

The Antico Menu is based upon true Italian cuisine where the emphasis is not on the recipe but the freshness of the ingredients and the simplicity of the execution.

We keep a selective core menu and utilize seasonal ingredients as additions. We shop each day for our menu, personally visiting our suppliers and local markets for the best they have to offer. Rarely is a food delivery ever made to our restaurant. Nothing but our house made gelato is ever frozen and our refrigerator is no larger than those in most homes.

Everything is made by us unless prohibited by law. This is the case with cured meats and alcohol. Our pasta, bread, gelato, sausage, and all our other menu items are made by us, each day from high quality base ingredients. Items we do buy always reflect our standard for craftsmanship.

ANTIPASTA (Priced from \$10-\$15)

Assortment of Hand-Crafted Cured Meats or Prosciutto with Melon
Roasted Beets & Arugula Salad with a Goat Cheese & Fig Vinaigrette
Truffled Duck & Chicken Liver Crostini
Fritto Misto of Calamari & Shrimp with fried Lemon
Arugula with Grape Tomatoes, Olives & Citrus Vinaigrette
Fig Butter Crostini with Prosciutto San Daniele
In House Sausage with Braised Cabbage & Fruit Mostardo
Sauteed Wild Mushrooms over Creamy Saffron Polenta

PRIMI- All pastas made in-house, daily (Priced from \$15-\$17)

Gnocchi- Choice of Preparation
Pappardelle with Sauteed Mushrooms or Pork Ragu
Tagliatelle Bolognese
Seasonal Risotto

Secondi (Priced from \$29-\$40)

Braised Prime Short Ribs with Saffron Polenta and Gremolata
Grilled Olive Oil Marinated Lamb Loin Chops over Parmigiano Gratin
Roasted half Amish Chicken with Creamy Polenta and Market Greens
Fish preparation based on freshness of market
Veal Rib Chop Grilled or Milanese Style with Arugula Salad
Pork Tenderloin Milanese Style with Arugula Salad
Grilled Rib Eye with Roasted Bone Marrow

Contorni (Priced from \$6-\$8)

Sauteed Greens
Polenta
Parmigiano Gratin

Olives

Roasted Marrow Bone



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