

VILLAGE CAFÉ

PICCOLI MORSI

COLD

+ **CAPRESE SALAD 14.50**

Sliced tomato, mozzarella, red onion, fresh basil, balsamic vinaigrette

BRUSCHETTA 8.50

Rustic Italian bread, diced tomato, fresh basil, garlic, extra virgin olive oil, Parmigiano-Reggiano

CAESAR SALAD 15.50

Romaine, croutons, Parmesan, our classic Caesar dressing

ADD: +Chicken 3.00 +Salmon 5.00

* **BEEF CARPACCIO 17.50**

Thinly sliced raw filet mignon, arugula, Parmigiano-Reggiano, capers, extra virgin olive oil

+ **SEAFOOD SALAD 19.50**

Chilled octopus, calamari, shrimp marinated in lemon juice, oregano, tossed in extra virgin olive oil, celery, carrots, green and black olives (no lettuce)

HOT

CALAMARI 15.50

Grilled or Fried

EGGPLANT PARMIGIANA 9.95

(2) Thick eggplant medallions baked with panko bread crumb, tomato sauce, and mozzarella

GNOCCHI WITH LOBSTER 16.50

Potato dumplings sauteed with lobster, shallot, truffle, spinach, and white wine

ARANCINI 7.95

(4) Deep-fried rice balls coated with bread crumb in a tomato pesto sauce

SHRIMP TUSCANY 13.50

(4) Gulf shrimp broiled in a sun-dried tomato, shallot, pancetta, basil, butter sauce

AGNOLOTTINI 11.95

Pillow-shaped, pheasant-filled pasta in a butter sage sauce, sprinkled with Parmigiano-Reggiano

+ **POLENTA 11.95**

Grilled polenta, Italian sausage, and mushrooms in a mushroom demi-glaze

MARYLAND CRAB CAKES 14.95

(2) Lump crab cakes, broiled, served in a rémoulade sauce, fresh chive

PIZZA

Our Famous Thin Crust Pizza

10"

MARGHERITA 16.00

Fresh mozzarella, sliced tomato, and basil

QUATTRO FORMAGGI 20.00

Cream sauce, Gorgonzola, Fontina, Mozzarella, and Parmesan cheeses

CONNOISEUR 18.00

Italian sausage, green peppers, mushrooms, and onions

ROASTED VEGETABLE 20.00

Garlic, olive oil crust, zucchini, red onion, artichoke hearts, broccoli, roasted red peppers, mozzarella, and Parmesan cheese (No tomato sauce)

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.

+ Indicated Gluten Free

VILLAGE CAFÉ

Village Café is a new concept presented by The Italian Village Restaurants. For the first time since 1927, we are offering outdoor dining in the Loop, and with it, a new menu built around the idea of 'small bites' or 'piccoli morsi' in Italian.

Some dishes curated here herald back to old favorites that can be found in *The Village* (Eggplant Parmigiana) or *Vivere* (Agnolottini), but in smaller portions, while others are fresh creations designed to be enjoyed outside in the crisp air and shared with friends.

In addition to our new menu, *Village Café* features a diverse list of wines by the glass, carefully selected from our 'Cellar in the Sky' and from various terroirs across Italy. Of course, if you cannot find something you like by the glass or perhaps if you are celebrating a special occasion, we have over 1,200 different wines to choose from - just ask for our wine list!

It is with great pleasure we welcome you - thank you for dining with us.

The Capitanini Family



VILLAGE CAFÉ

BEVANDE DELLA CASA

DOMESTIC BEERS

BUDWEISER
BUD LIGHT
MILLER LITE
SAMUEL ADAMS "BOSTON LAGER"
GOOSE ISLAND, "312", URBAN WHEAT ALE
COORS LIGHT
GOOSE ISLAND, "GOOSE IPA"
LOCALLY-BREWED IPA

(PLEASE ASK YOUR SERVER)

IMPORTED BEERS

AMSTEL LIGHT
CORONA
HAAKE-BECK (NON-ALCOHOLIC)
HEINEKEN
PERONI
STELLA ARTOIS
GUINNESS
MORETTI / MORETTI LA ROSSA

WHITE WINES BY THE GLASS

CHARDONNAY, Elena Walch, DOC Alto Adige, Italy 2018 - 12 /**BTL** 48
CHARDONNAY, Le Vigne, Paso Robles, California 2017 - 14 /**BTL** 56
PINOT GRIGIO, Santa Margherita, Valdadige, DOC, Italy - 12 /**BTL** 48
RIESLING, Clean Slate, Mosel, Germany 2018 - 10 /**BTL** 40
SAUVIGNON BLANC, Nobile, New Zealand, Marlborough 2018 - 11 /**BTL** 44
NERELLO MASCALESE ROSATO, Tasca d' Almerita, Italy 2018 - 11 / **BTL** 44

RED WINES BY THE GLASS

CHIANTI, Castello Monsanto, "Monrosso," Italian Village Label, 2017 - 11 /**BTL** 44
CHIANTI CLASSICO, RISERVA Nozzole, DOCG, Toscana, Italy 2016 - 15 /**BTL** 60
BARBERA, Castel Vero, Piemonte, DOC, Italy 2018 - 11 /**BTL** 44
SUPER TUSCAN, Monte Antico, Toscana Italy IGT 2015 - 13 /**BTL** 52
CABERNET SAUVIGNON, Mezzacorona, Dolomiti, Italy, IGT 2018 - 11 /**BTL** 44
MALBEC, Trapiche, Mendoza, Argentina 2018- 11 /**BTL** 44.00
PINOT NOIR, Cesari, "Due Torri," IGT, Venezie, Italy 2018 - 11 /**BTL** 44
MERLOT, Bogle, California USA 2017 - 11 /**BTL** 44
BRUNELLO DI MONTALCINO, Pinino, Toscana, Italy DOCG 2012 - 20 /**BTL** 80

SPARKLING WINES BY THE GLASS

Mionetto, Prosecco, Brut, Valdobbiadene, Italy NV - 10/**SPLIT**
Ferrari, Rose, Brut, Trento, Italy, DOC - 15 /**BTL** 32
Bricco Riella, Moscato d' Asti, Italy, DOCG 2019 - 10 /**BTL** 40

WINE FLIGHT: SICILY

Frappato / Etna Rosso / Nero d'Avola - 16

VILLAGE CAFÉ

SPECIALTY COCKTAILS & MARTINIS

FRANK'S "OLD SCHOOL" MANHATTAN

Drink your manhattan the same way Frank Capitanini did his whole life!
Seagram's VO, Sweet Vermouth, Lemon Twist

THE "1927" MARTINI

As classic as the year we were founded. Whether with Ketel One Vodka or Tanqueray Gin, olives or twist, this drink is the king for a reason. How do you like yours?

ROMAN SANGRIA

A special blend of Italian white and red wine steeped in fresh fruit and spices.
This classic treat is not just for the Spanish anymore!

APEROL SPRITZ

Aperol, Prosecco, Soda, Orange slice

ALFREDO'S SAZERAC

A modern twist on a classic cocktail. Bulleit Rye, Orange Bitters and Agave Nectar, stirred and served neat in a Pernod rinsed glass

TWISTED NUTTY ITALIAN (WITH A SPLASH OF IRISH)

Coffee, Frangelico, Disaronno, Baileys, Whipped Cream, Cinnamon

THE ITALIAN VILLAGE SIGNATURE BLOODY MARY

Absolut Vodka with house-made Bloody Mary mix Garnished with Italian vegetables, meat and cheese

PINEAPPLE MARTINI

House-made pineapple infused vodka, name your drink or we can surprise you

JARED GEEBAND, **WINE DIRECTOR**