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# Is This Chicago Suburb The Next Hot Foodie Town?


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Here are three reasons why Naperville is having a foodie moment.

Is Naperville, Illinois, having a moment? It's not easy to get Chicagoans to trek to Naperville, which is located about 30 miles west of Chicago and since the best way to get there is by expressway (and it's a solid hour and then some, depending on time and day you go). Still, food lovers will go wherever good food is to be enjoyed, and it seems like Naperville might be worth packing for provisions and heading westward. Here are three reasons why Naperville is having a foodie moment. 

Bien Trucha Group has expanded with the opening of its fourth restaurant in downtown Naperville, [Santo Cielo](#), which is conveniently located diagonally across from its third restaurant, Quiubo. Since 2006, husband-and-wife duo Ricardo and Dolores Garcia-Rubio (also known as "Loli") have grown the brand's portfolio from a tiny, four-table restaurant – Bien Trucha in Geneva, Illinois – to a reputable restaurant group renowned for its Mexican cuisine at Bien Trucha, A Toda Madre and Quiubo. Their motivation to open Santo Cielo, according to the duo, was their desire to offer an elevated restaurant concept unlike anything Naperville had seen.



Santo Cielo, a restaurant that recently opened in Naperville, Illinois, offers guests a menu infused with subtle notes of worldly cuisines from the owners' travels such as scallop chowder, sweet cucumber brisket sliders, charred Spanish octopus, saffron tagliatelle, aji-miso glazed sea bass and more. SANTO CIELO

To make that a reality, they enlisted restaurant experts Patrick Neary (owner of Wildwood restaurant in Geneva) and J.C. Gonzalez-Mendez (who held a 30-year career at McDonald's Corporation) as well as sons Rodrigo and Julio Cano, to carry on the family's legacy while introducing a completely new menu infused with subtle notes of world cuisines from the family's travels, such as scallop chowder, sweet cucumber brisket sliders, charred Spanish octopus, saffron tagliatelle, aji-miso glazed sea bass and more.



Part of the Bien Trucha Group, Santo Cielo is conveniently located diagonally across from the restaurant group's third restaurant, Quiubo, in downtown Naperville, Illinois, a suburb about 30 miles west of Chicago. SANTO CIELO

Santo Cielo hopes to take the group to new heights— quite literally, as the restaurant is located atop Hotel Indigo in Naperville, featuring sleek, monochromatic interiors and retractable windows that bring the views of Naperville’s downtown indoors year-round. You may also catch Rodrigo expressing his true passion as DJ in the VIP area on a good night.

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