A person holding a plate of food

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![Logo

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*Marco during a cooking class*

A couple of men sitting at a table with food and drinks

Description automatically generated with medium confidenceMarco and Sandro Betti proudly invite you to taste the simple, flavorful dishes that have made Italian and Tuscan cooking the most appreciated cuisine in the world.

Antica Posta of Buckhead brings to our community the same genuine and sincere cuisine of Tuscany.

You will enjoy the delicate blend

of meats, fish, vegetables, spices,

and condiments that for centuries

have pleased the palate of the

*Marco and Sandro with White Truffles* most demanding Florentines.

A person holding a plate of food

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**Welcome to the first authentic**

**Tuscan Restaurant**

**in Georgia.**

519 East Paces Ferry Rd NE, Atlanta GA 30305

404-262-7112

marco@anticaposta.com

Open every day at 5 pm

*Sandro with Porcini Mushroom*

**Our Signature Antipasti – Appetizers**

**Bruschette con pomodori freschi e basilico** $ 10 (*Vegan)*

Bruschetta with fresh tomatoes, basil, evoo

**Insalata di Marco** $ 13 **\*** (*Vegan)*

Owners favorite Salad: Arugula, green cabbage, cherry tomatoes, olives, capers, green beans, cucumbers, evoo & whole grain mustard

**Insalata con rucola e Parmigiano Reggiano** $ 14 \* (Vegetarian)

Salad with arugula lettuce, Parmigiano Reggiano cheese, and evoo dressing

**Caprese: mozzarella di bufala, pomodori rucola olio ev Toscano** $ 14 \*(Vegetarian)

Caprese salad: Italian buffalo milk mozzarella, flown from Italy, vine ripe tomatoes, arugula, evoo dressing

**Spaghetti al pomodoro** $ 16 Appetizer (*Vegan)*

Spaghetti with Tuscan tomato sauce

**Carpaccio di manzo** $ 18 \*

Piedmontese Beef Carpaccio on a bed of arugula topped with shaved Parmigiano cheese

**Burrata di bufala con pachini e balsamico** $ 15 \*

Burrata cheese made with Italian buffalo milk, cherry tomatoes, balsamic reduction

**Salmone affumicato alla Toscana con insalata di rucola e cetrioli** $ 18 **\***

Tuscan spices flavored Smoked Salmon atop arugula, cucumber and capers salad

**Zuppa di fagioli cannellini e gamberi** $ 18 \*

Cannellini beans soup with Red shrimp and truffle oil

**Prosciutto San Daniele e mozzarella di bufala** $ 18 \*

San Daniele prosciutto and fresh buffalo milk mozzarella from Italy

**Polpo alla griglia, insalata di rucola, cipolle e Pachini** $ 19 **\***

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

**Cappesante alla piastra con burro tartufato** $ 19 \*

Skillet seared Scallops with black truffle butter

**Foie Gras Con salsa al Vin Santo** $ 19

Pan Seared Hudson Valley Foie Gras with Vin Santo reduction

**Antipasto misto: Pecorino, Parmigiano, Prosciutto, Finocchiona e Olive** $ 29 \*

Platter of Pecorino, Parmigiano, Prosciutto, Salami & Olives **(Serves 2)**

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

**Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase your risk of foodborne illness, especially if you have certain medical conditions.**

We are here to please you and appreciate your business!

**Please note due to the high cost of ingredients all food and beverage menu items sales are final.**

Our Family Recipes cannot be changed. Thank you for your understanding.

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**A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 8 AND MORE**

**Our Signature Primi Piatti**

**We serve our pastas with plenty of sauce, so you can dig in like a naughty kid☺**

**Tortellini alla panna** $ 25Main Course ONLY

Veal Tortellini with fresh cream sauce & Parmigiano cheese

**Rigatoni al ragù di salsicce di maiale** $ 25Main Course ONLY

Rigatoni with pork sausage ragù

**Rigatoni all’arrabbiata** $ 23Main Course ONLY (Marco’s Favorite Pasta)

Rigatoni with classic Arrabbiata spicy tomato sauce (vegetarian & vegan)

**Spaghetti Primavera** $ 26 Main Course ONLY (vegan)

Spaghetti with asparagus, broccoli, green beans, olives in a Tuscan tomato sauce

**Ravioli alla Pomarola di Mamma Rosanna** $ 24 Main Course ONLY

Spinach and Ricotta Ravioli with *Mamma Rosanna Betti* Tuscan tomato sauce

**Ravioli al ragù toscano** $ 19 Appetizer - $ 27 Main Course

Spinach and Ricotta Ravioli with classic mild flavor Tuscan meat sauce (beef and veal)

**Pappardelle al ragù di cinghiale alla toscana** $ 28 Main Course ONLY

Pappardelle with Tuscan style Wild Boar ragù

**Ravioli burro e salvia** $ 19 Appetizer - $ 28 Main Course

Spinach and ricotta cheese ravioli with butter and sage

**Penne con Gamberi Fra’ Diavola** $ 19 Appetizer - $ 29 Main Course

Penne with spicy tomato sauce & shrimp

**Gnocchi con Pomodoro e mozzarella** $ 21 Appetizer - $ 31 Main Course

House made Gnocchi with Tuscan sauce and Mozzarella

**Taglierini alla panna tartufata** $ 21 Appetizer - $ 31 Main Course

House made Taglierini pasta with creamy truffle sauce

**Risotto con gamberi, cozze, cappesante e zucchine \*** $ 26 Appetizer - $ 36 Main

Risotto with Fresh Shrimp, Mussels, Scallops and Zucchini

**Linguine allo scoglio con aragosta, gamberi e cappesante** $ 40 Main Course ONLY

Linguine pasta with fresh Maine Lobster, Shrimp and Scallops sautéed with shallots, parsley

in an evoo white wine sauce

**Penne, Farfalle, Gemelli, Rigatoni, Spaghetti, Linguine can be Vegan served with Tuscan Tomato Sauce**

**Our house made Fresh Pastas (Pappardelle, Ravioli, Tortellini, Gnocchi) contains small quantity of eggs**

**Any of the above sauces can be made with gluten free Penne pasta**

**The Truth About Pasta…..Fresh Pasta IS NOT better than Dry Pasta: Just Different**

**Traditional Italian Pasta Recipes Chart**

Pasta with Seafood and Spicy Sauces: 100% Dry Pasta

Pasta with Cream & Butter Sauces: 70% Fresh Pasta 30% Dry Pasta

Pasta with Meat Sauces: 80% Fresh Pasta 20% Dry Pasta

Pasta with Tomato Sauce: 50% Fresh Pasta 50% Dry Pasta

**Our Signature Secondi Piatti (Main Courses)**

**Chef Sandro Oven Roasted Tuscan Chicken** $ 28 **\***

The Betti Family Oven Roasted Chicken Recipe at its best. Free range chicken marinated with evoo and Tuscan herbs. Best roasted chicken you could ever eat

**Salmone alla Livornese** $ 30 **\***

Salmon sautéed with cherry tomatoes, olives & capers

**Petto di pollo arrosto piccante** $ 30 **\***

Flash roasted free range light spicy double chicken breast, fresh veggie mix garnish

**Tonno alla griglia con tartufata di nero estivo** $ 42**\***

Tuna steak, grilled to liking, topped with black truffle sauce, fresh veggie mix garnish

**Carrè d’agnello al forno alla Toscana** $ 40 \*

Tuscan Oven Roasted Rack of Lamb seasoned with Sage & Rosemary

**Filetto di spigola del Pacifico al forno con verdure** $ 42 \*

Oven roasted filet of Chilean Sea Bass, fresh veggie mix garnish

**Filetto di manzo alla griglia** $ Market **\***

Prime Beef 8 oz. grilled Center Cut Filet

**Tagliata di manzo Piedmontese alla griglia con rucola** $ Market **\***

Grilled Piedmontese Ribeye 14 oz Steak, sliced atop arugula lettuce

**Lombatina di Vitella all griglia** $ 48 **\***

***Best Veal Chop in the City*** 14 oz Chop, perfectly trimmed and grilled

**Ossobuco alla toscana** $ 48 **\***

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

**Tartufo Nero** $ 14 **\***

Add Black Truffle (thin slices cured in evoo) to any of the dishes above

***Swordfish and Mediterranean Branzino Specials***

**Only offered when we get top quality Swordfish and Mediterranean Branzino. Ask your server if it is available**

**Branzino del Mediterraneo al forno (leggermente piccante) con capperi** $ 49 **\***

Mediterranean Branzino **(whole fish 700 grams)** oven roasted, lightly spicy, topped with capers

**Pesce spada alla griglia con salsa di olive e capperi** $ 39 **\***

Grilled Swordfish, with Italian olives & capers sauce (on the side)

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**Contorni – Sides (All Vegan)**

**Broccoli Saltati** Broccoli sautéed with Tuscan evoo and Vidalia onions $ 12 **\***

**Verdure miste saltate** Seasonal Veggie sautéed with Tuscan evoo and Vidalia onions $ 12 **\***

**Patate al forno con salvia e rosmarino** $ 9 \* Oven roasted sage & rosemary potatoes

**Insalata con rucola e misto campo, olio e.v. toscano e balsamico** $ 9 \* v

Salad with arugula and mixed field greens, Tuscan evoo & aged balsamic

**Asparagi al vapore con evoo toscano** $ 13 \* Steamed asparagus with Tuscan evoo

**Spinaci saltati con olio ev e cipolle Vidalia** $ 13 \*Spinach, sautéed with evoo and Vidalia onions

**Lenticchie Italiane in umido** $ 12 \*Braised organic Italian Lentils

**EXTRAS**

**Lobster sauteed, white wine evoo sauce $ 29**

**Pomarola Tuscan Tomato Sauce $ 14**

**Alfredo Sauce $ 16**

**Broccoli (added to pasta sauces) $ 10**

**Spinach (added to pasta sauces) $ 10**

**Grilled Chicken Breast $ 15**

**Shrimp in a white wine evoo sauce $ 19**

**Grilled Salmon Filet $ 22**

**Dolci, frutta e formaggi**

**Gelato alla Mandorla** $ 8 \*

Antica’s famous Almond gelato

**Mousse al cioccolato** $ 8 \*

Chocolate mousse

**Fragole con panna** $ 8 **\***

Strawberries with house made whipped cream

**Panna cotta con salsa ai frutti di bosco** $ 8 \*

Fresh cream pudding with wild berry sauce

**Torta della Nonna** $ 8

The delicious Florentine grandmother’s cake stuffed with custard cream.

**Cannoli con crema pasticcera** $ 8

Cannoli stuffed with house made Tuscan Pasticcera cream

**Torta del Nonno** $ 8

The delicious Florentine grandpa’s cake stuffed with chocolate cream

**Semifreddo al torrone** $ 8 \*

Nougat Ice Cream cake

**Parmigiano Reggiano** $ 9 \*

Parmigiano Reggiano: simply the best Italian cheese

**Pecorino Toscano** $ 9 \*

Pecorino: the traditional sheep’s milk cheese from Tuscany

**Espresso** $ 4 **Cappuccino** $ 5

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**Vegan & Vegetarian**

**Our Signature Antipasti – Appetizers**

**Bruschette con pomodori freschi e basilico** $ 10 (*Vegan)*

Bruschetta with fresh tomatoes, basil, and extra virgin olive oil

**Insalata di Marco** $ 13 **\*** (*Vegan)*

Owners favorite Salad: Arugula, green cabbage, cherry tomatoes, olives, capers, green beans, cucumbers, evoo & whole grain mustard

**Insalata con rucola e Parmigiano Reggiano** $ 14 \* (Vegetarian)

Salad with arugula lettuce, Parmigiano Reggiano cheese, and evoo dressing

**Caprese: mozzarella di bufala, pomodori rucola olio ev Toscano** $ 14 \*(Vegetarian)

Caprese salad: Italian buffalo milk mozzarella, flown from Italy, vine ripe tomatoes, arugula, evoo dressing

**Spaghetti al pomodoro** $ 16 Appetizer (*Vegan)*

Spaghetti with Tuscan tomato sauce

**Our Signature Primi Piatti**

**Risotto agli asparagi** $ 28 Main Course ONLY

Risotto with asparagus (Vegan)

**Rigatoni all’arrabbiata** $ 23Main Course ONLY (Marco’s Favorite Pasta)

Rigatoni with classic Arrabbiata spicy tomato sauce (Vegan)

**Ravioli alla Pomarola di Mamma Rosanna** $ 23 Main Course ONLY (Vegetarian)

Spinach and Ricotta Ravioli with *Mamma Rosanna Betti* Tuscan tomato sauce

**Gnocchi alla Pomarola di Mamma Rosanna** $ 28 Main Course ONLY (Vegan)

Spinach and Ricotta Ravioli with *Mamma Rosanna Betti* Tuscan tomato sauce

**Gnocchi con Pomodoro e mozzarella** $ 21 Appetizer - $ 31 Main Course (Vegetarian)

House made Gnocchi with Tuscan sauce and Mozzarella

**Taglierini alla panna tartufata** $ 21 Appetizer - $ 31 Main Course (Vegetarian)

House made Taglierini pasta with creamy truffle sauce

**Contorni – Side dishes (all vegan)**

**Broccoli Saltati** Broccoli sautéed with Tuscan evoo and Vidalia onions $ 12 **\***

**Verdure miste saltate** Sauteed mixed Seasonal Veggie $ 12 **\***

**Patate al forno con salvia e rosmarino** $ 8 \* Oven roasted sage & rosemary potatoes

**Insalata con rucola e misto campo, olio e.v. toscano e balsamico** $ 8 \*

Salad with mixed field greens, Tuscan evoo & aged balsamic

**Asparagi al vapore con evoo toscano** $ 13 \* Steamed asparagus with Tuscan evoo

**Spinaci saltati con olio ev toscano e cipolle vidalia** $ 13 \*

Spinach, sautéed with Tuscan evoo and Vidalia onions

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**Italian Mineral Water**

**Panna** Still 1 liter glass bottle $ 5 **San Pellegrino** Sparkling 1 liter glass bottle $ 5

**Mexican Mineral Water**

**Topo Chico** Sparkling 0.750 liter glass bottle $ 6