

CAREFULLY HIDDEN
IN OAKBROOK CENTER



PRANZO

Antico Posto®

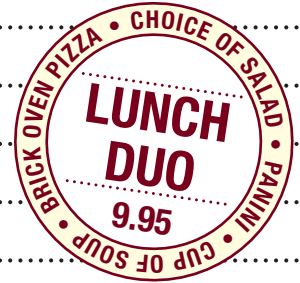
ITALIAN CAFE & WINE BAR

ANTICO BELLINI

PEACH.....	8.00
POMEGRANATE-RASPBERRY...	8.00
STRAWBERRY.....	8.00

LUNCH SALADS

HOUSE mixed greens, cherry tomatoes, white balsamic vinaigrette	5.95
SPINACH & AVOCADO spinach, romaine, avocado, shaved parmesan, lemon vinaigrette	7.95
PANZANELLA oven-roasted tomatoes, croutons, cucumbers, red onions, peppers, cerignola olives, red wine vinaigrette	7.95
HARVEST grilled chicken, gala apples, dried cranberries, walnuts, honey balsamic dressing	10.95
CHICKEN CHOPPED avocado, tomatoes, pasta, bacon, bleu cheese, scallions, sweet-basil vinaigrette	10.95
SEAFOOD CHOPPED shrimp, scallops, calamari, cherry tomatoes, hearts of palm, celery, lemon dressing	12.95
HOUSE SMOKED SALMON mixed greens, roasted potatoes, olives, hard boiled egg, green beans, roasted peppers, white balsamic vinaigrette	12.95



ANTIPASTI

CAPRESE fresh mozzarella, tomatoes, balsamic vinegar, basil oil	5.95
BRUSCHETTA spicy pepper and eggplant relish, goat cheese, baby arugula	5.95
ROASTED BEETS goat cheese, baby arugula, toasted hazelnuts	5.95
GRILLED CALAMARI olive oil, garlic, chili flakes	7.95
FRIED CALAMARI garlic-tomato sauce, lemon-chive aioli	7.95

PIZZA

BRICK OVEN ROMAN STYLE PIZZAS

MARINARA san marzano tomato sauce, roasted garlic, chili flakes, olive oil	8.95
MARGHERITA fresh mozzarella, basil, tomato sauce, pesto	9.50
PEPPERONI torn basil leaves, fresh mozzarella, tomato sauce	9.95
GOAT CHEESE mozzarella, spinach, oven-roasted tomatoes	9.95
SPICY ITALIAN SAUSAGE mozzarella, provolone, roasted red peppers, tomato sauce	9.95
MUSHROOM BIANCA ricotta, portobellos, porcini pesto, baby arugula, truffle oil	9.95

RISOTTO OF THE DAY

ASK FOR TODAY'S PREPARATION

HOMEMADE PASTA

ANGEL HAIR POMODORO roma tomatoes, fresh mozzarella, basil, garlic	10.95
CAVATELLI WITH MUSHROOM BOLOGNESE hand-rolled ricotta pasta, herbed butter	11.50
FETTUCCINE WITH SMOKED CHICKEN baby spinach, mushrooms, garlic-cream sauce	11.50
WHOLE WHEAT ANGEL HAIR & CHICKEN MEATBALL fresh tomato sauce, chili flakes	11.50
SPAGHETTI BOLOGNESE slow-cooked meat sauce, herb butter, parmesan	11.95
LASAGNETTI ARRABBIATA WITH SAUSAGE sweet fennel sausage, goat cheese, spicy tomato sauce	11.95
ANGEL HAIR WITH SHRIMP & BROCCOLI garlic, herbs, lemon butter, white wine	12.95

RAVIOLI & GNOCCHI DELICATI

handmade in house daily

GNOCCHI WITH TOMATO CREAM tomato sauce, herb butter, pesto	11.95
THREE-CHEESE RAVIOLI ricotta, parmesan and mozzarella	11.95
GNOCCHI BOLOGNESE slow-cooked meat sauce	11.95
BUTTERNUT SQUASH RAVIOLI brown butter, sage, candied walnuts	12.95

SANDWICHES

CHICKEN PARMESAN PANINO tomato sauce, fresh mozzarella and basil	9.95
ITALIAN BEEF PANINO sweet peppers, mozzarella and provolone, giardiniera relish	9.95
SALMON FILET CLUB bacon, avocado, baby arugula, tomatoes, lemon-chive aioli	12.95
BEEF TENDERLOIN SANDWICH grilled red onions, arugula, fontina, horseradish aioli	12.95

ALL SANDWICHES SERVED WITH FRENCH FRIES... SUBSTITUTE SOUP OR SALAD FOR 1.50

ENTREES

PIATTI DEL GIORNO ask your server for today's featured dish	A.Q.
EGGPLANT PARMESAN crispy eggplant, mozzarella, garlic-tomato sauce	11.95
CHICKEN RAGUSO parmesan-crust chicken breast, broccolini, white wine and garlic sauce	12.95
CHICKEN PARMESAN milanese chicken breast, fresh mozzarella, garlic-tomato sauce	12.95
SALMON LIMONE white wine and lemon sauce, preserved lemons	14.95

OUR ENTIRE MENU IS AVAILABLE FOR CARRYOUT 630.586.9200 • OPEN FOR LUNCH AND DINNER DAILY

18% GRATUITY ADDED TO PARTIES OF SIX OR MORE | PLEASE ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY RESTRICTIONS DUE TO A FOOD ALLERGY OR INTOLERANCE