

Antica Posta
Private Parties Menu

Date: _____

Guest name: _____

Tel.: _____

E-mail: _____

of people: _____

Dining area: _____

Hors d'oeuvre: Trays of (to be selected)

- **Saccotini con Verdure di stagione x \$ 20 per tray** Puff pastry Pockets stuffed with sautéed seasonal vegetables
- **Polpette di carne alla Toscana x \$ 25 per tray** Classic Tuscan meat balls served with spicy tomato sauce
- **La Finocchiona dei Betti x \$ 20 per tray** The Betti Family fennel flavored air dried cured Tuscan Salami
- **Salsicce di vitella alla griglia x \$ 25 per tray** House made Grilled Veal sausages

Antipasti – Choice of one

- **Insalata con rucola e Parmigiano Reggiano \$ 9** Salad with arugula lettuce and Parmigiano cheese, with Tuscan extra virgin olive oil
- **Insalata Caprese: mozzarella di bufala, pomodori pachini e basilico \$ 10** Caprese salad: Italian buffalo milk mozzarella, cherry tomatoes, basil, Tuscan e.v.o.o.
- **Bruschette con pomodori e basilico \$ 8** Bruschette with fresh tomatoes and basil
- **Melanzane alla Parmigiana \$ 12** Eggplant Parmigiana
- **Ravioli al ragù toscano \$ 13** Spinach and ricotta cheese ravioli with traditional Tuscan meat sauce

Main Courses – Choice of one

- **Risotto agli asparagi \$ 20** Risotto with asparagus
- **Farfalle alla polpa di granchio \$ 25** Bow tie Pasta with jumbo lump crab meat sautéed in an evoo and white wine sauce
- **Gemelli alla Fiorentina \$ 20** Gemelli pasta with prosciutto, green peas, and fresh cream
- **Farfalle all'aragosta \$ 29** Bow tie Pasta with fresh Maine Lobster sautéed in an evoo and white wine sauce
- **Filetto di tonno alla griglia con insalata mista \$ 27** Sashimi grade filet of Tuna, grilled, served with mixed salad
- **Chef Sandro Oven Roasted Tuscan Chicken \$ 22** The Betti Family Oven Roasted Chicken Recipe at its best Free range chicken marinated with evoo and Tuscan herbs. Best roasted chicken you could ever eat.
- **Lombatina di Vitella all griglia con verdure di stagione \$ 34** 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 manzo all'aceto balsamico \$ 30** Prime Beef filet mignon sautéed in a balsamic reduction
- **Filetto di branzino al forno con verdure di stagione \$ 30** Oven Baked filet of Sea Bass with sautéed mixed seasonal vegetables
- **Ossobuco alla toscana con patate al forno \$ 30** Veal shank braised in the traditional Tuscan way
- **Scaloppine con salsa ai capperi e limone \$ 29** The classic veal Piccata: veal scaloppini in a lemon capers sauce

Dolci – Choice of one

- **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

Price: \$ (food & beverages) + Sale Tax % + 20 % gratuity