

Antica Posta

Private Parties Menu

Date: Guest name: Tel.:

E-mail: # of people: Dining area

Hors d'oeuvre: Trays of (to be selected)

- **Saccotini con Verdure di stagione x \$ 20 per tray** Puff pastry Pockets stuffed with sautéed seasonal vegetables
- **Polpette di carne alla Toscana x \$ 25 per tray** Classic Tuscan meat balls served with spicy tomato sauce
- **Pizzette Margherita x \$ 25 per tray** Mini Pizzas Margherita
- **Salsicce di vitella alla griglia x \$ 25 per tray** House made Grilled Veal sausages

Antipasti – Choice of

- **Insalata con rucola e Parmigiano Reggiano \$ 11** Salad with arugula lettuce and Parmigiano cheese, with Tuscan extra virgin olive oil
- **Insalata Caprese: mozzarella di bufala, pomodori pachini e basilico \$ 12** Caprese salad: Italian buffalo milk mozzarella, cherry tomatoes, basil, Tuscan e.v.o.o.
- **Bruschette con pomodori e basilico \$ 8** Bruschette with fresh tomatoes and basil
- **Melanzane alla Parmigiana \$ 14** Eggplant Parmigiana
- **Ravioli al ragù toscano \$ 14** Spinach and ricotta cheese ravioli with traditional Tuscan meat sauce

Main Courses – Choice of

- **Farfalle alla polpa di granchio \$ 27** Bow tie Pasta with jumbo lump crab meat sautéed in an evoo and white wine sauce
- **Gemelli alla Fiorentina \$ 20** Gemelli pasta with prosciutto, green peas, and fresh cream
- **Farfalle all'aragosta \$ 30** Bow tie Pasta with fresh Maine Lobster sautéed in an evoo and white wine sauce
- **Tonno alla griglia con tartufo nero \$ 38** Grilled sashimi grade Tuna filet, topped with black truffle
- **Chef Sandro Oven Roasted Tuscan Chicken \$ 24** 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.
- **Lombatina di Vitella all griglia con verdure di stagione \$ 37** Grilled Veal chop, perfectly cut and trimmed in house, seasoned with salt, pepper, and Tuscan extra virgin olive oil, served with sautéed seasonal vegetables
- **Filetto di manzo all griglia con tartufo nero \$ 38** Prime Beef filet mignon grilled, topped with black truffle
- **Filetto di branzino al forno con verdure di stagione \$ 36** Oven Baked filet of Sea Bass with sautéed mixed seasonal vegetables
- **Ossobuco alla toscana con patate al forno \$ 36** Veal shank braised in the traditional Tuscan way
- **Scaloppine con salsa ai capperi e limone \$ 30** The classic veal Piccata: veal scaloppini in a lemon capers sauce

Dolci – Choice of

- **Panna cotta ai frutti di bosco \$ 7** Fresh cream pudding in a wild berry sauce
- **Semifreddo al torrone \$ 7** Nougat Ice Cream Cake with chocolate sauce
- **Torta Caprese al cioccolato \$ 7** The delicious chocolate cake from the island of Capri
- **Gelato alla mandorla \$ 7** Antica's almond Gelato
- **Mousse al cioccolato \$ 7** Chocolate mousse

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