

VILLA ITALIANO

CHOPHOUSE

ANTIPASTO

(APPETIZERS)

BURRATA VO | GF

Fire-roasted tomatoes, arugula, olive oil, topped with a balsamic vinaigrette, served with toasted crostini

15.95

BRUSCHETTA VO

Marinated vine-ripened tomatoes, fresh basil, extra-virgin olive oil, crushed red pepper flakes, balsamic vinegar, shaved Parmigiano-Reggiano cheese, served on toasted Italian baguettes

14.95

CALAMARI

Flash-fried calamari dusted with graham cracker flour, garnished with spicy peppers, served with marinara sauce

16.95

CHEESE & CHARCUTERIE BOARD FOR TWO

Chef's selection of cured Italian meats & fine imported cheeses, served with toasted crostini, olives, fig jam and caper berries

19.95

MOZZARELLA FRITTI VO

Parmesan-dipped mozzarella coated in flour, breadcrumbs and fresh herbs, deep-fried, drizzled with pesto, served with marinara sauce

14.95

MEATBALLS

Two veal & beef meatballs simmered in our house-made marinara sauce, topped with fresh grated pecorino Parmesan-Reggiano cheese and fried basil leaves

14.95

INSALATA & ZUPPA

(SALAD & SOUP)

Add Protein to Any Salad Grilled Chicken 6.95 • Grilled Shrimp 8.95

CLASSIC CAESAR

Hearts of romaine brushed with an anchovy-infused extra-virgin olive oil, fresh garlic and lemon, drizzled with a creamy Caesar dressing, topped with shaved Parmesan cheese and cracked black pepper, served with a charred lemon

12.95

SIGNATURE VILLA INSALATA VO | GF

A blend of romaine, iceberg & radicchio lettuce with shredded purple cabbage, carrots, sweet red onions, European cucumbers and heirloom tomatoes, tossed in our house-made vinaigrette, topped with shaved Parmesan cheese and aged balsamic drizzle

10.95

CHOPPED ITALIAN

A blend of romaine & iceberg lettuce, fine cured Italian meats, diced mozzarella, artichokes, diced tomatoes, olives, roasted red peppers, garbanzo beans, sweet onions, green peppers and basil, tossed in an aged red wine vinaigrette, topped with shaved Parmesan cheese, an aged balsamic drizzle and grissini breadsticks

15.95

ZUPPA DEL GIORNO

Chef's soup of the day

8.95

MP – Market Price

GF – Gluten Friendly (These items can be made without gluten but may have cross-contamination)

VO – Vegetarian Option

PIZZA PETITE

(PERSONAL SIZE)

Our artisan pizza starts from scratch using the finest imported Napolitano Caputo flour and our house-made San Marzano tomato sauce. When we are ready to bake, the pizza is placed in a 700-degree Marra Forni brick oven. The bricks that create this oven are comprised of Mount Vesuvius sand, which is the only sand in the world that can withstand this heat. To get a pizza any more authentic, you would need a passport!

GRILLED CHICKEN PESTO

Diced grilled chicken breast, basil pesto, fontina, mozzarella & Parmesan cheese, Italian teardrop peppers and a balsamic glaze drizzle

17.95

MEATBALL OR SAUSAGE

San Marzano tomato sauce, fresh mozzarella cheese with your choice of meatball or sausage

17.95

MARGHERITA VO

Hand-crushed San Marzano tomatoes, fresh basil, olive oil, garlic, fire-roasted tomatoes, fresh Buffalo mozzarella cheese, Parmesan cheese, a dollop of seasoned ricotta and a balsamic glaze drizzle

16.95

CREATE YOUR OWN PIZZA

Your choice of toppings:
Mushrooms, Italian teardrop peppers, tomatoes, pepperoni, diced grilled chicken breast, meatball or sausage

Each Topping 2.00

Gluten Friendly Cauliflower Pizza Crust Available Upon Request

ITALIAN FAVORITES

CHICKEN PARMESAN

Coated with seasoned breadcrumbs, lightly fried, topped with our house-made marinara sauce and Parmesan cheese, served on top of spaghetti and fresh marinated creamy burrata cheese

29.95

CHICKEN PICCATA

Lightly floured chicken breast pan-seared with fresh lemon juice, white wine, garlic, plump capers, Parmesan cheese and Italian parsley, served with creamy risotto and sautéed Italian vegetables

28.95

VEAL PICCATA

Lightly floured tender veal pan-seared with fresh lemon juice, white wine, garlic, plump capers, Parmesan cheese and Italian parsley, served with creamy risotto and sautéed Italian vegetables

32.95

CHICKEN MARSALA

An Italian Favorite! Lightly floured chicken breast pan-seared with cremini mushrooms, Italian parsley and Marsala wine, served with garlic mashed potatoes and sautéed Italian vegetables

28.95

VEAL MARSALA

Lightly floured tender veal sautéed in olive oil with cremini mushrooms, Italian parsley and Marsala wine, served with garlic mashed potatoes and sautéed Italian vegetables

32.95

CHOPHOUSE SPECIALS

Served With Sautéed Italian Vegetables & Garlic Mashed Potatoes

Add Balsamic Onions, Sautéed Mushrooms, Blue Cheese Crumbles or Gorgonzola Cheese to Any Dish 3.95

PESCE FRESCO DI GIORNATA (FRESH CATCH OF THE DAY) GF

Chef's daily selection of fresh market fish

MP

14 OZ BONE-IN VEAL CHOP GF

Chef's daily preparation of a bone-in veal chop

MP

16 OZ BONE-IN RIBEYE FLORENTINE GF

Seasoned with rosemary, garlic, cracked black pepper and sea salt, grilled to your liking, topped with Florentine-style butter

MP

PAN-SEARED SALMON BALSAMICO GF

Pan-seared 8 oz salmon marinated in extra-virgin olive oil & fresh garlic, topped with fresh tomato bruschetta, Parmesan cheese and 12-year aged balsamico

29.95

SIRLOIN OF BEEF BALSAMICO GF

Seasoned with rosemary, garlic, cracked black pepper and sea salt, grilled to your liking, topped with 12-year aged balsamico

29.95

PARMESAN-CRUSTED FILET OF BEEF

8 oz seasoned filet, char-broiled to your liking, topped with a Parmesan cheese sauce and herb breadcrumbs

38.95

12 OZ CHOICE NEW YORK STRIP LOIN GF

Seasoned with rosemary, garlic, cracked pepper and sea salt, grilled to your liking

39.95

PRIMI DI PASTA

(PASTA COURSES)

LASAGNA

Classic baked lasagna filled with Bolognese sauce, seasoned ricotta, Parmesan cheese, mozzarella and smoked provolone cheese

27.95

SHORT RIB TORTELLINI GIGANTI

Tortellini filled with beef short rib in a Bolognese sauce, topped with shredded Parmesan cheese

27.95

LINGUINI WITH WHITE CLAM SAUCE

Littleneck clams and linguine simmered in a broth of clam juice, white wine, garlic, butter, red pepper flakes, Italian parsley, lemon zest, oregano, topped with Parmesan cheese

27.95

WILD MUSHROOM RAVIOLI VO

Ravioli filled with portobello mushrooms and ricotta cheese, tossed with sautéed cremini mushrooms, asparagus and roasted red peppers in a creamy white truffle Alfredo sauce, topped with Parmesan cheese and fresh cracked black pepper

22.95

FRUTTI DI MARE

Spaghetti tossed with clams, mussels, shrimp and calamari, tossed in our house-made red arrabbiata sauce, topped with Parmesan cheese

31.95

RIGATONI BOLOGNESE

Eight-hour house-made ragu made with veal, pork, pancetta & beef, tossed with rigatoni pasta, topped with Parmesan cheese

24.95

Add Italian Sausage 4.95

FETTUCCINI ALFREDO VO

Fresh fettuccini pasta tossed in our house-made Alfredo sauce, infused with white wine and Parmesan cheese

20.95

Add Grilled Chicken 6.95

Add Grilled Shrimp 8.95

CHOPHOUSE CARBONARA

Linguine tossed in our house-made white wine Alfredo sauce with English peas, cremini mushrooms and Applewood smoked bacon, topped with crispy prosciutto and Parmesan-Reggiano cheese

22.95

Add Grilled Chicken 6.95

Add Grilled Shrimp 8.95

SPAGHETTI & MEATBALLS

Fresh spaghetti tossed in our house-made marinara sauce, topped with two jumbo meatballs and Parmesan cheese

25.95

Add Italian Sausage 4.95

PESTO LINGUINE

Linguine tossed in our house-made white wine cream sauce, basil pesto, artichoke hearts, crimini mushrooms and toasted pine nuts

21.95

Add Grilled Chicken 6.95

Add Grilled Shrimp 8.95

Ask Your Server for Gluten Friendly Alternatives

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, fish, shellfish, soy and milk. Please advise your server of any known food allergies. All promotions & parties of 6 or more may be subject to a 20% gratuity. WOW discount determined by Member Tier Level.

SPEAKEASY SMOKED OLD FASHIONED 1792 Small Batch bourbon, simple syrup, blood orange, Angostura bitters, fresh orange zest, Filthy Cherries, ignited cherry wood smoke, served over an ice ball	
	18.00

BEER

BUD LIGHT DRAFT	6.50
MICHELOB ULTRA DRAFT	7.00
STELLA ARTOIS DRAFT	7.00
WESTGATE IPA BY IVANHOE PARK BREWING (LOCAL) DRAFT	7.00
QUEEN OF BLONDES ALE BY IVANHOE PARK BREWING (LOCAL) DRAFT	7.00
YUENGLING DRAFT	7.00
PERONI NASTRO AZZURRO	7.00
BIRRA MORETTI	7.00
HEINEKEN	7.00
BUDWEISER	7.00
ANGRY ORCHARD	6.50

ITALIAN SANGRIA

ROSSO SANGRIA Red house sangria, fresh oranges, lemons, cherries, limes	9.00
BIANCA SANGRIA White house sangria, fresh peaches, cherries	9.00
ROSÉ SANGRIA Rosé house sangria, fresh blueberries, raspberries, strawberries	9.00

FRIZZANTE

(BUBBLY COCKTAILS)

APEROL SPRITZ Aperol aperitivo, prosecco, soda	8.00
AMARETTO SPRITZ Disaronno amaretto, fresh lemon juice, simple syrup	8.00
LIMONCELLO SPRITZ Limoncello, prosecco, soda, freshly picked hydroponic mint	8.00

COCKTAIL

MODERNI (MODERN COCKTAILS)

ISOLA CAPRI Wheatley vodka, Cointreau Noir, house-made blueberry cordial, peach schnapps, pineapple juice, on the rocks	14.00
BELLA CIAO Citrus vodka, Cointreau Noir, pomegranate liqueur, fresh pomegranate juice, served up	14.00

VENETIAN SUNSET Passion fruit rum, light rum, orange juice, pineapple juice, grenadine, served up	14.00
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MARGARITA ITALIANO Tequila, Disaronno amaretto, limoncello, lime juice, sugar rim, on the rocks	14.00
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MULE ITALIANO Vodka, limoncello, ginger beer, lemon, on the rocks, served up in a copper mug	14.00
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LIMONCELLO LONG ISLAND Vodka, triple sec, rum, limoncello, on the rocks	14.00
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CIOCCOLATO Godiva Chocolate Liqueur, vanilla vodka, Baileys, Frangelico, cream, chocolate drizzle, served up	14.00
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TORTA DE MELA (BOURBON APPLE PIE) Buffalo Trace bourbon, house-made cinnamon cordial, lemon juice, spiced apple cider, fresh cinnamon, apple slice, on the rocks	16.00
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CLOCK CHIMES ORANGE Hendrick’s gin, Aperol aperitivo, simple syrup, lemon juice, grappa rinse, served up	16.00
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ESPRESSO MARTINI Double espresso vodka, Liqueur 43, Kahlúa, Baileys, three espresso beans, served up	15.00
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CLASSICI (CLASSIC COCKTAILS)

VILLA NEGRONI Bombay Sapphire gin, Campari aperitivo, sweet & dry vermouth, on the rocks	16.00
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THE OLD COUNTRY Buffalo Trace bourbon, Disaronno amaretto, Filthy Cherries, on the rocks	16.00
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ITALIAN STALLION Horse Soldier bourbon, sweet & dry vermouth, Campari aperitivo, Filthy Cherries, orange slice, on the rocks	16.00
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PERFECT MANHATTAN Buffalo Trace bourbon, sweet & dry vermouth, Filthy Cherries, served up	16.00
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PEACH BELLINI Prosecco, peach puree	8.00
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ROSSINI Prosecco, strawberry puree	8.00
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MIMOSA Prosecco, freshly squeezed orange juice	8.00
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OUR STORY

Villa Italiano Chophouse was established in February of 2020 for one purpose: to bring the culinary passion and rich flavors of Italy home to our Owners and Guests. Italian cuisine encompasses every element of why we’re passionate about food, and it all starts with love. We love Italian food, and we do it justice by using the freshest ingredients, complemented with charming, classic preparations. Enjoy our stunning decor, ambient environment, and open-air kitchen that allows you to witness our talented chefs prepare your meal right before your eyes.

Italian food is simple at its core, but with simplicity comes ultimate sophistication. We use fresh pasta - just egg and seasoned flour. Our pastas are prepared perfectly *al dente* and artfully sautéed in house-made sauces a la minute. Our lasagna is five layers of different imported cheeses, tender beef and veal all married together by our house-made sauce. Our Frutti Di Mare pasta features fresh mussels, littleneck clams, jumbo shrimp and calamari in a house-made red Arrabbiata sauce. When it comes to our Chicken Parmesan, we start with tenderized chicken breast, coat it in our house-made Italian herb breadcrumb mixture topped with our San Marzano tomato sauce and serve it on a bed of fresh pasta marinara with a ball of mozzarella burrata for that “little extra.” Once you press down on the burrata, it makes for the perfect bite and all those flavors dance across your palate; if you close your eyes, you’ll swear you’re in Italy.

Our story is one of passion. Years of culinary experience and collaboration with our chefs have led us to this. Authentic ingredients and creative preparations are partnered with world-class customer service. Authentic, familiar, elegant. That’s what we’re all about. Welcome to the family!



- 1 Burrata originated here in the 1950s.
- 2 Bruschetta can be traced back to ancient Rome, when olive growers would press and sample their oil with a slice of bread.
- 3 Calamari is Italian for squid. Its origins are strongly rooted with the fishermen of the Mediterranean Sea.
- 4 Salamì Toscano hails from Tuscany and is imported for our charcuterie board.
- 5 Prosciutto di San Daniele is a dry-cured ham imported for our charcuterie board.
- 6 We source Caputo flour from Napoli for our artisan brick oven pizzas. The bricks in our Marra Forni oven are crafted from Mount Vesuvius sand, which is the only sand in the world that can withstand the heat of the oven.
- 7 Lasagna originated in Napoli during the Middle Ages.
- 8 Bologna is the birthplace of Bolognese sauce. Ours is an eight-hour house-made ragu made with veal, pork, pancetta and beef.
- 9 Risotto, a delicate Italian rice dish cooked in stock until creamy, originated in the Lombardy region.
- 10 Linguine with white clam sauce, or “Linguine Alle Vongole,” originated in the southern part of Italy and was made famous in Campania.
- 11 Pesto originated in Genova in the 16th century and consists of crushed garlic, basil and pine nuts blended with Parmesan cheese and olive oil.
- 12 Our 12-year aged balsamico is imported from Modena.
- 13 Our wheels of Parmesan-Reggiano is aged for 12-36 months and imported from this region of Italy.
- 14 The history of Florentine-style steak is as old as the city of Florence.
- 15 Tuscany is home to the iconic rolling hills and sprawling vineyards that make this a top travel destination.
- 16 Calabria, a sunny region in southernmost Italy, is known for its rugged mountains, dramatic coastline and popular beaches. When it comes to food, common ingredients include swordfish, shrimp and squid. Our Frutti de Marre pasta is of classic Calabrian preparation.
- 17 Over 25% of the country's olive oil comes from Calabria.
- 18 Sicily is the largest Mediterranean island, located just off the “toe” of Italy’s famous “boot.” Its cuisine reflects a variety of outside influences including Spanish, Greek and Arabic. The cannoli originated in Sicily.
- 19 Brunello di Montalcino is a red Italian wine produced in the surrounding vineyards in Abruzzo. Brunellos are known for having thicker-skinned berries that yield wines with exceptionally bold fruit flavors and high tannin.
- 20 Piemonte is known for its wine, truffles and food. The area around Alba is known for Barolo and Barbaresco. The province of Asti is known for Moscato.
- 21 The three most notable styles of wine from Veneto are Valpolicella, Ripasso and most of all, Amarone. Amarone is a densely rich, premium wine that is made from air-dried resinated grapes.
- 22 Chianti is produced in the central region of Tuscany, where it gets its name.
- 23 Padua is home to Aperol, an Italian bitter aperitivo made from gentian, rhubarb and cinchona. It gets its name from the Italian slang word for aperitivo, which is *aperò*.
- 24 Grappa is a fragrant grape-based pomace brandy originating in Vento in the 17th century.



WOW Loyalty Members Receive Up to 25% Discount

Must be 21 years of age or older with valid ID to purchase and consume alcoholic beverages.