

CAREFULLY HIDDEN
IN OAKBROOK CENTER

02
ARTIGIANALE
★ QUALITÀ ★

10
CENA

Antico Posto®

ITALIAN CAFE & WINE BAR

ANTICO BELLINI

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

ANTIPASTI

BRUSCHETTA cherry tomatoes, balsamic vinegar, basil, parmesan	5.95	CAPRESE fresh mozzarella, tomatoes, balsamic vinegar, basil oil	5.95
GRILLED PROVOLONE arugula, marinated tomatoes, lemon	5.95	GRILLED CALAMARI olive oil, garlic, chili flakes	7.95
BAKED POLENTA WITH GOAT CHEESE sausage, fresh tomato sauce	6.95	FRIED CALAMARI garlic-tomato sauce, lemon-chive aioli	7.95
MUSSELS ARRABBIATA fiery garlic tomatoes and garlic crostini	7.95	BAKED SHRIMP LIMONE garlic breadcrumbs, oven-roasted tomatoes	7.95

SALADS

HOUSE baby greens, cherry tomatoes, white balsamic vinaigrette	5.95
CAESAR romaine hearts, fennel, parmesan, garlic croutons, caesar dressing	6.95
SPINACH & AVOCADO spinach, romaine, avocado, shaved parmesan, lemon vinaigrette	7.95
CHICKEN CHOPPED avocado, tomato, pasta, bacon, scallion, bleu cheese, sweet-basil vinaigrette (perfect for sharing)	10.95
CHILLED SEAFOOD SALAD shrimp, scallops, calamari, mussels, celery, red peppers, olive oil, lemon, olives, chili flakes	11.95

PIZZA

BRICK OVEN ROMAN STYLE PIZZAS

MARGHERITA fresh mozzarella, basil, tomato sauce, pesto	9.50
GOAT CHEESE oven-roasted tomatoes, mozzarella, spinach	9.95
SAUSAGE & PEPPERS fontina, roasted red peppers, tomato sauce	9.95

WHITE PIZZA

WITH PARMESAN & FRESH HERBS

ROASTED CHICKEN caramelized red onions, roasted garlic	9.50
MUSHROOM portobellos, porcini pesto, ricotta baby arugula, truffle oil	9.95
PEPPERONI & BASIL fontina, aged parmesan, roasted garlic	9.95

HOMEMADE PASTA

ANGEL HAIR POMODORO tomatoes, fresh mozzarella, basil, garlic	13.95
CAVATELLI WITH SUNDAY MEAT SAUCE rustic braised meat sauce	14.95
FETTUCCHINE WITH SMOKED CHICKEN spinach, mushrooms, garlic-cream sauce	14.95
WHOLE WHEAT ANGEL HAIR WITH A CHICKEN MEATBALL zesty tomato sauce	14.95
SPAGHETTI BOLOGNESE slow-cooked meat sauce, herb butter, parmesan	14.95
ANGEL HAIR WITH SHRIMP & BROCCOLI garlic, herbs, lemon butter, white wine	15.95
LINGUINE WITH CLAMS sauteed leeks, lemon butter, herb bread crumbs, white wine	15.95

GNOCCHI DELICATI

HOMEMADE RICOTTA DUMPLINGS

TOMATO CREAM tomato sauce, herb butter, pesto	13.95
SPINACH basil pesto, chicken broth	13.95
BOLOGNESE slow-cooked meat sauce	14.50

★ **GNOCCHI COMBINATION** ★
A SAMPLING OF ALL THREE... 14.95

RAVIOLI

HANDMADE IN HOUSE DAILY

THREE-CHEESE ricotta, parmesan & mozzarella	13.95
MUSHROOM FONTINA light marsala wine sauce	13.95
VEAL & SAUSAGE light tomato broth, sauteed vegetables	14.50

★ **RAVIOLI COMBINATION** ★
A SAMPLING OF ALL THREE... 14.95

ENTREES

EGGPLANT PARMESAN parmesan, mozzarella cheese, garlic-tomato sauce	12.95
BRICK CHICKEN LIMONE lemon, rosemary, garlic, roasted yukon gold potatoes	14.95
CHICKEN RAGUSO parmesan, chicken stock, pan-roasted vegetables	14.95
CHICKEN MARSALA mushrooms, tomatoes, marsala wine sauce	15.95
CHICKEN MILANESE mushrooms, roasted red peppers, white wine, asiago	15.95
STEAK FLORENTINE prime sirloin, lemon oil, roasted vegetables, yukon gold potatoes	18.95
VEAL PICATTA caper-lemon butter, garlic mashed potatoes, green beans	22.95



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