



ANTICA MARE

Marco during a cooking class

Marco Betti proudly invites you to taste the simple, flavorful dishes that have made Italian and Tuscan cooking the most appreciated cuisine in the world. After 16 Years in Buckhead, Atlanta, the new sister restaurant Antica Mare Miami brings to our community the same genuine and sincere cuisine of Tuscany. You will enjoy the delicate blend of pastas, risottos, meats, fish, vegetables, spices and condiments that for centuries have pleased the palate of the most demanding Florentines.



Antica Mare

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ANTICA MARE

SIGNATURE SPECIALS

Antipasti – Appetizers

Polpo alla Griglia \$ 16 *

The Best Octopus recipe in the World garnished with Arugula salad

Capesante con passata di ceci \$ 15 *

Seared sea scallops atop chickpea purée

Crudo di Tonno con carpaccio di tartufo nero \$ 16 *

Fresh sashimi grade Tuna Crudo topped with black truffles carpaccio

Primi e Secondi Main Course size

Farfalle alla polpa di granchio \$ 29 Main ONLY*

Bow tie pasta, jumbo lump crab meat sautéed with shallots, tomato (just a little), parsley, in an evoo white wine sauce

Risotto con Gamberi, cozze, capesante e zucchine \$ 29 Main ONLY

Risotto with Fresh Shrimp, Mussels, Scallops and Zucchini

Scaloppine di vitella con funghi Porcini \$ 32 *

Veal Scaloppine with porcini mushrooms, sauteed fresh veggie

Filetto di branzino del Pacifico al forno con verdure \$ 36 *

Oven roasted filet of Pacific Ocean Mero Sea Bass, sauteed fresh veggie

Carrè d'agnello arrosto alla Toscana \$ 36 *

Tuscan Oven Roasted Rack of Lamb seasoned with Sage & Rosemary, sauteed fresh veggie.

Filetto di manzo alla griglia con la salsa verde di Chef Ciccio \$ 38

Grilled prime center cut beef filet with parsley pine nuts pesto, sauteed fresh veggie.

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

18% Service Charge Added

ANTICA MARE

Our Signature Antipasti - Appetizers

Insalata di Marco \$ 9 *

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 \$ 9 *

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

Insalata Caprese: mozzarella di bufala, pomodori, rucola e olio e.v. Toscano \$ 10 *

Caprese salad: Italian buffalo milk mozzarella, flown in from Italy, with vine riped tomatoes, arugula and Tuscan e.v.o.o.

Bruschette con pomodori freschi e basilico \$ 8

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

Salsicce di maiale con lenticchie \$ 12 *

Oven roasted house made pork sausages with braised lentils

Crudo di Branzino \$ 13 *

Fresh Pacific Sea Bass Crudo, Arugula, evoo citrus dressing

Pepata di cozze \$ 12 *

Prince Edward Island Mussels sautéed in a white wine, black peppercorn evoo sauce

Prosciutto di Parma e piccola insalata di rucola \$ 9 *

Prosciutto from Parma, sliced to order served with small arugula salad

Zuppa di fagioli cannellini , gamberi e olio tartufato \$ 14 *

Cannellini beans soup with red shrimp and truffle oil

Polpette toscane \$ 12 *

Classic Tuscan meat balls served with tomato sauce

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Our Signature Primi Piatti

Spaghetti alla Pomarola Toscana \$ 12 Appetizer - \$ 16 Main Course*

Spaghetti with Tuscan Pomarola sauce

Penne integrali con Pachini e Rucola \$ 12 Appetizer - \$ 16 Main Course*

Whole wheat Penne with Fresh Cherry Tomatoes and Arugula

Gnocchi alla Pomarola 14 Appetizer - \$ 17 Main Course

Gnocchi (made daily in house fresh and **tender**) with Tuscan tomato sauce

Tagliatelle con ragù di salsicce di maiale \$ 19 Main ONLY

House made Tagliatelle with pork sausages ragù

Farfalle con pollo, pomodori secchi e zucchine \$ 19 Main ONLY*

Bow tie pasta with chicken, sundried tomatoes and zucchini

Gemelli alla Fiorentina \$ 15 Appetizer - \$ 19 Main Course*

Gemelli pasta with prosciutto, green peas, and fresh cream

Ravioli al burro e salvia \$ 14 Appetizer - \$ 20 Main Course

Spinach and ricotta cheese Ravioli with house made butter and sage

Scialatelli al ragù di pesce \$ 22 Main ONLY

Scialatelli (house made short noodles) with mix fresh fish ragù in a tomato sauce

Ravioli al ragù toscano \$ 16 Appetizer - \$ 22 Main Course

Spinach and ricotta cheese Ravioli with traditional Tuscan meat sauce

Taglierini alla panna tartufata \$ 16 Appetizer - \$ 22 Main Course

House made Tagliolini pasta with creamy truffle sauce

Gnocchi ragù toscano \$ 16 Appetizer - \$ 22 Main Course

Gnocchi (made daily fresh and **tender**) with traditional Tuscan meat sauce

Gnocchi con Pomodoro e mozzarella \$ 17 Appetizer - \$ 24 Main Course

Gnocchi (made daily fresh and **tender**) with Tomato sauce and Italian buffalo milk Mozzarella

Penne con Gamberi Fra' Diavola \$ 17 Appetizer - \$ 24 Main Course

Penne with spicy tomato sauce & shrimp

Risotto con funghi Porcini \$ 24 Main ONLY *

Risotto with Porcini Mushrooms

**Any of the above sauces can be made with gluten free Penne pasta.*

Parmigiano not offered with seafood, truffle and mushrooms pastas in respect of Italian Cuisine Traditions

**The Truth about Pasta...Fresh Pasta is not better than Dry Pasta: Just Different
Italian Cuisine Classic Recipes Chart**

Pasta with Seafood – 90% Dry Pasta 10% Fresh 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

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Our Signature Secondi Piatti

Salmone alla Livornese \$ 26 *

Salmon sautéed with cherry tomatoes, olives & capers, sauteed fresh veggie.

Gamberi in guazzetto \$ 24 *

Red Shrimp sauteed in a white wine evoo sauce, cherry tomatoes, mista

Roast Beef alla toscana \$ 19 *

Kobe roast beef seasoned with Tuscan herbs, sliced thin topped with natural au jus

Tonno alla griglia \$ 29 *

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

Chef Ciccio Pollo arrosto alla toscana \$ 22 *

Chef Ciccio slow roasted Chicken Recipe at its best. Free range half chicken marinated with Tuscan herbs slowly cooked to perfection. **Best slow roasted chicken you could ever eat**

Scaloppine di vitella alla Chiantigiana \$ 28 *

Veal Scaloppine topped with prosciutto & sage, sauteed fresh veggie

Oven Roasted Tuscan Chicken Breast with truffle sauce \$ 26 *

The Betti Family Oven Roasted Chicken Breast Recipe at its best with black truffle sauce. **Best flash roasted chicken breast you could ever eat**

Filetti di maiale alla mostarda \$ 24 *

Pork filet medallions sautéed with whole grain mustard sauce, sauteed fresh veggie

Contorni – Side dishes

Insalata con pomodori, rucola e olio e.v. Toscano \$ 6 *

Vine riped tomatoes, arugula and Tuscan e.v.o.o.

Mista con rucola,radicchio e romana, olio e.v. e balsamico \$ 6 *

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

Ceci alla toscana \$ *6

Chickpeas Tuscan style boiled with sage & rosemary, evoo dressing

Lenticchie in umido \$ 6 *

Braised lentils

Patate al forno con salvia e rosmarino \$ 6 *

Oven roasted sage & rosemary potatoes

Asparagi al vapore \$ 7 *

Steamed asparagus with Tuscan extra virgin olive oil

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Dolci, frutta e formaggi

Panna cotta con salsa ai frutti di bosco \$ 7 *

Fresh cream pudding with wild berry sauce

Mousse al cioccolato \$ 6 *

Chocolate mousse

Semifreddo al torrone \$ 8

Nougat Ice Cream cake

Tiramisù classico \$ 7

Layers of Marscarpone cream and Pavesini cookies dipped in espresso coffee

Torta Caprese al cioccolato \$ 7

The Capri Island chocolate cake

Cannoli con crema Chantilly \$ 8

Cannoli stuffed with house made Chantilly cream

Fragole alla panna \$ 7 *

Strawberries with house made fresh whipped cream

Dolce del giorno \$ Market

Daily dessert Special: ask your Server \$ Market

Parmigiano Reggiano \$ 8 *

Parmigiano Reggiano: simply the best Italian cheese

Pecorino Toscano \$ 8 *

Pecorino: sheep's milk cheese from Tuscany

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