

www.VILLEGRECCO.com

The place where flavor, taste,
and atmosphere meet old Italy



An elegant, yet charming atmosphere
- coupled with old-world Italian cuisine -
Villegrecco brings a taste of Venice and Sicily to your table.



COCKTAILS

12

Bellini

Fresh Peach, Prosecco,
Peach Bitters

Sergio Leone

Old Forester Bourbon, Amaretto,
Lemon, Egg White

Lower Door

Bombay Dry Gin, St. Germain,
Cocchi Americano

Long Faced Dove

Casamigos Blanco Tequila, Campari,
Grapefruit, Lime

RPM Mule

Grey Goose Vodka, Rarnazzotti,
Lemon, Ginger Beer

DRAFT BEER

Peroni - Italy	6
Pale Ale - Moody Tongue, Chicago	6
312 - Goose Island, Chicago	6
Daisy Cutter - Half Acre, Chicago	6
IPA - Lagunitas, California	6
Old Chub - Oskar Blues, Colorado	7

ITALIAN BEER

La Rossa - Moretti	7
Bionda - Menabrea	7

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

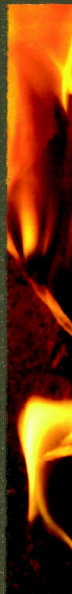
Prosecco, Villa Sandi, Veneto, NV	11
Moscato d'Asti, Saracco, Piedmont, 2013	12
Brut Sparkling Wine, Roederer Estate, Anderson Valley, NV	15
Rosé Champagne, Jean Vesselle, "Oeil de Perdrix", NV	27

WHITE WINE

Gavi, Massone, "Masera", Piedmont, 2013	10
Pinot Grigio, Ca' Donini, Veneto, 2014	9
Pinot Grigio, Pighin, Friuli, 2013	11
Riesling, Seven Hills, Columbia Valley, 2013	10
Sauvignon, Castellargo, Friuli, 2013	14
Friulano, Scarpetta, "Frico Bianco", Friuli, 2013	12
Verdicchio, Bucci, Marche, 2012	14
Chardonnay, Alois Lageder, Alto Adige, 2013	12
Chardonnay, Mt. Eden, Edna Valley, 2012	16

RED WINE

Pinot Noir, Abide, Sonoma County, 2013	16
Pinot Noir, Falla, Sonoma Coast, 2013	23
Montepulciano d'Abruzzo, Galà, 2014	10
Barbera d'Asti, Vietti, "Tre Vigne", 2013	12
Malbec, Lyeth, "L de Lyeth", California, 2012	12
Chianti Colli Senesi, Montenedoli, "Il Garrulo", 2013	13
Veronese, Allegrini, "Palazzo della Torre", 2010	14
Brunello di Montalcino, Castiglion del Bosco, 2009	28
Toscana, Brancaia, "Tre", 2011	15
Nebbiolo di Langhe, E. Giuseppe, "Ellena", 2012	15
Barbaresco, Castello di Neive, 2011	23
Toscana, Antinori, "Tignanello", 2012	34
Cabernet Sauvignon, Gaviola, Santa Ynez Valley, 2013	14
Cabernet Sauvignon, Honig, Napa Valley, 2012	23



COLD ANTIPASTI

Roasted & Fried Artichoke	9
Black Olive, Ricotta	
Big Eye Tuna Bruschetta	11
Basil Aioli, Garlic Toast	
Lobster Caprese	17
Buffalo Mozzarella, Basil	
Imported Burrata	15
Tomato Olive Tapenade	
600-Day Prosciutto	13
Peppered Beef Carpaccio	15
Pine Nuts, Pecorino	

WEST LOOP SALUMI

Soppresata	12
Coppa	12
'Nduja	12
Vermont Pepperoni	8

PLATE OF FOUR

24

CICCHETTI

Small bites

Provolone-Stuffed Peppers	- 5
Fried Olives - Fresh Mozzarella, Sausage	- 6
Fried Burrata - Spicy Tapenade	- 6
Chicken Liver Crostini - Sage, Balsamic	- 5

WARM BREAD

Fresh Homemade Ricotta, Semolina Toast	- 8
Truffled Garlic Bread, circa 1963	- 7

WOOD-OVEN PIZZETTES

Charred Pepperoni - Spicy Tomato	- 8
Cremini Mushrooms - Truffle & Fontina Fonduta	- 8

SALADS

Shredded Brussels Sprouts - Avocado	- 11
Watermelon Salad - Black Olive & Ricotta Salata	- 12
Vegetable Chopped Salad	- 12
Tuscan Kale- Pecorino, Lemon	- 12
RPM Caesar Wedge - White Anchovy	- 13
Giuliana's Italian Salad	- 11

HOT ANTIPASTI

Prime Beef Meatballs	10
Zucchini Fritti	10
Herb Dip	
Gnocco Fritto	16
Prosciutto, Shaved Truffle	
Wood-Roasted Octopus	16
Chickpeas, Celery	
Prosciutto & Corn Arancini	11
Mozzarella	
Fritto Misto	17
Soft Shell Crab, Asparagus	

IMPORTED CHEESES

Pecorino Appennino	8
Brunet	8
Hay Robiola	8
Blue di Bufala	8

PLATE OF FOUR

18



HOUSEMADE PASTA

Mama DePandi's Bucatini - Pomodoro, Basil	11	Pappardelle Bolognese - Pecorino, Rosemary	14
Carbonara - Spaghetti, Pancetta, Egg Yolk	14	Sweet Corn Agnolotti - Summer Truffle, Basil	18
Prosciutto Tortelloni - Ricotta, Parmesan Brodo	15	Maine Lobster Ravioli - Spinach Pasta, Lemon	16
Spicy King Crab - Squid Ink Spaghetti	17	Potato Gnocchi - Basil Pesto, Crushed Pine Nuts	14
Chanterelle Risotto - Acquerello Rice, Crushed Herbs	18	Handmade Cavatelli - Pork & Beef Ragù	15

SLOW COOKED

Chicken Cacciatore	24
Tomatoes, Peppers, Capers	
Pork Arrostiti	25
Rosemary Potatoes, Roasting Jus	

SIDE DISHES

Sautéed Broccolini	8
Garlic-Whipped Potatoes	8
Gorgonzola Piccante	
Grilled Asparagus	10
Roasted Artichokes	10
Panocotta	
Peas & Mushrooms	10

ITALIAN CLASSICS

Spaghetti & Meatball	Eggplant Parmesan
Pomodoro, Basil	Wood-Oven Baked
18	18
Chicken Parmesan	All Natural Chicken, Fontina
27	

STEAKS & CHOPS

38 oz. Prime Dry-Aged Bistecca Fiorentina	Tuscan's famous sliced porterhouse steak
Serves Two to Four	135
8 oz. All-Natural Filet Mignon	- 37
20 oz. Painted Hills Bone-In Ribeye	- 48
14 oz. Milk-Fed Veal Chop	- 39

FISH & CRUSTACEANS

Whole Grilled Branzino	Mediterranean Sea Bass, Calabrian Oregano, Capers
Served for Two	58
Atlantic Swordfish	28
Riad Pepper Tapenade	
Alaskan Halibut	32
Meyer Lemon	
Grilled Giant Prawns	29
Olive Oil, Fresh Herbs	
Faroe Island Salmon	28
Pistachio Pesto	





AMARO

11

LIGHT TO ROBUST

- Barolo Chinato - (Piedmont) Quinine, Cardamom
 Ramazzotti - (Milan) Cola, Cinnamon
 Nonino - (Friuli) Sarsaparilla, Licorice
 Montenegro - (Bologna) Orange, Spice
 Averna - (Sicily) Coffee, Caramel
 Ciociaro - (Lazio) Bitter Orange, Root Beer
 Fernet Branca - (Milan) Saffron, Eucalyptus

SINGLE MALTS & COGNAC

- D'Ussé - Cognac - 11
 Springbank 10yr - Campbelltown - 12
 Laphroaig Triple Wood - Islay - 14
 Bowmore 15yr - Islay - 17
 Glenmorangie Nectar d'Or - Highlands - 18
 The Glenlivet 18yr - Speyside - 18
 Highland Park 18yr - Highlands - 22
 Remy Martin XO - Cognac - 30
 Balvenie 21yr Portwood - Speyside - 30

OTHER SPIRITS

11

- Jacopo Poli Grappa di Morbida
 Nocello Walnut Liqueur
 Luxardo Limoncello
 Luxardo Amaretto

DESSERT WINE

- Graham's Six Grapes Port - 11
 Lustau East India Sherry - 11
 Moscato d'Asti - Saracco, Piedmont, 12 - 12
 Taylor Fladgate 20-Year Tawny Port - 14
 Vin Santo - Felsina, Tuscany, 04 - 14

DESSERTS

- Bill's Chocolate Budino
 Salted Caramel, Cocoa Nibs
 8

- Acquerello Rice Pudding
 Vanilla Gelato, Ceylon Cinnamon
 9

- Pine Nut Tart
 Olive Oil Gelato, Rosemary
 10

- Sicilian Cannoli
 Chocolate & Almond
 or
 Sweet Ricotta & Pistachio
 9

- "Tiramisù"
 Chocolate Torta, Whipped Mascarpone,
 Coffee Gelato
 10

- Hazelnut Tartufo
 Dark & Milk Chocolate
 12

GELATO & SORBETTO

- Gelato
 Coconut • Pistachio • Olive Oil
 8
 Sorbetto
 Raspberry • Lemon-Basil • Chocolate
 8

COFFEE & TEA

- La Colombe Coffee & Espresso
 Coffee or Espresso - 3.5
 Cappuccino or Latte - 5

- Harney & Sons Tea
 Japanese Sencha, Rooibos Chai, Earl Grey,
 Mint Verbena, Chamomile, English Breakfast
 3

- Café Siciliano
 Cruzan Black Strap Rum, Averna
 11

