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**ANTICO  
POSTO®**

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**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*

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## ANTIPASTI & SALADS

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*select three for the table to share*

- TOASTED GARLIC BREAD focaccia, fresh tomato sauce
- WHIPPED RICOTTA black truffle honey, lemon, fresh basil
- CRISPY BRUSSELS SPROUTS honey ricotta, lemon, balsamic
- CHICKEN MEATBALLS arrabbiata sauce, fresh basil
- FRIED CALAMARI garlic tomato sauce
- SHRIMP SCAMPI toasted breadcrumb, lemon butter (+4pp)
- HOUSE SALAD tomato, parmesan, italian vinaigrette
- CAESAR\* romaine heart, arugula, shaved 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, charred pepperoni, fresh mozzarella, stuffed cherry peppers, red wine vinaigrette

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## PASTA

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*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
- TROFIE W/ PESTO basil, parsley, pine nut, grana padano, lemon
- SPAGHETTI BOLOGNESE slow cooked meat sauce, parmesan
- CAVATELLI W/SAUSAGE arrabbiata sauce, shaved parmesan, fresh basil
- LINGUINI W/ SHRIMP aglio e olio, red chili, oven dried cherry tomato, toasted breadcrumb (+5pp)
- RAVIOLI SPLENDORI ricotta, parmesan & mozzarella, tomato basil sauce, herb butter, pesto
- GNOCCHI DELICATI tomato basil sauce, herb butter, pesto
- GNOCCHI BOLOGNESE slow cooked meat sauce
- GNOCCHI PORCINI RAGU roasted mushroom, grana padano (+4pp)

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## ENTREE

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*select one for the table to share*

- EGGPLANT PARMESAN fresh mozzarella, garlic tomato sauce, fresh basil
- CHICKEN PARMESAN fresh mozzarella, provolone, garlic tomato sauce, fresh basil
- CHICKEN MILANESE roasted peppers, lemon chicken jus
- CHICKEN PICCATA roasted artichoke, caper, garlic, white wine, lemon
- CHICKEN RAGUSO parmesan crust, white wine, roasted asparagus
- PISTACHIO CRUSTED WHITEFISH spinach, herb butter sauce
- SALMON VESUVIO crispy potato, english pea, white wine, garlic (+5pp)
- FILET MEDALLIONS\* sweet corn polenta, roasted mushroom, black truffle & marsala jus (+8pp)

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## DESSERT

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*select two for the table to share*

- HOMEMADE GELATO choice of vanilla, coconut, pistachio
- OLIVE OIL CAKE candied pistachios, luxardo 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.*

*\*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 and pricing are subject to change.*

# FAMILY STYLE DINNER

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

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## ANTIPASTI & SALADS

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- TOASTED GARLIC BREAD focaccia, fresh tomato sauce
- WHIPPED RICOTTA black truffle honey, lemon, fresh basil
- CRISPY BRUSSELS SPROUTS honey ricotta, lemon, balsamic
- CHICKEN MEATBALLS arrabbiata sauce, fresh basil
- FRIED CALAMARI garlic tomato sauce
- SHRIMP SCAMPI toasted breadcrumb, lemon butter (+4pp)
- HOUSE SALAD tomato, parmesan, italian vinaigrette
- CAESAR\* romaine heart, arugula, shaved 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, charred pepperoni, fresh mozzarella, stuffed cherry peppers, red wine vinaigrette

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- TROFIE W/ PESTO basil, parsley, pine nut, grana padano, lemon
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- RAVIOLI SPLENDORI ricotta, parmesan & mozzarella, tomato basil sauce, herb butter, pesto
- GNOCCHI DELICATI tomato basil sauce, herb butter, pesto
- GNOCCHI BOLOGNESE slow cooked meat sauce
- GNOCCHI PORCINI RAGU roasted mushroom, grana padano (+4pp)

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- SALMON VESUVIO crispy potato, english pea, white wine, garlic (+5pp)
- FILET MEDALLIONS\* sweet corn polenta, roasted mushroom, black truffle & marsala jus (+8pp)

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## DESSERT

*select two for the table to share*

- HOMEMADE GELATO choice of vanilla, coconut, pistachio
- OLIVE OIL CAKE candied pistachios, luxardo 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**

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# BEVERAGE PACKAGES

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## PREMIUM BAR

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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

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## BEER & WINE

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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

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## COCKTAILS

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

CALABRIAN NIGHTS basic vodka, aperol, calabrian chili, lime juice - \$13

NOLITA SOUR old forester bourbon, chianti float, fresh lemon - \$13

CLASSIC PEACH BELLINI giuliana prosecco, white peach, raspberry - \$14

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

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

THE ANCIENT PLACE famous grouse, frangelico hazelnut liqueur, gran classico bitter, cherry demerara - \$14

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

SPICED CRANBERRY SANGRIA red burgundy, brandy, chai spice - \$13

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## ZERO PROOF

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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
PRIMITIVO ROSATO masseria borgo del trulli, puglia	12	6	48	24
SPARKLING ROSÉ domaine saint vincent, albuquerque	12	6	48	24

## 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 hunt & harvest, napa valley	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
SANGIOVESE + SYRAH bacco in toscana, guado al melo, toscana	14	7	56	28
MONTEPULCIANO masciarelli, abruzzo	13	6.5	52	26
SUPER TUSCAN antico feudo rosso, toscana	14	7	56	28
SUPER TUSCAN ruffino modus, toscana	18	9	72	36
VALPOLICELLA allegrini palazzo della torre, veneto	15	7.5	60	30
PINOT NOIR battle creek, unconditional, oregon	14	7	56	28
PINOT NOIR angeline, california	13	6.5	52	26
MERLOT robert hall, paso robles, california	13	6.5	52	26
PETITE SIRAH spellbound, california	12	6	48	24
RED BLEND margerum, m5, santa barbara county	17	8.5	68	34
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
CHIANTI CLASSICO RISERVA brolio, toscana			80	
BRUNELLO DI MONTALCINO camigliano, toscana			115	
AMARONE DELLA VALPOLICELLA palazzo maffei, veneto			75	
BAROLO lecinquevigne, damilano, piedmont			95	

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