
small plates & shares

Red Prawn Carpaccio chili-lime vinaigrette | sunchokes | sweet pea | 16⁸⁸

Artichoke Hummus pecan dukkah | pomegranate molasses | 15⁸⁸

Black Truffle Puff Bread crunchy herbs | toasted garlic | parmesan | 21⁸⁸

Octopus de Bourgogne garlic-parsley butter | grilled lemon | 18⁸⁸

*Chilled Oysters** raw w/ house mignonette –or– broiled w/ chili butter | 4⁸⁸ ea.

*Yellowtail Crudo** black pepper gastrique | seasonal fruit | 19⁸⁸

Brussels Sprouts ‘Bravas’ pimenton | bravas sauce | 13⁸⁸

salads

Kale & Brussels Sprouts Salad grapefruit | mizithra cheese | 17⁸⁸

Endive & Avocado Salad lemon-parmesan dressing | torn croutons | 18⁸⁸

housemade pastas

Blue Crab Bucatini lobster beurre fondue | asparagus | 24⁸⁸

Spicy Calamari Lumache jamón | harissa butter | calabrian chili 23⁸⁸

Fiorentini al Sugo smoked tomato | catalpa grove sausage | 25⁸⁸

mains

Grilled Mediterranean Branzino marinated olives | dill | fennel | 34⁸⁸

Yogurt and Harissa Chicken green goddess | zucchini | pecorino 28⁸⁸

*Apolonia Cheeseburger** two patties | black truffle | frisée | 19⁸⁸

Ancient Grains Bowl marinated chickpeas | crunchy egg | cucumbers | avocado | 21⁸⁸

desserts

Warm Bombolini sweet cream | almond chantilly | 8⁸⁸

Aperitif Tiramisu apolonia-blend coffee | candied crust | 11⁸⁸

The Pistachio emerald sicilian variations | 9⁸⁸

apolonia lunch

cocktails

Old Fashioned

bourbon | demerara | bitters
14⁸⁸

Bloody Mary

vodka | apolonia bloody mix
14⁸⁸

apolonia blend coffee

Fresh Drip

4⁸⁸

Double Espresso

4⁸⁸

Café Latte or Cappuccino

6⁸⁸

Cold Brew

7⁸⁸

tea

6⁸⁸

Moroccan Mint Meritage

Emperor's Chamomile

Earl Grey

Italian Green Almondine

Vanilla Bourbon Chai

Fields of France Rooibos

Sicilian Orange Green

on draft

8⁸⁸

'Cheap Thrills' IPA

saint errant brewing | chicago | il

Czech Pilsner

moRE brewing | villa park | il

cans

8⁸⁸

Pilsner

perennial brewing | st louis | mo | 16 oz

Hefeweizen

mikerphone brewing | elk grove | il | 16 oz

Saison de Lis

perennial brewing | st louis | mo | 16 oz

wines by the glass

Sparkling

Prosecco 17⁸⁸

NV le colture | valdobbiadene | italy

Brut Réserve 29⁸⁸

NV charles heidsieck | champagne | france

white

Muscadet 13⁸⁸

2022 la louvetrie | loire valley | france

Grüner Veltliner 14⁸⁸

2024 malat | kremstal | austria

Sauvignon Blanc 14⁸⁸

2024 terres blondes | loire valley | france

Dry Riesling 15⁸⁸

2021 georg gustav huff | rheinhessen | germany

Chardonnay 16⁸⁸

2022 valliant | central coast | california

Albana Secco 12⁸⁸

2022 vigna rocca | romagna | italy

orange

Vermentino Orange 14⁸⁸

2025 monte rio | clement hills | california

red

Gamay Noir 15⁸⁸

2023 georges dubœuf | beaujolais | france

Pinot Noir 17⁸⁸

2024 brooks | willamette valley | oregon

Cabernet Franc 15⁸⁸

2023 nicolas reau | anjou | france

Barolo 15⁸⁸

2022 dolcetto d'alba | piemonte DOC | italy

Red Blend 15⁸⁸

2023 antonio maçanita | douro | portugal

Cabernet Sauvignon Blend 17⁸⁸

2020 domaine des justices | bordeaux | france

Malbec 16⁸⁸

2022 alhambra | mendoza | argentina

vermouths by the glass

served on the rocks, with various garnishes

crisp & refreshing

Torino Extra Dry 14⁸⁸

bordiga | piedmont | italy
balanced, bright, savory

Sec 2000 14⁸⁸

vergano | piedmont | italy
light, zesty, delicate

versatile & aromatic

Torino Bianco 14⁸⁸

bordiga | piedmont | italy
elegant, semi-sweet, smooth

Astrobiza 15⁸⁸

astrobiza | álava | spain
fresh, complex, citrus

rich & textured

Torino Rosso 14⁸⁸

bordiga | piedmont | italy
tannic, warm, bold

Esule 16⁸⁸

the jigger society | emilia-romagna | italy
pepper, cherry, full-bodied

Gioacchino 15⁸⁸

selvagrossa | marche | italy
bitter, herbal, floral

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

There will be a 3% processing fee applied to all non-cash payments.