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 two for the table to share

WHIPPED RICOTTA black truffle honey, parmesan flatbread
CRISPY BRUSSELS SPROUTS honey ricotta, lemon, balsamic
ZUCCHINI CROCCANTI tomato basil marinara, parmesan
STUFFED PEPPERS italian sausage, vodka sauce, parmesan
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
CAVATELLI W/ SAUSAGE RAGU crushed red pepper, shaved parmesan, fresh basil
FETTUCCINE W/LEMON CHICKEN ALFREDO asiago, parmesan, roasted garlic, 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 one for the table to share

HOMEMADE GELATO choice of vanilla, coconut, pistachio
LEMON OLIVE OIL CAKE candied pistachios, maraschino cherries, vanilla whipped cream
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 therestaurant 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
ZUCCHINI CROCCANTI tomato basil marinara, parmesan
STUFFED PEPPERS italian sausage, vodka sauce, parmesan
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
CAVATELLI W/ SAUSAGE RAGU crushed red pepper, shaved parmesan, fresh basil
FETTUCCINE W/LEMON CHICKEN ALFREDO asiago, parmesan, roasted garlic, 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
LEMON OLIVE OIL CAKE candied pistachios, maraschino cherries, vanilla whipped cream
CHOCOLATE BUDINO warm chocolate pudding cake, homemade vanilla whipped cream
TIRAMISU* espresso dipped lady fingers, creme anglaise, white chocolate shavings

$48.95 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 therestaurant 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.*

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 prosecco, orange - $14

HUGO SPRITZ malfy gin, elderflower, prosecco, fresh mint - $14

APEROL SPRITZ prosecco, sparkling water, orange - $14

STRAWBERRY SANGRIA white wine, brandy, giffard's strawberry, peach cordial - $13

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

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

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

SICILIAN NEGRONI malfy gin, amara blood orange, campari, rubino sweet vermouth - $14

ANTICO FASHIONED sazerac rye, amaro montenegro, spiced cacao bitters - $16

CAFÉ ESPRESSO MARTINI vodka, galliano espresso liqueur, demerara - $16

ZERO PROOF

HONEY BASIL LEMONADE basil, honey, fresh lemon juice, soda - $7

POMELO SPRITZ avec pomelo grapefruit soda, chamomile, lime juice - $8

GARDEN REFRESHER blueberry lime, cucumber-mint soda, lime juice - $8

PASSION FRUIT FIZZ pineapple, passion fruit, vanilla, soda - $9

Prices do not include sales tax or gratuity.

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.

WINE LIST

SPARKLING & ROSÉ	6 OZ	3 OZ	BTL
PROSECCO giuliana, veneto	14	7	56
MOSCATO D'ASTI bricco riella, piedmont	12	6	48
ROSÉ sacha lichine, provence	13	6.5	52
SPARKLING ROSÉ domaine st. vincent, new mexico	13	6.5	52

WHITE	6 OZ	3 OZ	BTL
PINOT GRIGIO benvolio, friuli	12	6	48
RIESLING schmitt sohne, germany	12	6	48
SAUVIGNON BLANC natale verga, veneto	13	6.5	52
SAUVIGNON BLANC mohua, new zealand	14	7	56
WHITE BLEND conundrum, california	13	6.5	52
VERMENTINO san felice perolla, toscana	13	6.5	52
TOSCANA BIANCO villa antinori, toscana	15	7.5	60
CHARDONNAY sean minor, california	13	6.5	52
CHARDONNAY st. francis, sonoma county	14	7	56

RED	6 OZ	3 OZ	BTL
PINOT NOIR stemmari, sicily	13	6.5	52
CHIANTI castello di querceto, tuscany	13	6.5	52
CHIANTI CLASSICO cecchi, tuscany	17	8.5	68
RED BLEND antale natale verga, veneto	13	6.5	52
BARBERA michele chiarlo le orme, piedmont	13	6.5	52
MONTEPULCIANO masciarelli, abruzzo	14	7	56
MERLOT barone fini, trentino	13	6.5	52
NERO D'AVOLA tenuta regaleali, sicily	14	7	56
NEBBIOLO heredis langhe, piedmont	16	8	64
VALPOLICELLA allegrini palazzo della torre, veneto	16	8	64
SUPER TUSCAN aia vecchia, toscana	16	8	64
SUPER TUSCAN villa antinori, toscana	18	9	72
PINOT NOIR sea sun, california	13	6.5	52
PINOT NOIR oregon territory, willamette valley	16	8	64
ZINFANDEL mcmanis, california	13	6.5	52
MALBEC tintonero, argentina	15	7.5	60
PETITE SIRAH the crusher, california	14	7	56
CABERNET SAUVIGNON bonanza vinekeeper, napa valley	18	9	72
CABERNET SAUVIGNON tribute, paso robles	16	8	64
CABERNET SAUVIGNON caymus, california			95
BRUNELLO DI MONTALCINO caparzo, toscana			125
AMARONE DELLA VALPOLICELLA palazzo maffei, veneto			95
BAROLO damilano, piedmont			120

Prices do not include sales tax or gratuity • Vintages and wines subject to change.