
**ANTICO
POSTO®**

PARTIES & EVENTS

118 OAKBROOK CENTER OAK BROOK, IL 60523
ANTICO-POSTO.COM • 630.586.9200

FAMILY STYLE LUNCH

Our menu includes house bread and giardiniera, soft drinks, iced tea and drip coffee

ANTIPASTI & SALADS

select three for the table to share

- WHIPPED RICOTTA black truffle honey, parmesan flatbread
CRISPY BRUSSELS SPROUTS honey ricotta, lemon, balsamic
STUFFED PEPPERS italian sausage, vodka sauce, parmesan
OVEN ROASTED CHICKEN MEATBALLS arrabiata sauce, parmesan, fresh basil
FRIED CALAMARI garlic tomato sauce
SHRIMP SCAMPI toasted breadcrumb, lemon butter (+5pp)
HOUSE SALAD tomato, parmesan, italian vinaigrette
CAESAR* romaine hearts, arugula, parmesan, migas
GOLDEN BEET & AVOCADO tangerine, hazelnut, ricotta salata
CHOPPED SALAD roasted pepper, avocado, tomato, fennel, bacon, bleu cheese, sweet basil vinaigrette
ITALIAN SALAD ten vegetables, pepperoni, fresh mozzarella, stuffed cherry peppers, red wine vinaigrette

PASTA

select two for the table to share

- ANGEL HAIR POMODORO roma tomato, fresh mozzarella, roasted garlic, fresh basil
SPICY RIGATONI ALLA VODKA calabrian chili, parmesan, fresh basil
SPAGHETTI BOLOGNESE slow cooked meat sauce, parmesan fonduta
TROFIE PESTO basil, pine nut, grana padano, lemon
CAVATELLI W/ SAUSAGE RAGU shaved parmesan, fresh basil
LINGUINI W/ SHRIMP aglio e olio, red chili, oven dried cherry tomato, toasted breadcrumb (+5pp)
RAVIOLI SPLENDORI ricotta, parmesan & mozzarella, herb butter, tomato basil sauce, pesto
GNOCCHI DELICATI herb butter, tomato basil sauce, pesto
GNOCCHI BOLOGNESE traditional slow-cooked meat sauce
GNOCCHI PORCINI RAGU brown butter, grana padano, crispy sage (+4pp)

ENTREE

select one for the table to share

- EGGPLANT PARMESAN fresh mozzarella, garlic tomato sauce, fresh basil
CHICKEN PICCATA roasted artichoke, caper, garlic, white wine, lemon
CHICKEN PARMESAN fresh mozzarella, provolone, garlic tomato sauce, fresh basil
CHICKEN RAGUSO parmesan crust, white wine, roasted asparagus
PISTACHIO CRUSTED WHITEFISH spinach, herb butter sauce
SALMON VESUVIO* crispy potato, white wine, garlic (+5pp)
STRIP STEAK GIARDINIERA* crispy parmesan potatoes, garlic butter (+8pp)

DESSERT

select two for the table to share

- HOMEMADE GELATO choice of vanilla, coconut, pistachio
RICOTTA CHEESECAKE berry compote, honey roasted pistachios
CHOCOLATE BUDINO warm chocolate pudding cake, homemade vanilla whipped cream
TIRAMISU* espresso dipped lady fingers, creme anglaise, white chocolate shavings

\$36.95 PER PERSON

Prices do not include sales tax or gratuity.

**These food items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. • Please advise the restaurant of any dietary restrictions and allergies when selecting your menu. • Please note: menu items subject to change. 4% service fee will be added for the event order.*

FAMILY STYLE DINNER

Our menu includes house bread and giardiniera, soft drinks, iced tea and drip coffee

ANTIPASTI & SALADS

select three for the table to share

- WHIPPED RICOTTA black truffle honey, parmesan flatbread
CRISPY BRUSSELS SPROUTS honey ricotta, lemon, balsamic
STUFFED PEPPERS italian sausage, vodka sauce, parmesan
OVEN ROASTED CHICKEN MEATBALLS arrabiata sauce, parmesan, fresh basil
FRIED CALAMARI garlic tomato sauce
SHRIMP SCAMPI toasted breadcrumb, lemon butter (+5pp)
HOUSE SALAD tomato, parmesan, italian vinaigrette
CAESAR* romaine hearts, arugula, parmesan, migas
GOLDEN BEET & AVOCADO tangerine, hazelnut, ricotta salata
CHOPPED SALAD roasted pepper, avocado, tomato, fennel, bacon, bleu cheese, sweet basil vinaigrette
ITALIAN SALAD ten vegetables, pepperoni, fresh mozzarella, stuffed cherry peppers, red wine vinaigrette

PASTA

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- ANGEL HAIR POMODORO roma tomato, fresh mozzarella, roasted garlic, fresh basil
SPICY RIGATONI ALLA VODKA calabrian chili, parmesan, fresh basil
SPAGHETTI BOLOGNESE slow cooked meat sauce, parmesan fonduta
TROFIE PESTO basil, pine nut, grana padano, lemon
CAVATELLI W/ SAUSAGE RAGU shaved parmesan, fresh basil
LINGUINI W/ SHRIMP aglio e olio, red chili, oven dried cherry tomato, toasted breadcrumb (+5pp)
RAVIOLI SPLENDORI ricotta, parmesan & mozzarella, herb butter, tomato basil sauce, pesto
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GNOCCHI BOLOGNESE traditional slow-cooked meat sauce
GNOCCHI PORCINI RAGU brown butter, grana padano, crispy sage (+4pp)

ENTREE

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- EGGPLANT PARMESAN fresh mozzarella, garlic tomato sauce, fresh basil
CHICKEN PICCATA roasted artichoke, caper, garlic, white wine, lemon
CHICKEN PARMESAN fresh mozzarella, provolone, garlic tomato sauce, fresh basil
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SALMON VESUVIO* crispy potato, white wine, garlic (+5pp)
STRIP STEAK GIARDINIERA* crispy parmesan potatoes, garlic butter (+8pp)

DESSERT

select two for the table to share

- HOMEMADE GELATO choice of vanilla, coconut, pistachio
RICOTTA CHEESECAKE berry compote, honey roasted pistachios
CHOCOLATE BUDINO warm chocolate pudding cake, homemade vanilla whipped cream
TIRAMISU* espresso dipped lady fingers, creme anglaise, white chocolate shavings

\$48.95 PER PERSON

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BEVERAGE PACKAGES

PREMIUM BAR

includes all n/a beverages, premium wines, premium liquors & beers

TWO HOURS \$40.00 per person

THREE HOURS \$50.00 per person

FOUR HOURS..... \$55.00 per person

BEER & WINE

includes all n/a beverages, house wines & beer

TWO HOURS \$30.00 per person

THREE HOURS \$40.00 per person

FOUR HOURS..... \$45.00 per person

COCKTAILS

CLASSIC PEACH BELLINI giuliana prosecco, orange - \$14

CRANBERRY SPICED SANGRIA red wine, brandy, mulling spices, orange, cranberry - \$13

WEEKEND IN AMALFI housemade limoncello, cointreau, prosecco, fresh lemon juice - \$14

APEROL SPRITZ giuliana prosecco, sparkling water, orange - \$14

ROMAN MARGARITA nosotros blanco tequila, italicus bergamotto, lemon, thyme - \$14

SICILIAN NEGRONI stray dog gin, amara blood orange, campari, rubino sweet vermouth - \$14

ANTICO FASHIONED sazerac rye, amaro montenegro, spiced cacao bitters - \$15

FIELDS OF TUSCANY basic vodka, lavender cordial, bergamotto rosolio, lemon - \$14

CAFE ESPRESSO basic vodka, galliano espresso liqueur, demerara, cocoa - \$15

ZERO PROOF

HONEY BASIL LEMONADE basil, honey, fresh lemon juice, soda - \$8

POMELO SPRITZ avec pomelo grapefruit soda, chamomile, lime juice - \$10

GARDEN REFRESHER blueberry lime, cucumber-mint soda, lime juice - \$10

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WINE LIST

SPARKLING & ROSÉ

	6 OZ	3 OZ	BTL	½ BTL
PROSECCO giuliana, veneto	13	6.5	52	26
MOSCATO D'ASTI bricco riella, piedmont	12	6	48	24
ROSÉ margerum riviera, santa barbara county	12	6	48	24
SPARKLING ROSÉ domaine st. vincent, new mexico	13	6.5	52	26

WHITE

	6 OZ	3 OZ	BTL	½ BTL
PINOT GRIGIO benvolio, friuli	12	6	48	24
VERMENTINO perolla, toscana	13	6.5	52	26
SAUVIGNON BLANC natale verga, veneto	12	6	48	24
SAUVIGNON BLANC threadcount, california	13	6.5	52	26
RIESLING piesporter michelsberg, germany	12	6	48	24
CHARDONNAY sean minor, california	13	6.5	52	26
CHARDONNAY st. francis, sonoma county	14	7	56	28

RED

	6 OZ	3 OZ	BTL	½ BTL
CHIANTI SUPERIORE castello banfi, toscana	13	6.5	52	26
CHIANTI CLASSICO castello di bossi, toscana	16	8	64	32
RED BLEND antale natale verga, veneto	12	6	48	24
BARBERA michele chiaro le orme, piedmont	13	6.5	52	26
MONTEPULCIANO masciarelli, abruzzo	13	6.5	52	26
NEBBIOLO angelo negro langhe, piedmont	16	8	64	32
SUPER TUSCAN antico feudo rosso, toscana	16	8	64	32
SANGIOVESE & SYRAH bacco guado al melo, toscana	16	8	64	32
VALPOLICELLA allegrini palazzo della torre, veneto	15	7.5	60	30
PINOT NOIR cloudline, oregon	16	8	64	32
PINOT NOIR angeline, california	13	6.5	52	26
MERLOT robert hall, paso robles, california	13	6.5	52	26
RED BLEND z alexander brown, california	13	6.5	52	26
ZINFANDEL cline, california	13	6.5	52	26
CABERNET SAUVIGNON oberon, napa county	18	9	72	36
CABERNET SAUVIGNON liberty school, paso robles	16	8	64	32
BRUNELLO DI MONTALCINO camigliano, toscana			115	
AMARONE DELLA VALPOLICELLA palazzo maffei, veneto			75	
BAROLO lecinquevigne, damilano, piedmont			95	

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