

## Antica Posta Private Parties Menu

DATE: Guest name: Tel.: E-mail: # of people:

**Hors d'oeuvre: Trays of (to be selected – 1 tray serves 12 ppl)**

**Polpette di carne alla Toscana x \$ 29 per tray** Classic Tuscan meat balls served with spicy tomato sauce

**Pizzette Margherita x \$ 25 per tray** Mini Pizzas Margherita

**Salsicce di maiale alla griglia x \$ 25 per tray** House made Grilled Pork sausages

**Gamberi rossi saltati in padella X \$ 35 per tray** Pan seared fresh red shrimp

### Antipasti – Choice of

**Insalata con rucola e Parmigiano Reggiano \$ 12 \***

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

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

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

**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 \$ 9**

Bruschette with fresh tomatoes and basil

**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

### Main Courses – Choice of

**Risotto agli asparagi \$ 24**

Risotto with asparagus (vegetarian & vegan)

**Penne con Gamberi Fra' Diavola \$ 27**

Penne with spicy tomato sauce & shrimp

**Ravioli alla Pomarola \$ 19 Main Course**

Spinach and ricotta cheese Ravioli with Tuscan tomato sauce

**Ravioli al ragù toscano \$ 17 Appetizer - \$ 24 Main Course**

Cheese Ravioli with traditional Tuscan meat sauce

**Gemelli alla Fiorentina \$ 22**

Gemelli pasta with prosciutto, green peas, and fresh cream

**Farfalle all'aragosta \$ 32**

Bow tie Pasta with fresh Maine Lobster sautéed in an evoo and white wine sauce

**Tonno alla griglia con tartufo nero \$ 39**

Grilled sashimi grade Tuna filet, topped with black truffle

**Salmone alla Livornese \$ 27 \***

Salmon sautéed with cherry tomatoes, olives & capers

**Scaloppine di vitella alla Chiantigiana \$ 27 \***

Veal Scaloppine topped with prosciutto & sage, sautéed fresh veggie

**Petto di pollo arrosto con salsa al tartufo nero \$ 28 \***

The Betti Family Roasted Chicken breast with black truffle sauce. Best roasted chicken you could ever eat.

**Lombatina di Vitella all griglia con verdure di stagione \$ 40**

*Best Veal Chop in the City* 14 oz., perfectly trimmed, sautéed seasonal vegetables.

**Filetto di manzo alla griglia con salsa verde \$ 39**

*Best Italian Filet 8 oz.* Grilled prime center cut beef filet with parsley pine nuts pesto

**Filetto di branzino al forno con verdure di stagione \$ 38 \***

Oven Baked filet of Sea Bass with sautéed mixed seasonal vegetables

### 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

**Torta della nonna \$ 8** The Florentine grandma's cake with custard cream

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

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