



*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.



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## **Our Signature Antipasti - Appetizers**

### **Insalata di Marco \$ 9 \* (*Marco's fave*)**

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

### **Polpo alla Griglia \$ 16**

The Best Octopus recipe in the World garnished with Arugula salad

### **Cappesante con passata di ceci \$ 15 \***

Seared sea scallops atop chickpea purée

### **Crudo di Tonno con carpaccio di tartufo nero \$ 16 \* (*Marco's fave*)**

Fresh sashimi grade Tuna Crudo topped with black truffles carpaccio

### **Crudo di Branzino \$ 13 \* (*Marco's fave*)**

Fresh Pacific Sea Bass Crudo, Arugula, evoo citrus dressing

### **Prosciutto di Parma e mozzarella di bufala \$ 15 \***

Parma prosciutto and fresh buffalo milk mozzarella from Italy

### **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

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

18% Service Charge Added



### **Our Signature Primi Piatti**

**Spaghetti alla Pomarola Toscana \$ 12 Appetizer - \$ 18 Main Course\***

Spaghetti with Tuscan Pomarola sauce

**Penne integrali con Pachini e Rucola \$ 12 Appetizer - \$ 18 Main Course\***

Whole wheat Penne with Fresh Cherry Tomatoes and Arugula

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

Spinach and ricotta cheese Ravioli with house made butter and sage

**Penne integrali con Gamberi Fra' Diavola \$ 17 Appetizer - \$ 25 Main Course**

Whole wheat Penne with spicy tomato sauce & shrimp

**Ravioli al ragù toscano \$ 15 Appetizer - \$ 22 Main Course**

Spinach and ricotta cheese Ravioli with traditional Tuscan meat sauce

**Gemelli alla Fiorentina \$ 15 Appetizer - \$ 22 Main Course\***

Gemelli pasta with prosciutto, green peas, and fresh cream

**Taglierini alla panna tartufata \$ 17 Appetizer - \$ 24 Main Course**

House made Tagliolini pasta with creamy truffle sauce

**Farfalle alla polpa di granchio \$ 29 Main ONLY\* (*Marco's fave*)**

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, cappesante e zucchini \$ 29 Main ONLY (*Marco's fave*)**

Risotto with Fresh Shrimp, Mussels, Scallops and Zucchini

**Gnocchi alla Pomarola 15 Appetizer - \$ 21 Main Course**

Gnocchi with Tuscan tomato sauce

**Gnocchi ragù toscano \$ 16 Appetizer - \$ 23 Main Course**

Gnocchi with traditional Tuscan meat sauce

**Gnocchi con Pomodoro e mozzarella \$ 18 Appetizer - \$ 25 Main Course**

Gnocchi with Tuscan sauce and Mozzarella

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

**No grated Parmigiano cheese will be offered with seafood, truffle and mushrooms pastas  
by our servers in respect of authentic Italian Cuisine Traditions**

**The Truth About Pasta.....Fresh Pasta is not better than Dry Pasta: Just Different  
Traditional Italian Pasta 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



### **Our Signature Secondi Piatti**

#### **Salmone alla Livornese \$ 26 (Marco's fave)**

Salmon sautéed with cherry tomatoes, olives & capers, 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

#### **Tonno alla griglia \$ 30 (topped with truffle carpaccio \$ 38) (Marco's fave)**

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

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

The Betti Family Oven Roasted Chicken Breast Recipe at its best. Free range chicken marinated with extra virgin olive oil and Tuscan herbs. Best roasted chicken you could ever eat

#### **Scaloppine di vitella con funghi porcini \$ 34**

Veal Scaloppine with Porcini mushrooms, sauteed fresh veggie.

#### **Carrè d'agnello arrosto alla Toscana \$ 36 \***

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

#### **Filetti di maiale alla mostarda \$ 27 \***

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

#### **Filetto di manzo alla griglia con la salsa verde di Chef Ciccio \$ 38 (Marco's fave)**

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

### **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 \$ 12 \***

Baby Spinach, sautéed with Tuscan evoo and Vidalia onions

#### **Asparagi al vapore con olio extra vergine d'oliva toscano \$ 9 \***

Steamed asparagus with Tuscan extra virgin olive oil

#### **Patate al forno con salvia e rosmarino \$ 7 \***

Oven roasted sage & rosemary potatoes

#### **Carpaccio Tartufo Nero \$ 10 ( 1 serving )**

Black Truffle Carpaccio to be added on top of any dish of your choice

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



### Dolci, frutta e formaggi

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

Fresh cream pudding with wild berry sauce

**Mousse al cioccolato \$ 7 \***

Chocolate mousse

**Semifreddo al torrone \$ 8**

Nougat Ice Cream cake

**Tiramisù classico \$ 8 (*Marco's fave*)**

Layers of Marscarpone cream and Pavesini cookies dipped in espresso coffee

**Torta Caprese al cioccolato \$ 8**

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

**Parmigiano Reggiano \$ 9 \***

Parmigiano Reggiano: simply the best Italian cheese

**Pecorino Toscano \$ 9 \***

Pecorino: sheep's milk cheese from Tuscany