217 Italian WEEK



Italian Week is November 9-15. Prices vary by location. Explore a few local restaurants this week for a little taste of Italy from area chefs who have created some amazing dishes for this new food week. Please call the restaurants or visit 217foodweek.com for additional information.

Please be patient; volume will be high and there may be a longer wait for your food or drink orders. Be sure to tip your server or curbside delivery person.

Featured Food Week items and prices can be found at 217foodweek.com as well as 217 Food Week's Facebook page.

217 Italian Week | Official Guide | November 9-15, 2026



Bella Milano

4245 Wabash Ave. • 217-547-0011
bellamilanos.com
Hours: 11 a.m.-9 p.m. Sunday-Thursday; 11 a.m.-10 p.m. Friday-Saturday.

Pan-Fried Cheese Tortellini — $10 (appetizer)
Pan-fried cheese tortellini topped with crispy prosciutto, sun-dried tomatoes, basil, shallots and Parmesan cheese.

The Sonny Corleone — $10 (cocktail)
Bulleit bourbon, amaretto, tart cherry juice, lemon and orange bitters.



J & J Gaming

The Track Shack

233 E. Laurel St. • 217-522-0444
Availability: 11 a.m.-2 p.m. Monday-Wednesday; 11 a.m.-9 p.m. Thursday-Friday; noon-4 p.m. Saturday-Sunday

Baked Penne — $15
Baked Penne Perfection: Tender penne pasta smothered in homemade red sauce, layered with melted mozzarella cheese and topped with a hearty meatball. Served with warm, buttery garlic bread.

Come try your luck on our J&J gaming machines.



J & J Gaming

Silver Sevens Gaming Pub & Parlor

3217 Lake Plaza Drive • 217-585-0460
Kitchen hours: Sunday-Thursday, 11 a.m.-9 p.m.; Friday-Saturday, 11 a.m.-11 p.m.

Mom's Chicken Parmesan — $12
Tender, hand-breaded chicken breast baked in homemade Italian marinara sauce, served over a generous bed of spaghetti and topped with melted mozzarella cheese.

Come try your luck on our J&J gaming machines.



Pease's at BUNN Gourmet

2941 Plaza Drive • 217-793-1840; Kitchen hours: 7:30am - 8pm Monday-Saturday; Sunday 10am-2:30pm; Special dish available: 11am-8pm Monday-Saturday; Sunday 10am-2:30 pm

Chicken Bruschetta Alfredo — $16
Fettuccine with house-made Alfredo sauce and Italian-seasoned grilled chicken, topped with fresh tomato salsa and melted mozzarella. Garnished with toasted panko, balsamic reduction and fresh microgreens. Served with a Parmesan-crusted baguette.

Disaronno Spritz — $9
Disaronno with fresh lemon and prosecco.

House-Made Tiramisu — $6.50
Finish your meal with house-made tiramisu.

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