

ANTICO POSTO

ANTIPASTI

MINISTRONE SOUP - 8.95

BEEF CARPACCIO filet mignon, giardiniera - 16.95

BURRATA CAPRESE cherry tomato, fresh basil, EVOO, aged balsamic - 16.95

SALADS

SMALL HOUSE SALAD tomato, parmesan, italian vinaigrette - 8.95

CAESAR romaine hearts, arugula, parmesan - 13.95
add chicken - 6.95, shrimp - 8.95, salmon - 8.95

GOLDEN BEET & AVOCADO tangerine, hazelnut, ricotta salata - 14.95

CHICKEN CHOPPED roasted pepper, avocado, tomato, fennel, bacon,
bleu cheese, sweet basil vinaigrette - 17.95

ITALIAN ten vegetables, charred pepperoni, fresh mozzarella,
stuffed cherry peppers, red wine vinaigrette - 17.95

PASTA

ask your server for today's gluten free pasta selections

POMODORO roma tomato, fresh mozzarella, roasted garlic, fresh basil - 18.95

SPICY VODKA calabrian chili, parmesan, fresh basil - 20.95

PESTO basil, parsley, pine nut, grana padano, lemon - 18.95

BOLOGNESE slow-cooked meat sauce, parmesan - 20.95

SAUSAGE shaved parmesan, fresh basil - 21.95

BRAISED BEEF roasted mushroom, parmesan - 22.95

SHRIMP aglio e olio, red chili, oven dried cherry tomato - 23.95

ENTREES

CHICKEN PICCATA roasted artichoke, caper, garlic, white wine, lemon - 23.95

WHITEFISH parmesan smashed potatoes, spinach, herb butter sauce - 24.95

SALMON VESUVIO roasted potato, english pea, white wine - 27.95

Risotto Of The Day

creamy arborio rice, seasonal preparation

A.Q.

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 3% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.

**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 dining in or placing a carry out order · Please note: menu items and pricing are subject to change.*

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	

WINES AVAILABLE FOR CARRYOUT PURCHASE

COCKTAILS

- 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

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