



*Marco during a cooking class*



*Marco and Sandro with White Truffles*

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.



*Sandro with Porcini Mushrooms*

**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 \$ 12 \***

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

### **Caprese: mozzarella di bufala, pomodori rucola olio ev Toscano \$ 13 \***

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 \$ 15 \***

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

### **Zuppa di fagioli cannellini e gamberi \$ 15 \***

Cannellini beans soup with Red shrimp and truffle oil

### **Cappesante alla piastra con pasta di ceci \$ 17 \***

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 \$ 15 \***

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

### **Foie Gras Con salsa al Vin Santo \$ 17**

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☺

**Rigatoni con ragù di pesce alla Puttanesca** \$ 23 Main Course ONLY  
Rigatoni with fresh fish ragù Puttanesca style

**Penne con Gamberi Fra' Diavola** \$ 18 Appetizer - \$ 27 Main Course  
Penne with spicy tomato sauce & shrimp

**Ravioli alla Pomarola** \$ 19 Main Course ONLY  
Spinach and ricotta cheese Ravioli with Tuscan tomato sauce

**Eliche al ragù di salsicce di maiale** \$ 21 Main Course ONLY  
Spiral shaped pasta with Tuscan pork sausages ragù (No Garlic)

**Ravioli al ragù toscano** \$ 17 Appetizer - \$ 24 Main Course  
Cheese Ravioli with traditional Tuscan meat sauce

**Farfalle con pollo, pomodori secchi e zucchini** \$ 21 Main Course ONLY  
Bow tie pasta with chicken, sundried tomatoes and zucchini

**Gemelli alla Fiorentina** \$ 17 Appetizer - \$ 23 Main Course  
Gemelli pasta with prosciutto, green peas, and fresh cream

**Risotto con Gamberi, cozze, cappelletti e zucchini \*** \$ 22 Appetizer - \$ 30 Main  
Risotto with Fresh Shrimp, Mussels, Scallops and Zucchini

**Gnocchi con Pomodoro e mozzarella** \$ 18 Appetizer - \$ 27 Main Course  
Gnocchi with Tuscan sauce and Mozzarella

**Taglierini alla panna tartufata** \$ 18 Appetizer - \$ 25 Main Course  
House made Taglierini pasta with creamy truffle sauce

**Farfalle alla polpa di granchio** \$ 30 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** \$ 32 Main Course ONLY  
Bow tie pasta with fresh 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 \$ 26 \***

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 \$ 27 \*** (cooked medium well or well)

Salmon sautéed with cherry tomatoes, olives & capers

### **Tonno alla griglia \$ 31 \*** (topped with black truffle \$ 39)

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

### **Filetto di branzino del Pacifico al forno con verdure \$ 38 \***

Oven roasted filet of Pacific Sea Bass (similar to Chilean), sautéed fresh veggie

### **Carrè d'agnello al forno alla Toscana \$ 37 \*** (cooked medium rare or medium)

Tuscan Oven Roasted Rack of Lamb seasoned with Sage & Rosemary

### **Roast Beef alla Toscana con insalata \$ 19 \***

Sliced Tuscan Roast Beef (Eye of round cut of Piedmontese beef) salad, natural au jus

### **Tagliata di manzo Piemontese alla griglia con rucola \$ 37 \***

Grilled Piedmontese beef Strip Steak sliced and served atop arugula lettuce

### **Filetto di manzo alla griglia con salsa verde \$ 39 \*** (topped with black truffle \$ 46)

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

### **Lombatina di Vitella all griglia \$ 40** (cooked medium) \*

*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 \$ 27 \***

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 \$ 33 \***

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

### **Pesce spada alla griglia con salsa verde \$ 30 \***

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**