

Verucchi's

R I S T O R A N T E

Spring Valley, Illinois – Since 1914

600 N. Greenwood.
Spring Valley, IL, 61362
Phone: [815.663.6431](tel:815.663.6431)

DINNER HOURS

Mon: 4:30 pm - 8:00 pm
Tues-Thurs: 4:30 pm - 9:00 pm
Fri-Sat: 4:30 pm - 10:00 pm
Sun: 11:00 am - 8:00 pm

Carry Outs Also Available

BAR HOURS

Mon: 3:00 pm - 10:00 pm
Tues: 3:00 pm - 10:00 pm
Wed: 3:00 pm - 11:00 pm
Thurs: 3:00 pm - 11:00 pm
Fri: 3:00 pm - 1:00 am
Sat 12:00 pm - 1:00 am
Sun. 11:00 am - 10:00 pm



Appetizers

Bruschetta

Grilled bread topped with fresh tomatoes, garlic, basil and olive oil.

Bagna Cauda

An Italian dip made with anchovies, garlic and butter. Served with fresh vegetables.

Polenta Strips

Crispy polenta with melted mozzarella. Served with marinara or meat sauce.

Calamari

Served with marinara sauce and tartar.

Potato Skins

Served with bacon, cheddar cheese, and sour cream.

Sumpanelli's

Crispy crepe filled with garlic rosemary butter and asiago cheese.

Meatballs

Two homemade meatballs smothered in red sauce.

Garlic Cheese Bread

Grilled garlic bread with asiago and mozzarella cheese.

Mozzarella Cheese Sticks

Homemade and served with marinara sauce.

Chicken Strips

Served with ranch, blue cheese or BBQ sauce and fries.

Mushroom & Onion Ring Combo

A combination of the two fried in a light, crisp batter. Served with our homemade dipping sauce.

Zucchini Fingers

Fresh zucchini dipped in a parmesan-garlic batter. Served with our homemade dipping sauce.



Soup/Salad

Minestrone – cup/ bowl

Grilled Chicken Cobb Salad

Egg, bacon, tomato, blue cheese, & avocado
Choice of dressing.

Pavullo Chopped Salad

Chopped greens with Italian salami,
mozzarella, olives, basil, bleu cheese, chicken
tomato and peppers in a vinaigrette.

Caesar Salad

With homemade croutons
Add grilled chicken

Iceberg Wedge

Tomatoes, bacon, and blue cheese dressing topped with blue cheese crumbles.

Your choice of dressing:

House Italian, French, Ranch, Fat Free Raspberry Vinaigrette, Creamy Garlic,
Thousand Island, and Blue Cheese, Honey Mustard, Dry blue cheese

Chicken

Chicken Piccata

Lightly breaded chicken breast with
mushrooms and fresh herbs in a lemon-caper
sauce. Served with parmesan pasta and
vegetable.

Chicken Marsala

Lightly floured chicken sauteed with
mushrooms, and tomatoes in a marsala wine
sauce. Served over bowtie pasta.

Italian Fried Chicken

1/4 Light Chicken

1/4 Dark Chicken

1/2 Mixed Chicken

Family Style Chicken

(Half Chicken, tortellini and spaghetti)

All light extra.

– *Broiled available upon request* –



Italian Specialties

Baked Lasagna

Bea's homemade lasagna with mozzarella, ricotta, parmesan cheese and meat sauce.

Tortellacci

Homemade spinach filled tortellini served with marinara or meat sauce.

Chicken Parmigiana

Breast of Chicken breaded and sauteed, then baked with marinara sauce and mozzarella cheese. Served with spaghetti.

Stuffed Shells

Three large shells filled with spinach, ricotta cheese, and topped with marinara or meat sauce.

Eggplant or Zucchini Parmigiana

Breaded and baked with marinara or meat sauce. Served with a side of spaghetti.

Italian Sausage and Peppers

Sausage sauteed with red and green peppers and onions in marinara sauce. Served with polenta.



Pasta

Spaghetti and Meatballs

Homemade marinara or meat sauce.

Mostaccioli

Homemade marinara or meat sauce.

Tortellini

Homemade marinara, meat sauce, or broth.

Angel Hair Pasta with Shrimp

Tossed fresh tomato, garlic, basil, olive oil and wine.

Fettuccini Alfredo

Creamy parmesan cheese sauce.
With Chicken

Bow Tie Pasta

Fresh mushrooms, sun-dried tomatoes, and garlic in a basil cream sauce.
With Chicken

Pasta Primavera

Fettuccini pasta with fresh vegetables in our creamy parmesan cheese sauce or marinara sauce.

Mamma's Pasta

Fettuccini, mushrooms, red onions, walnuts and peas tossed in a fresh lemon black pepper rosemary cream sauce topped with a grilled chicken breast.

Broccoli, Shrimp and Sausage

Served with angel hair pasta in a sun-dried tomato garlic cream sauce.



Veal, Steak, Chops

Veal Marsala

Lightly floured veal sauteed with mushrooms, and tomatoes in a marsala wine sauce. Served over bowtie pasta.

Veal Parmigiana

Ground veal baked with marinara sauce and mozzarella cheese. Served with spaghetti.

Veal Piccata

Sauteed top round veal with mushrooms and fresh herbs in a lemon-caper sauce. Served with parmesan pasta.



Broiled Center-Cut Pork Chop

A thick 12 oz. center-cut pork chop served with homemade applesauce, choice of potato and vegetable.

Filet

Charbroiled 8 oz. center cut served with vegetable and choice of potato.

Top Sirloin Steak

10 oz. Center cut top sirloin served with a vegetable and choice of potato.

Seafood

Grilled Salmon

Grilled with a lemon dill butter served with vegetable and choice of potato.

North Atlantic Cod

Broiled, fried, or parmesan crusted served with vegetable and choice of potato.

Fried or broiled shrimp

Served with vegetable and choice of potato.

Linguini with Clams

Served in a white wine sauce or red sauce.



Vodka Shrimp Pasta

Chopped shrimp in a light tomato cream sauce with angel hair

Sandwiches

Roasted Beef

Served on hoagie bread with fries.

Meatball

Served on hoagie bread with fries.

Chicken Parmesan

Served on hoagie bread with fries.

Mama's Italian Burger



Children under 10

Choice of
Mac and Cheese
Buttered Noodles
Chicken strips
Grilled Chicken Breast

Served with choice of vegetable or fries, a drink, and a frozen fruit bar.



Desserts

Tiramisu

Cannoli

Cheesecake

Served with strawberries

Ice Cream

Italian Spumoni, Vanilla, or Sherbert

Brownie – A La Mode



Drink Specials/Beer

Domestic

Miller Lite
Coors Light
Bud Light
Budweiser
Miller Genuine Draft
Genuine Draft Light 64
Miller High Life
O'douls
Draft beer available

Craft/Micro

New Belgium Ranger (IPA)
Angry Orchard (Cider Ale)
Sierra Nevada
Fat Tire
Samuel Adams
Hoegaarden

Imports

Moretti (Italy)
Amstel Light (Holland)
Corona (Mexico)
Heineken (Holland)
Stella Artois (Belgium)
Kostritzer (Germany)

Drink Specials/Wine

Blush Wine

White Zinfandel

Slightly sweet blush wine.
glass/Bottle

Sparkling Wine

Ruffino Prosecco

glass/Bottle

White or Red Sangria

A pleasant blend of red or white wine and fresh fruits
glass

White Wine

Geyser Peak Chardonnay

Crisp, tropical fruit flavors from Sonoma.
glass/Bottle

Tre Fratelli Pinot Grigio

Lighter bodied Italian white.
glass/Bottle

Aromo Sauvignon Blanc

Rich, tropical fruit with racy herbal tones.
glass/Bottle

Relax Riesling

Crisp and slightly sweet with hints of honey, peach , and pear.
glass/Bottle

Angioletta Moscato

Delicate fruit flavors of peach & apricot, with a touch of honey
glass/Bottle

Red Wine

LaTerre Merlot

Raspberry and cherry characters with a touch of vanilla.

glass/Bottle

Maggio California Cabernet

Aromas and flavors of currants and blackberries.

glass/Bottle

A Mano Primitivo

An exclusive Italian red wine with bouquet of dried flowers with flavors of spice, tobacco, clove, and dried herbs that mingle, with plum and blackberry on a smooth finish.

glass/Bottle

Ruffino Chianti

Fruity Chianti Classico, Aromas of blackberry jam and plum.

glass/Bottle

Rocco Delle Macie Chianti Classico

Complex Tuscan wine from classico region.

glass/Bottle

Parducci Pinot Noir

Ripe cherry and fresh strawberries, with an overlay of light oak.

glass/Bottle

Sangiovese Toscano

Medium-bodied with flavors of black cherries and blackberries.

glass/Bottle

Riunite Lambrusco

Light and sweet Italian red.

glass/Bottle