



Vino & Wines



Casa & House

CHARDONNAY, CABERNET, SAUVIGNON, WHITE ZINFANDEL, MERLOT
Copper Ridge, California

House Glass \$6.50 House Carafe \$19.00

Bianco White

	Glass	Bottle
PINOT GRIGIO, MEZZACORONA <i>Italy</i>	7.00	28.00
Fresh dry wine has a lively floral bouquet, medium-body and rich flavor.		
CHARDONNAY, CA MONTEBELLO <i>Lombardy</i>	8.00	35.00
Fragrant floral and fruity notes harmonious to the palate.		
RIESLING, CHATEAU ST. MICHELLE <i>Washington</i>	7.00	28.00
Crisp and refreshing, easy drinking. Moderately sweet, clean finish.		
WHITE PINOT NERO (NOIR), CA MONTEBELLO <i>Lombardy</i>	8.00	35.00
A RARE FIND! Hint of golden apples and peach, has the body of a red with the weight of a white.		
PINOT GRIGIO, SANTA MARGHARITA <i>Alto Adige</i>		45.00
Fresh, harmonious fruit set off by slight sweetness with a long finish full of delicate, tangy flavor.		
CHARDONNAY, FRÉ (Non-Alcoholic) SUTTER HOME <i>Napa</i>	6.00	22.00
Offers fresh, appealing, peach-like aromas, apple flavors with a crisp finish.		

Rosso Red

MERLOT RISERVA, TUDERNUM <i>Umbria</i>	7.00	28.00
Fruity bouquet, soft finish and vanilla accents.		
CABERNET SAUVIGNON RISERVA, TUDERNUM <i>Umbria</i>	7.00	28.00
Hints of ripe plums and fresh mint.		
PINOT NERO (NOIR), CA MONTEBELLO <i>Lombardy</i>	8.00	35.00
Ruby red with tones of amaranth and a flint of orange, full-bodied.		
CHIANTI, BONACCHI BORGO ANTICO <i>Tuscany</i>	6.50	22.00
Well aged, bold character and fine finish. The entire operation is organic.		
SANGIOVESE DI TOSCANA, BONACCHI <i>Tuscany</i>	6.50	22.00
Plump Sangiovese grapes makes this ruby red wine succulent full of tannis and a great finish. The entire operation is organic.		
RED ZINFANDEL, RANCH ZABACO <i>California</i>	8.00	33.00
Lively raspberry and black cherry fruit with hints of black peppers and soft, supple tannins.		
SHIRAZ, MC WILLIAMS HANDWOOD <i>Australia</i>	8.00	33.00
Lively raspberry and black cherry fruit with hints of black peppers and soft, supple tannins.		
RIPASSO DELLA VALPOLICELLA "ZANE", CARLO BOSCAINI <i>Tuscany</i>		46.00
Sometimes referred to as a baby Amarone. Delicate flavor, red berry fruits, a hint of spice on the nose. Aged for 18 months in Slovenian Oak.		
MERLOT FRÉ (Non-Alcoholic) SUTTER HOME <i>Napa</i>	6.00	22.00
Soft, fruity red possesses cherry like fruitiness and a smooth texture.		

Spumante Sparkling

TOTT'S BRUT <i>California</i>	25.00
Floral aromas, lemon-lime and grapefruit flavors. It finishes long, with zingy acidity.	
PROSECCO, TENUTA BOSCO ALBANO <i>Friuli-Venezia-Giulia</i>	35.00
A light crisp and sparkling alternative to heavy dry champagnes.	
MOSCATO, CA MONTEBELLO <i>Lombardy</i>	35.00
The intense and fragrant floral aromas are marked with apricot and peach blossoms. A delicate persuasive sweetness.	
SANGUE DI GUIDA, CA MONTEBELLO <i>Lombardy</i>	35.00
One for the ladies. Allow this ruby red to tickle your nose, with hints of raspberry and blueberries, fruity and sparkly.	
PELLEGRINO SPARKLING WATER <i>Italy</i>	4.00

Imported Beer

Amstel Light
 Dos Equis XX Lager
 Beck's Corona
 Peroni Heineken



Domestic Beer

Miller High Life	Sam Adams	Old Style
Miller Genuine Draft	Samuel Adams Light	Michelob
Miller Lite	Budweiser	Blue Moon
Miller Genuine Draft "64"	Bud Lite	Stella W
Miller Sharp's (Non-Alcohol)	Goose Island 312	

Try La Villa's Signature Drink. . . LONG ISLAND ICE TEA

Daily Specials

Absolutely No Sharing of Salad Bar Without A Meal
Salad Bar 10.95

Sunday

BBQ Ribs Full Slab 19.95
Half Slab 15.95

Brasciole 16.25

Steak Ala Villa 19.45

Includes: Soup, Salad Bar, Pasta or Potato, Bread & Butter

Monday

Prime Rib 18.95

Includes: Soup, Salad Bar, Pasta or Potato, Bread & Butter

Chicken Vesuvio 14.45

Boneless 1.50 extra

Includes: Soup, Salad Bar, Bread & Butter

Beef Stroganoff 16.25

Fettuccini with chunks of Filet Mignon cooked in a special cream sauce

Tuesday

Tilapia 15.95

served on a bed of spinach

New York Strip Steak 18.95

with mushrooms

Includes: Soup, Salad Bar, Pasta or Potato Bread & Butter

Wednesday

Veal Cutlet 15.95

Veal Parmigiana 16.95

Includes: Soup, Salad Bar, Bread & Butter

Thursday

Pepper Steak - Filet Mignon Medallions 19.95

Includes: Soup or Salad Bar, Pasta or Potato, Bread & Butter

Tommy's Special Combination:

Chicken Ala Villa, Ravioli and

Eggplant Parmigiana 15.95

Includes: Soup or Salad Bar, Bread & Butter

Friday

Halibut 15.95

Shrimp Ala Capri 15.95

Broiled Red Snapper 15.95

Walleye Pike 15.95

Includes: Soup, Salad Bar, Pasta or Potato, Bread & Butter

Saturday

BBQ Ribs, Full Slab 19.95

Half Slab 15.95

Brasciole 16.25

Includes: Soup, Salad Bar, Pasta or Potato, Bread & Butter

Combo Filet, Fried Shrimp & Fettuccini Alfredo 22.95

Includes: Soup, Salad Bar, Bread & Butter



To avoid the hustle & bustle of SPECIAL EVENTS,
sit back, relax, pick up the phone and let "La Villa's" delicious home
cooking please your family, friends and co-workers, with great food and excellent
prices. You'll never go wrong with "La Villa". We cater parties to your home or office.
We also have accommodations for 20 people up to 250 people in our banquet rooms.
We're sure you'll be pleased!

Visit La Villa Restaurant on

Check, Please!

<http://www.wttw.com/main>

La Villa Catering

Catering to your home or office for lunch or dinner.

Call for more information, ask for Chris or Sam

3638 N. Pulaski Chicago, IL 60641 773.283.7980

Salad

Dinner Salad 3.75

Salad Bar (per person-no sharing) 10.95

Soup & Salad Bar 12.50

(per person-no sharing)

Most of our dishes
can be prepared
GLUTEN FREE
ask your server

Appetizers

Stuffed Eggplant A La Paisana 6.45

Eggplant rolled with proscuitto and ricotta cheese

Italian Antipasto (for 2) 7.95

Raw Vegetables, lunchmeat slices, olives and cheese

Raw Clams (6) 6.45

Served with lemon and Tabasco sauce

Baked Clams (6) 6.95

Topped with seasoned bread crumbs and baked

Raw Oysters (6) 6.95

Served with lemon and Tabasco sauce

Oysters Rockefeller 8.95

Oysters topped with spinach, onion, garlic,
breadcrumbs and mozzarella cheese

Mussels 8.95

Red or white wine garlic sauce served with bread

Stuffed Artichoke 5.70

Stuffed with seasoned breadcrumbs and served
with lemon

Jalapeno Poppers 5.50

Stuffed with cream cheese or cheddar

Bruschetta 6.95

Lightly toasted bread topped with chopped tomatoes,
garlic, parmesan cheese and basil

Combination Platter 7.95

Cheese sticks, mushrooms, onion rings and hot chicken
wings (no substitutions)

Beverages

Espresso 2.75 Cappuccino 3.95

Coffee, Sanka, or Tea 1.95

Milk 2.00

Soda 1.95 Shakes 3.95

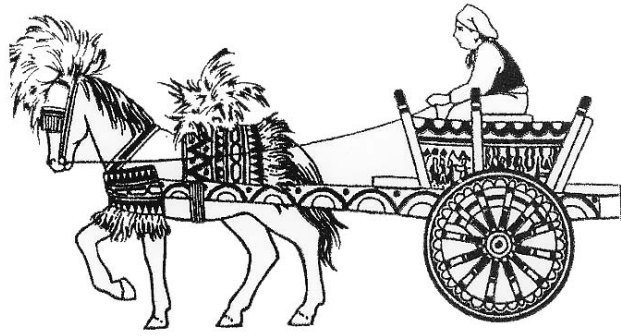
Soups

French Onion 3.95

Minestrone 2.50 3.95

Chicken Broth w/noodles 2.50 3.95

Tortellini w/broth 3.95 4.95



Portabella Mushroom 6.95

Sautéed in a sherry wine sauce garnished with tomatoes
and red pepper

Fried Calamari 8.95

Lightly breaded and fried

Shrimp Cocktail (6) 8.95

Jumbo Shrimp served with lemon and cocktail sauce

Shrimp De Jonghe 8.95

Shrimp baked in a casserole dish with seasoned
breadcrumbs, butter and garlic

Garlic Bread 2.95

Pizza Bread 3.75

Topped with sauce and mozzarella cheese

Fried Cauliflower 5.95

Lightly breaded and fried

Fried Mushrooms 5.85

Fried Ravioli 6.95

Choice of ravioli stuffed with jalapeno and cheese
or mushroom and sausage

Fried Zucchini 5.85

Fried Cheese Sticks 5.85

Mozzarella cheese, breaded and fried

Chicken Nuggets 6.35

Strips of boneless chicken breast deep-fried

Onion Rings 5.65

Mozzarella Bread Sticks 6.35

Bread sticks filled with mozzarella cheese

Desserts

Cheese Cake 4.50

Lava Cake 5.95

Tiramisu, Carrot or German Chocolate 5.95

Ice Cream 2.75

Cannoli 4.25

Spumoni 3.00

Italian Lemon Ice 3.00

Pasta

Add To Any Pasta Dish
Chicken 3.50 Shrimp 5.95

Eggplant Parmigiana 14.95
 Layers of fresh eggplant with basil baked and topped with marinara sauce and mozzarella cheese

Linguini with Mussels 15.95
 Mussels simmered in a clear white garlic sauce or red marinara sauce

Linguini Ala Villa 16.95
 Broccoli, shrimp and onion with a touch of garlic in a cream sauce

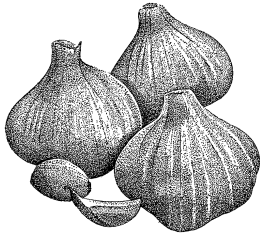
Linguini Pescatore 18.95
 Crab, shrimp, calamari clams and mussels simmered in a light marinara sauce with a touch of garlic

Linguini Calamari 15.95
 Calamari simmered in a marinara sauce with a touch of garlic

Linguini with Clams 15.95
 Simmered in a clear white garlic sauce or red marinara sauce

Lasagna 14.75
 Layers of lasagna noodles, beef and ricotta cheese and meat sauce baked and topped with mozzarella cheese

Vegetarian Lasagna 14.75
 Layers of lasagna noodles with spinach and ricotta cheese and marinara sauce baked and topped with mozzarella cheese



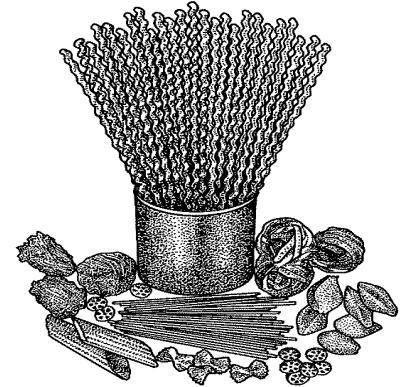
Rigatoni
Mostaccioli
Farfalle
Linguini



Pasta

Choice Of One 13.95

Gluten FREE Mostaccioli
Gluten FREE Spaghetti
(wheat free pasta)
Spaghetti
Angel Hair



Shells
Rottini
Fettuccini
Tortellini

Sauce

Meat Sauce
Marinara
Pomodero 1.95 extra
Arrabiata (Spicy) 2.00 extra

Mushroom Sauce 2.00 extra
Broccoli with Garlic 2.25 extra
Garlic & Oil
Pesto 2.50 extra

Alfredo 2.00 extra
Carbonara 2.25 extra
Vodka Sauce 2.00 extra
Caruso 2.50 extra

The above dishes include: Dinner Salad or Soup, Bread and Butter

Absolutely no sharing of salad bar • Salad Bar with Pasta meal 5.95 • Additional Plate 3.95

Chicken

Chicken Ala Villa 17.95

(2) Boneless chicken breast dipped in a light egg batter and cooked in a light wine sauce with mushrooms, onion and garlic and topped with mozzarella cheese

Chicken Cacciatore 16.45

Boneless \$1.50 Extra - on request

Half chicken with green peppers, onion, garlic and mushrooms simmered in a marinara sauce

Chicken Parmigiana 17.45

(2) Boneless breast of chicken lightly breaded and deep-fried and topped with mozzarella cheese and meat sauce

Chicken Francese 17.45

(2) Boneless chicken breast dipped in a light egg batter and sautéed in a lemon butter and white wine sauce

Chicken Vesuvio 16.95

Boneless \$1.50 Extra - on request

Half chicken quick flamed and finished off in an oven in a white wine and garlic sauce served with quartered Vesuvio potatoes (no side dish)

Chicken Tetrazinni 17.45

Chunks of chicken in a cream sauce with mushrooms (no side dish)

Chicken Marsala 17.45

(2) Boneless chicken breast sautéed with mushrooms in a Marsala wine sauce

Chicken in BBQ Sauce 14.95

Half chicken baked with barbecue sauce

Fried Chicken 14.70

Half chicken breaded and deep-fried

Sicilian Chicken 14.95

Half chicken sautéed with lemon, oregano and special herbs

Meats

Steak Puccino 21.45

Rib-eye steak with onions, green peppers, mushrooms, sliced round potatoes in a light Chianti wine sauce (no side dish)

Steak Ala Villa 21.45

Rib-eye steak with mushrooms and onions in a light Chianti wine sauce

Rib-Eye Vesuvio 21.45

Sautéed in a garlic and wine sauce and served with quartered Vesuvio potatoes (no side dish)

Rib-Eye Steak 20.95

Topped with mushrooms

T-Bone Steak 22.45

Topped with mushrooms

Filet Mignon 24.45

Topped with mushrooms

New York Strip Steak 20.95

Topped with mushrooms

Ribs *Full Slab 21.45 Half Slab 16.95*

Baby back pork ribs with barbecue sauce

Pepper Steak 21.95

Medallions of filet mignon sautéed with green peppers, mushrooms & onions in a light red wine sauce

Brasciole 17.45

Flank steak layered with proscuitto ham, mozzarella cheese and seasoned bread crumbs. Rolled, baked and topped with meat sauce

Sausage Jumbato 15.95

Sliced Italian sausage cooked with a pink wine sauce, potato, onion, green and red peppers

Breaded Pork Chops 18.45

Two center cut pork chops breaded and cooked to order and served with applesauce

Broiled Pork Chops 17.45

Two center cut pork chops cooked to order and served with applesauce

Lamb Chops (3) 20.45

Cooked to order and served with mint jelly

Steak Pizzailua 21.45

Rib-eye steak simmered in a light marinara sauce with garlic and onion and topped with mozzarella cheese



The above dishes include: Soup, Salad bar and choice of Pasta or Potatoes, Bread and Butter
Absolutely no sharing of Salad Bar • Salad Bar without a meal 10.95 • Additional Plate 3.95

Veal

Veal Marsala 19.45

Medallions of veal sautéed with mushrooms in a marsala wine sauce

Veal Saltimbocca 19.45

Medallions of veal with prosciutto ham sautéed in a white wine sauce with mozzarella cheese and garnished with black olives

Veal Piccanti 19.45

Medallions of veal sautéed with mushrooms in a lemon butter sauce *(Can be served with capers upon request)*

Veal Parmigiana 19.45

Medallions of veal lightly breaded and baked with meat sauce and topped with mozzarella

Veal Sorrentino 19.45

Medallions of veal layered with prosciutto ham and eggplant topped with mozzarella cheese sautéed in a white wine sauce and garnished with broccoli

Veal Francese 19.45

Medallions of veal dipped in an egg batter and sautéed in a lemon butter and wine sauce

Veal Scallopini 19.45

Medallions of veal sautéed with mushrooms, onions and a dash of tomatoes in a white wine sauce

Veal Cutlet 17.45

Medallions of veal lightly breaded and pan-fried

Seafood



Alaskan King Crab Legs Market Price

(One Pound) Split King crab legs served with lemon and drawn butter

Fish Combination 17.45

(2) Pieces of perch breaded and fried and (4) jumbo fried shrimp, served with lemon

Walleye Pike 17.45

Broiled and served with lemon and butter

Tilapia 17.45

Broiled and served with lemon and butter

Red Snapper 17.45

Broiled and served with lemon and butter

Red Snapper Francese 17.45

Dipped in a light egg batter and sautéed in a lemon and butter sauce

Shrimp De Jonghe 17.45

Shrimp baked in a casserole dish with butter, garlic and seasoned bread crumbs

Halibut 17.45

Broiled and served with butter and lemon

Baccala Siciliana 18.45

Cod Fish simmered in a marinara sauce with onion and black olives

Shrimp Ala Capri 17.45

Jumbo butterfly shrimp dipped in a light egg batter and sautéed in lemon and butter and light wine sauce

Breaded Shrimp (6) 17.45

Jumbo shrimp breaded and deep-fried served with lemon and cocktail sauce

Shrimp Marinara 17.45

Shrimp simmered in a marinara sauce and served over a bed of linguini (no side dish)

Boston Seafood Platter 29.45

Baked clams, crab legs, shrimp, Red Snapper and lobster tail all baked, served with lemon and butter

Salmon Siciliana 17.45

Filet of salmon simmered in a light marinara sauce with white wine, onions and garlic

Broiled Salmon 17.45

Filet of salmon broiled, served with lemon, butter

Breaded Frog Legs 14.45

Frog legs breaded and deep-fried

Lobster Tail Market Price

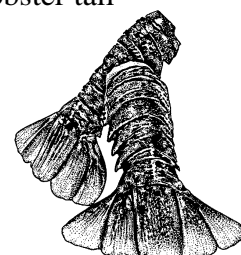
Served with lemon and butter

Lobster Ala Deavolo Market Price

Lobster tail simmered in a spicy marinara sauce and garnished with clams

Surf & Turf Market Price

16 oz. Filet mignon and 10-12 oz. lobster tail



Zuppa Di Pesce 31.45

Calamari, shrimp, clams, crab legs, lobster tail and red snapper simmered in a light marinara sauce and served over a bed of linguini (no side dish)

The above dishes include: Soup, Salad bar and choice of Pasta or Potatoes, Bread and Butter
Absolutely no sharing of Salad Bar • Salad Bar without a meal 10.95 • Additional Plate 3.95



Pizza Menu

Gluten Free . . 10" THIN ONLY <i>Wheat free Pizza</i>	10"	12"	14"	16"	18"
	Baby	Medium	Large	X-Large	Party
Cheese	11.35	12.35	14.40	16.25	18.40
Plus 1 ingredient.....	11.85	13.35	15.40	18.0	20.00
1/2 Cheese, 1/2 Sausage	12.35	13.35	15.40	18.00	20.20
Veggie Alfredo	14.30	16.65	18.00	19.60	22.00
Alfredo Cream Sauce, Mushroom, Onion, Spinach, Broccoli					
Taco	13.15	14.45	16.45	19.5	20.65
Vegetarian	14.30	16.65	18.00	19.60	22.00
Spinach, Broccoli, Onion, Mushroom, Green Pepper					
Southwestern	14.30	16.15	18.00	19.60	22.00
BBQ Sauce, Chicken, Bacon					
Hawaiian	14.30	16.65	18.00	19.60	22.00
Ham, Pineapple					
La Villa Special	14.30	16.65	18.00	19.60	22.00
Sausage, Mushroom, Green Pepper, Onion, Pepperoni, Olives					
Thick Crust <i>Additional...</i>					
<i>(On Request Only)</i>	1.90	2.20	2.50	2.70	2.95
Extra Ingredients.....each....	1.90	2.20	2.50	2.70	2.95
Shrimp or Chicken <i>Additional...</i>	3.20	3.50	3.80	4.00	4.25

Pan Pizza

Stuffed Pizza

	10"	12"	14"	16"	10"	12"	14"	16"
	Baby	Medium	Large	X-Large	Baby	Medium	Large	X-Large
Cheese	13.85	15.50	16.95	18.60	15.30	17.00	18.70	20.40
Plus 1 ingredient	14.95	17.10	19.90	22.05	16.80	18.60	21.60	23.10
1/2 Cheese, 1/2 Sausage	14.95	17.10	19.90	22.05	16.80	18.60	21.80	23.10
La Villa Special	17.85	20.20	21.75	24.30	19.20	21.55	24.65	27.45
Sausage, Mushroom, Green Pepper, Onion, Pepperoni, Olives								
Vegetarian	17.85	20.20	21.95	24.30	19.20	21.55	24.65	27.45
Spinach, Broccoli, Onion, Mushroom, Green Pepper, Olives								
Extra	1.90	2.20	2.50	2.70	1.90	2.20	2.50	2.70
Ingredients.....each....								
Shrimp or Chicken...Add	3.20		3.50		3.80		4.00	4.25

Pan & Stuffed Pizza Allow 40 Minutes for Cooking

To add Salad Bar to Pizza 6.95

Sausage, Pepperoni, Sliced Beef, Hamburger, Bacon, Canadian Bacon, Mushroom, Green Pepper, Broccoli, Onion, Sliced Tomato, Spinach, Anchovies, Pineapple, Fresh Garlic, Artichoke, Jalapeno, Eggplant, Ham, Black Olives, Green Olives, Giardiniera

Sandwiches

All sandwiches served with Fries and Coleslaw

To add Salad Bar to Sandwich 5.95

Rib Eye Steak 13.45	Hamburger 7.25
Italian Roast Beef 8.95	Cheeseburger 7.45
Italian Sausage 8.95	Order of French Fries 2.95
Meat Ball 8.45	Order of Cole Slaw 2.95
Combination 9.95	Side Order of Bread 1.35
Bar-B-Q Beef 8.95	Add Mozzarella Cheese 1.95