



Seasonal Weekly Specials

Antipasti – Appetizers

Salmone affumicato e Caviale Americano
Smoked Salmon topped with American Caviar

Chef Ciccio Tartara tricolore di pesce (Marco's fave)
Fish Tartar: salmon, tuna, sea bass, Tuscan evoo & citrus dressing

Polpo alla griglia, insalata di rucola, cipolle e Pachini
Antica's Grilled Octopus: *The Best Octopus recipe in the World*

Foie Gras Con salsa al Vin Santo
Pan Seared Hudson Valley Foie Gras with Vin Santo reduction

Primi e Secondi – Main Courses

Risotto con Gamberi, cozze, capperante e zucchine
Risotto with Fresh Tybee Island Shrimp, Mussels, Scallops and Zucchini

Paccheri con branzino (Marco's fave)
Paccheri pasta with sea bass and summer truffle

Pesce spada alla griglia con pesto di capperi e olive *
Grilled Swordfish, with capers and olive pesto

Filetto di manzo alla griglia con carpaccio di tartufo nero (Marco's fave)
Grilled prime center cut beef filet topped with black truffle carpaccio

Book your next dinner party in one of our **Private Dining**

The Betti Family Tuscan EVOO December 2013 harvest 1 liter bottle