

Happy Valentine's Day

Appetizer - Choice of Insalata di Marco *

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 *

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

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

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

Prosciutto San Daniele e mozzarella di bufala *

San Daniele prosciutto and fresh buffalo milk mozzarella from Italy

Salmone affumicato alla Toscana con insalata di spinaci e cetrioli *

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

Polpo alla griglia, insalata di rucola, cipolle e Pachini *

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

Gemelli alla Fiorentina

Gemelli pasta with prosciutto, green peas, and fresh cream

Foie Gras Con salsa al Vin Santo

Pan Seared Hudson Valley Foie Gras with Vin Santo reduction

Main Course – Choice of Farfalle all'aragosta

Bow tie pasta with fresh Maine Lobster, sautéed in a white wine and evoo sauce

Penne con Gamberi Fra' Diavola

Penne with spicy tomato sauce & shrimp

Farfalle alla polpa di granchio

Bow tie pasta with jumbo lump crab meat, extra virgin olive oil and white wine sauce

Salmone alla Livornese *

Salmon sautéed with cherry tomatoes, olives & capers

Risotto con Gamberi, cozze, cappelletti e zucchini

Risotto with Fresh Shrimp, Mussels, Scallops and Zucchini

Filetto di branzino al forno con verdure *

Oven roasted filet of Mero Sea Bass fresh seasonal vegetables

Tonno alla griglia con tartufo nero *

Sashimi grade filet of Tuna, grilled, topped with black truffle

Petto di pollo arrosto con salsa al tartufo nero *

Flash roasted free range chicken breast with black truffle sauce

Lombatina di Vitella all griglia *

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

Carrè d'agnello al forno alla Toscana *

Tuscan Oven Roasted Rack of Lamb seasoned with Sage & Rosemary

Filetto di manzo alla griglia *

Best Italian Filet: Grilled prime center cut beef filet with au jus

Pesce spada alla griglia con salsa verde*

Grilled Swordfish, with parsley pine nuts pesto

Dessert – Choice of

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

Cheese Course

Parmigiano Reggiano & Pecorino Toscano

Parmigiano Reggiano & Pecorino:
Simply the best Italian cheese

\$ 79 per person ++

* = Gluten free + all pasta dishes can be made with gluten free pasta

