



Marco during a cooking class



Marco and Sandro with White Truffles



Sandro with Porcini Mushrooms



Marco 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.

Marco's 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 most demanding Florentines.

**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 4 pm

Our Signature Antipasti - Appetizers

Bruschette con pomodori freschi e basilico \$ 9

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

Insalata di Marco \$ 12 *

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

Insalata con rucola e Parmigiano Reggiano \$ 11 *

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

Caprese: mozzarella di bufala, pomodori rucola olio ev Toscano \$ 12 *

Caprese salad: Italian buffalo milk mozzarella, flown in from Italy, with vine riped tomatoes and arugula and Tuscan e.v.o.o.

Spaghetti al pomodoro \$ 13 Appetizer

Spaghetti with Tuscan tomato sauce

Carpaccio di manzo \$ 14 * ^

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

Zuppa di fagioli cannellini e gamberi \$ 14 *

Cannellini beans soup with Red shrimp and truffle oil

Cappesante alla piastra con pasta di ceci \$ 16 *

Skillet seared Scallops atop chickpea puree

Prosciutto San Daniele e mozzarella di bufala \$ 16 *

San Daniele prosciutto and fresh buffalo milk mozzarella from Italy

Antipasto misto: Pecorino, Parmigiano, Prosciutto, Finocchiona e Olive \$ 26 *

Platter of Pecorino, Parmigiano, Prosciutto, Salami & Olives (\$ 13 per person Serves 2)

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

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

Salmone affumicato alla Toscana con insalata di spinaci e cetrioli \$ 14 *

Tuscan spices flavored Smoked Salmon atop baby spinach, cucumber and capers salad

Foie Gras Con salsa al Vin Santo \$ 16

Pan Seared Hudson Valley Foie Gras with Vin Santo reduction

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.

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

Our Signature Primi Piatti

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

Penne Pomodoro fresco e rucola \$ 13 Appetizer - \$ 19 Main Course
Whole Wheat Penne with Fresh Tomatoes and Arugula

Penne con Gamberi Fra' Diavola \$ 18 Appetizer - \$ 26 Main Course
Penne with spicy tomato sauce & shrimp

Ravioli al ragù toscano \$ 16 Appetizer - \$ 23 Main Course
Spinach and ricotta cheese house made Ravioli with traditional Tuscan meat sauce

Eliche al ragù di salsicce di maiale \$ 20 Main Course ONLY
Spiral shaped pasta with Tuscan pork sausages ragù (No Garlic)

Farfalle con pollo, pomodori secchi e zucchini \$ 20 Main Course ONLY
Bow tie pasta with chicken, sundried tomatoes and zucchini

Gemelli alla Fiorentina \$ 16 Appetizer - \$ 22 Main Course
Gemelli pasta with prosciutto, green peas, and fresh cream

Risotto con Gamberi, cozze, cappesante e zucchini * \$ 22 Appetizer - \$ 29 Main
Risotto with Fresh Shrimp, Mussels, Scallops and Zucchini

Gnocchi con Pomodoro e mozzarella \$ 18 Appetizer - \$ 26 Main Course
Gnocchi with Tuscan sauce and Mozzarella

Toppe ai funghi porcini \$ 24 Main Course ONLY
Pasta Squares with Porcini Mushrooms sautéed with a touch of fresh cream

Taglierini alla panna tartufata \$ 17 Appetizer - \$ 24 Main Course
House made Taglierini pasta with creamy truffle sauce

Farfalle alla polpa di granchio \$ 29 Main Course ONLY
Bow tie pasta, jumbo lump crab meat sautéed with shallots, tomato (just a little), parsley, in an evoo white wine sauce

Farfalle all'aragosta \$ 30 Main Course ONLY
Bow tie pasta with Maine Lobster sautéed with shallots, tomato (just a little), parsley, in an evoo white wine sauce

Any of the above sauces can be made with gluten free Penne pasta
Any of the above pasta can be made with Tuscan tomato sauce

The Truth About Pasta.....Fresh Pasta is not better than Dry Pasta: Just Different Traditional Italian Pasta Recipes Chart

Pasta with Seafood – 100% Dry Pasta
Pasta with Spicy Sauces with or without Tomato Sauce – 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

Chef Sandro Oven Roasted Tuscan Chicken \$ 25 *

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

Salmone alla Livornese \$ 26 *

Salmon sautéed with cherry tomatoes, olives & capers

Tonno alla griglia \$ 30 * (topped with black truffle \$ 38)

Sashimi grade filet of Tuna, grilled to liking, sautéed fresh veggie

Filetto di branzino del Pacifico al forno con verdure \$ 37 *

Oven roasted filet of Pacific Sea Bass (best bass in the world), sautéed fresh veggie

Carrè d'agnello al forno alla Toscana \$ 37 *

Tuscan Oven Roasted Rack of Lamb seasoned with Sage & Rosemary

Tagliata di manzo alla griglia con rucola \$ 36 *

Grilled prime beef Rib Eye steak sliced and served atop arugula lettuce

Filetto di manzo alla griglia con salsa verde \$ 38 * (topped with black truffle \$ 45)

Grilled prime center cut 8 oz. beef filet with parsley pine nuts pesto (on the side)

Lombatina di Vitella all griglia \$ 39 (cooked medium or medium well) *

Best Veal Chop in the City 14 oz., perfectly trimmed, sautéed fresh veggie

Ossobuco alla toscana \$ 40 *

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

Scaloppine di vitella alla Chiantigiana \$ 27 *

Veal Scaloppine topped with prosciutto & sage, sautéed fresh veggie

Petto di pollo arrosto piccante \$ 26 *

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

Swordfish and 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 con guazzetto di capperi \$ 32 *

Imported Mediterranean Branzino (whole fish boned) oven roasted topped with capers sauce

Pesce spada alla griglia con salsa verde \$ 29 *

Grilled Swordfish, with parsley pine nuts pesto

Contorni – Side dishes

Mista con rucola,radicchio e romana, olio e.v. e balsamico \$ 7 *

Mixed salad with chopped arugula, radicchio and romaine, Tuscan evoo & aged balsamic

Spinaci saltati con olio ev toscano e cipolle vidalia \$ 10 *

Baby Spinach, sautéed with Tuscan evoo and Vidalia onions

Ceci alla toscana \$ 6*Chickpeas boiled with sage & rosemary, evoo dressing

Lenticchie in umido \$ 6 * Braised lentils

Aparagi al vapore con olio extra vergine d’oliva toscano \$ 9 *

Steamed asparagus with Tuscan evoo

Patate al forno con salvia e rosmarino \$ 7 *

Oven roasted sage & rosemary potatoes

Carpaccio Tartufo Nero \$ 8 * (1 serving) Black Truffle Carpaccio

Spaghetti al pomodoro \$ 9 Spaghetti with Tuscan tomato sauce

Radicchio rosso con EV e balsamico \$ 7

Red radicchio lettuce finely chopped, evoo & balsamic dressing

Dolci, frutta e formaggi

Cannoli con crema Chantilly \$ 8

Cannoli stuffed with house made Chantilly cream

Panna cotta con salsa ai frutti di bosco \$ 7 *

Fresh cream pudding with wild berry sauce

Torta della Nonna \$ 8

The delicious Florentine grandmother’s cake with custard cream.

Mousse al cioccolato \$ 7 *

Chocolate mousse

Semifreddo al torrone \$ 8 *

Nougat Ice Cream cake

Gelato alla Mandorla \$ 7 *

Antica’s famous Almond gelato

Torta Caprese al cioccolato \$ 8 *

The Capri Island chocolate cake

Frutta di stagione \$ 7 *

Fresh Seasonal fruit

Fragole con panna \$ 7 *

Strawberries with house made whipped cream

Parmigiano Reggiano \$ 8 *

Parmigiano Reggiano: simply the best Italian cheese

Pecorino Toscano \$ 8 *

Pecorino: the traditional sheep’s milk cheese from Tuscany

Espresso \$ 3.5 **Cappuccino** \$ 4.5