

Antica Posta
Private Parties Menu

DATE: Guest name: Tel.:

E-mail: # of people:

Hors d'oeuvre: Trays of

Polpette di carne alla Toscana x \$ 35 per tray Classic Tuscan meat balls served with spicy tomato sauce

Pizzette Margherita x \$ 30 per tray Mini Pizzas Margherita

Gamberi rossi saltati in padella X \$ 39 per tray Pan seared fresh red shrimp

Antipasti – Choice of

Insalata con rucola e Parmigiano Reggiano \$ 12 * (Vegetarian)

Salad with arugula lettuce and Parmigiano cheese, with Tuscan extra virgin olive oil

Polpo alla griglia, insalata di rucola, cipolle e Pachini \$ 17 *

Antica's Grilled Octopus: *The Best Octopus recipe in the World*

Insalata Caprese: mozzarella di bufala, pomodori pachini e basilico \$ 13 *

Caprese salad: Italian buffalo milk mozzarella, cherry tomatoes, basil, Tuscan e.v.o.o.

Bruschette con pomodori e basilico \$ 10 (Vegan)

Bruschette with fresh tomatoes and basil

Insalata di Marco \$ 12 * (Vegan)

Owners favorite Salad: Arugula & green cabbage with cherry tomatoes, olives, capers, green beans, cucumbers, e.v.o.o. & whole grain mustard

Ravioli al ragù toscano \$ 17

Ravioli with traditional mild flavor Tuscan meat sauce (beef and veal)

Gemelli alla Fiorentina \$ 17

Gemelli pasta with prosciutto, green peas, and fresh cream

Main Courses – Choice of

Taglierini alla panna tartufata \$ 27 Main Course

House made Taglierini pasta with creamy truffle sauce

Penne con Gamberi Fra' Diavola \$ 28

Penne with spicy tomato sauce & shrimp

Farfalle all'aragosta \$ 32

Bow tie Pasta with fresh Maine Lobster sautéed in an evoo and white wine sauce

Salmone alla Livornese \$ 27 * (cooked medium well or well)

Salmon sautéed with cherry tomatoes, olives & capers

Branzino del Pacifico al forno con verdure di stagione \$ 39 *

Oven Baked Pacific Sea Bass with fresh veggie mix garnish

Tonno alla griglia con tartufo nero \$ 41 *

Grilled sashimi grade Tuna filet, topped with black truffle

Petto di pollo arrosto con salsa al tartufo nero \$ 27 *

The Betti Family Roasted Chicken breast with black truffle sauce. Best roasted chicken you could ever eat

Ossobuco alla toscana \$ 42 *

Centre cut 3" Veal shank braised in the traditional Tuscan way

Lombatina di Vitella all griglia con verdure di stagione \$ 42 * (cooked medium +)

Best Veal Chop in the City 14 oz. chop, perfectly trimmed, fresh veggie mix garnish

Filetto di manzo alla griglia \$ 40

Best Italian Filet 8 oz. Prime beef 8oz grilled center cut filet

Dolci – Choice of

Panna cotta ai frutti di bosco \$ 7 Fresh cream pudding in a wild berry sauce

Semifreddo al torrone \$ 8 Nougat Ice Cream Cake with chocolate sauce

Gelato alla mandorla \$ 7 Antica's almond Gelato

Torta della Nonna \$ 8 The Florentine GrandMa's cake with custard cream

Torta della Nonno \$ 8 The Florentine GrandPa's caked with chocolate cream

Price: \$ (food & beverages) + Sale Tax % + Tip

Any of the above items followed by * are **Gluten Free**