garlic & herb breadcrumbs, tomato basil sauce 8

### Table Apps & Boards

#### Shrimp Cocktail

jumbo shrimp,  
bloody mary cocktail sauce 16

#### Calamari

classic, thai peanut,  
or spicy arrabiata 12

#### Carpaccio

thin & rare steak au poivre, capers, hard-boiled egg,  
horseradish cream, toast points 12

#### Fajita

warm flour tortillas, salsa, guacamole, sour cream  
with pulled pork 12, shrimp 15, or steak 16

#### Meat & Cheese

domestic & imported cheeses and cured meats,  
flatbread crackers, bread 14

#### Cheese & Fruit

domestic & imported cheeses, grapes, strawberries,  
apples, dried fruits, flatbread crackers, bread 13

#### Baked Brie

imported french soft-ripened brie, puff pastry,  
strawberries, grapes, apples, pita 14

#### Black & Blue Quesadilla

blackened rare sirloin, caramelized onions, crumbed blue,  
provolone, salsa, guacamole, sour cream 14

### Flatbreads & Pizzas

Flatbread / 9" Small / 12" Large

Gluten-Free Crust Add \$2 (Large only)

#### Tuscan

chicken, garlic & herb sauce, red pepper, tomato,  
capers, olive, basil, provolone, feta 10 / 10 / 16

#### Pepperoni

mozzarella, provolone, red sauce,  
pepperoni 9 / 9 / 15

#### Napoleon

provolone, goat cheese, feta, red sauce,  
wild mushrooms, spinach, pepperoni 10 / 10 / 16

#### Buffalo

provolone, bleu, buffalo ranch, crispy chicken,  
hot pepper, tomato 10 / 10 / 16

#### Margarita

provolone, italian cheeses, garlic & herb sauce,  
sliced heirloom tomatoes, fresh basil 10 / 10 / 16

#### Three Little Pigs

mozzarella, provolone, red sauce, pepperoni,  
sausage, bacon 10 / 10 / 16

#### White

italian cheeses, garlic & herb sauce, hot peppers,  
chicken & pork sausage 9 / 9 / 15

#### Veggie

italian cheeses, red sauce, tomato, red pepper,  
wild mushrooms, broccoli, spinach 9 / 9 / 15

#### Pesto Chicken

mozzarella, sliced tomato, grilled chicken,  
red sauce, pesto drizzle 11 / 11 / 17

#### Meatball

mozzarella, provolone, red sauce, meatballs,  
peppers, onions, mushrooms 11 / 11 / 17

440-893-WINE

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Chef's Nick Iammarino & Brad Cubbal

Join us at our second location:

Clifton Martini & Wine Bar, 10427 Clifton Blvd. Cleveland, OH

# Salads

Add Chicken \$5 / Salmon \$7 / Shrimp \$2.50 ea

Split Salads Available For No Extra Charge

\*Locally Grown Hydroponic Lettuce from Green City Growers in Cleveland

## Cesar

baby romaine, hard boiled egg,  
italian breadstick, ceasar dressing,  
italian cheeses, anchovies upon request 7

## Greek

\*sliced tomato, sliced cucumber,  
kalamata olives, crumbled feta, mixed greens,  
pepperoncini, balsamic vinaigrette 8

## Cleveland Crisp

\*cleveland crisphead, tomato, cucumber,  
hard-boiled egg, broccolini,  
smoked bacon, crumbled bleu,  
ranch or blue cheese dressing 8

## House

\*petite lettuces, candied pecans, matchstick vegetables,  
ohio apples, champagne vinaigrette 7

## Heirloom Caprese

\*petite lettuces, local red & yellow tomato,  
sliced fresh mozzarella, balsamic vinaigrette, fresh basil 8

## Bibb & Goat

\*baby bibb, goat cheese, almonds, strawberries,  
dried cranberries, cranberry-poppysseed dressing 8

## Grilled Romaine

grilled romaine, goat cheese, roasted potato, grilled onion,  
wild mushroom, olive oil, balsamic syrup 8

# Entrées

## Ohio Pork Chop

10 oz berkshire chop, potato pancakes, market vegetable,  
roasted apple, brown sugar jus 19

## Short Rib Wellington

braised boneless beef short ribs, puff pastry, whipped potato,  
market vegetable, dried fruit demi glace 24

## Liver & Onions

twin 4 oz baby beef livers, whipped potato, market vegetable,  
caramelized onion, sautéed wild mushroom, demi glace 19

## Shrimp Scampi

crab stuffing, whipped potato, sautéed spinach,  
white wine, lemon, butter 24

## NY Strip Steak

10 oz center-cut strip, whipped potato, market vegetable,  
caramelized onion, sautéed wild mushroom, demi glace 28

## Bone-In Ribeye

16 oz center cut ribeye, whipped potato, market vegetable,  
caramelized onion, sautéed wild mushroom, demi glace 35

## Chicken Picatta

whipped potato, sautéed spinach,  
caper, lemon, white wine 17

## Salmon & Wild Mushrooms

roasted potato, market vegetable, exotic mushroom,  
mushroom broth 18

## Market Fish (Weekend Only)

fresh high quality hand cut fish,  
chef's preparation MP

## Seafood Risotto

shrimp, scallop, langostino, calamari, spinach,  
creamy lemon tomato broth 18

## Baseball Filet

8 oz blackened center-cut sirloin, whipped potato, market vegetable,  
gorgonzola, smoked bacon, balsamic syrup 22

## Pan-Seared Veal

6 oz thinly pounded veal, whipped potato, market vegetable,  
sliced portabella, feta, red pepper demi glace 18

# Bar Standards

## Cheeseburger

certified angus beef burger - black & blue, smoked swiss,  
or sharp cheddar - with lettuce, tomato, fries 12

## BLT

smoked bacon, turkey bacon, fried egg,  
lettuce, tomato, hollandaise aioli, fries 13

## Philly Cheesesteak

shaved ribeye, demi-glace, mushroom,  
onion, cheddar, fries 15

## Crispy Chicken Wrap

crispy fried chicken, sun-dried tomato tortilla, lettuce,  
tomato, buffalo ranch, fries 14

## Shrimp Fried Rice

bay shrimp, chopped vegetables,  
jasmine rice, fried egg 13

## Meatballs

"italian" style with gnocchi and tomato gravy 18

## Fish & Chips

guinness batter, pacific cod, crisp vegetable slaw,  
lemon wedges, tartar sauce, fries 15

## Mac & Cheese

assorted fresh macaroni "shapes",  
six-cheese sauce 8

## Shrimp Primavera

jumbo shrimp, angel hair, onions,  
red peppers, broccolini, goat cheese velouté 16

## Patty Melt

certified angus beef patty, marble rye, grilled onions,  
mustard seed gouda, swiss, cheese, fries 13

## French Onion Grilled Cheese

shredded beef short rib, texas toast, sautéed mushrooms,  
caramelized onions, swiss, au jus, fries 13

## Gnocchi

"hangover" style with bacon, fried egg & garlic butter 12

COMPLIMENTARY BREAD & BUTTER AVAILABLE UPON REQUEST

SEE OUR VEGAN MENU FOR PLANT-BASED OPTIONS

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% Gratuity is suggested for parties of 6 or more. We only use high quality Certified Angus Beef™

