



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.(clockwise: mamma Rosanna, babbo Silvano, Sandro and Marco)

## *Antica Posta Ristorante*

The 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.

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Open every day at 4 pm

# *Antica Posta*

*Ristorante toscano*

## **Chefs Alessandro & Gianni Signature Antipasti - Appetizers**

### **Melanzane alla Parmigiana**

Eggplant Parmigiana: oven baked layers of eggplant, tomato sauce, Mozzarella and Parmigiano

### **Cappesante con passata di ceci \***

Seared sea scallops atop chickpea purée

### **Il salame dei Betti \***

The Betti Family air dried cured Tuscan Salami

### **Salsicce di vitella alla griglia con lenticchie \***

House made veal sausages grilled and served with lentils

### **Insalata con rucola e Parmigiano Reggiano \***

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

### **Prosciutto San Daniele e mozzarella di bufala \***

San Daniele prosciutto and fresh buffalo milk mozzarella from Italy

### **Polpette toscane**

Classic Tuscan meat balls served with tomato sauce

### **Carpaccio di manzo**

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

### **Insalata con mozzarella di bufala, pomodori e rucola**

Fresh Italian buffalo milk mozzarella, tomatoes, arugula, Tuscan e.v.o.o.

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

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

### **Bruschette con pomodori freschi e basilico**

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

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

Antipasto tray: Pecorino, Parmigiano, Prosciutto, Salami & Olives (Serves 2)

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

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

# *Antica Posta*

*Ristorante toscano*

## **Our Signature Primi Piatti**

**Ravioli al ragù toscano** Appetizer - Main Course  
Spinach and ricotta cheese Ravioli with traditional Tuscan meat sauce

**Farfalle all'aragosta** Appetizer - Main Course \*  
Bow tie pasta with fresh Maine Lobster, sautéed in a white wine and e.v.o.o. sauce

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

**Spaghetti al pomodoro** Appetizer - Main Course \*  
Spaghetti with Tuscan tomato sauce

**Ravioli al burro e salvia** Appetizer - Main Course  
Spinach and ricotta cheese Ravioli with house made butter and sage

**Farfalle alla polpa di granchio** Appetizer - Main Course  
Bow tie pasta with jumbo lump crab meat, extra virgin olive oil and white wine sauce

**Pasta del giorno \$ Market** - Ask your waiter for today's special\*  
Pasta of the day made with fresh seasonal ingredients

**Risotto del giorno \$ Market** - Ask your waiter for today's special\*  
Risotto of the day made with fresh seasonal ingredients

**\*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**

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*Ristorante toscano*

## **Secondi Piatti**

### **Lombatina di Vitella all griglia con verdure di stagione \***

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 branzino al forno con verdure di stagione \***

Oven roasted filet of Mero Sea Bass (the best bass in the world), fresh seasonal vegetables

### **Pesce spada alla griglia con pesto di capperi e olive \***

Grilled Swordfish, with capers and olive pesto

### **Filetto di manzo all'aceto balsamico**

Prime beef filet mignon sautéed in a balsamic reduction, seasonal vegetables and lentils

### **Lombatine d'agnello "scottadito" \***

Grilled rack of lamb with rosemary olive oil, sautéed vegetables

### **Ossobuco alla toscana**

Centre cut Veal shank braised in the traditional Tuscan way

### **Scaloppine con salsa ai capperi e limone**

Veal Piccata: Scaloppini in a lemon butter caper sauce

### **Tagliata di manzo con rucola \***

Prime beef Rib Eye Steak, grilled to perfection and sliced on top of arugula lettuce

### **Chef Sandro Oven Roasted Tuscan Chicken \***

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

## **Contorni – Side dishes**

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

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

### **Spinaci saltati con olio ev toscano e cipolle vidalia \***

Baby Spinach, sautéed with Tuscan evooo and Vidalia onions

### **Aparagi al vapore con olio extra vergine d'oliva toscano \***

Steamed asparagus with Tuscan extra virgin olive oil

### **Lenticchie organiche dell'Umbria \***

Braised Organic Lentils from Umbria

### **Patate al forno con salvia e rosmarino \***

Oven roasted sage & rosemary potatoes

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## **Dolci, frutta e formaggi**

### **I dolci del giorno \$ market**

Ask your server about our daily dessert specials

### **Panna cotta con salsa ai frutti di bosco \***

Fresh cream pudding with wild berry sauce

### **Mousse al cioccolato \***

Chocolate mousse

### **Semifreddo al torrone**

Nougat Ice Cream cake

### **Gelato alla Mandorla**

Antica's famous Almond gelato

### **Torta Caprese al cioccolato**

The Capri Island chocolate cake

### **Frutta di stagione \***

Fresh Seasonal fruit

### **Parmigiano Reggiano \***

Parmigiano Reggiano: simply the best Italian cheese

### **Pecorino Toscano \***

Pecorino: the traditional sheep's milk cheese from Tuscany

### ***illy* espresso**

### **Cappuccino with *illy* coffee**

### **Dessert Wines by the bottle**

**Moscato Nivole Michele Chiarlo (375 ml – 4 glasses)**

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