

Antica Mare

Tuscan Restaurant & Bar

MENU

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



Marco during a cooking class

ANTICA MARE

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 17 Years (and counting) 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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ANTICA MARE

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

Carpaccio di manzo classico \$ 10

Thin slices of raw Kobe beef on a bed of arugula, lemon evoo dressing, topped with Parmigiano

Salsicce di maiale con lenticchie \$ 10 *

Oven roasted house made pork sausages with braised lentils

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 \$ 12 *

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*

ANTICA MARE

Primi Piatti

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

Spaghetti with Tuscan Pomarola sauce

Gnocchi alla Pomarola 14 Appetizer - \$ 17 Main Course

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

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

Strozzapreti al ragú di pesce \$ 19 Main ONLY

House made short noodles with fresh fish ragú (swordfish, tuna, salmon) 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 agli asparagi \$ 22 Main ONLY *

Risotto with asparagi (classic Italian mild flavor profile)

**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

ANTICA MARE

Secondi Piatti

Salmone alla Livornese \$ 26 *

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

Gamberi in guazzetto \$ 22 *

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

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**

Carrè d'agnello arrosto alla Toscana \$ 36 *

Tuscan Oven Roasted Rack of Lamb seasoned with Sage & Rosemary, 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

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

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 \$ 14 *

Seared sea scallops atop Tuscan chickpea purée

Primi e Secondi Main Course size

Farfalle alla polpa di granchio \$ 26 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, cappesante e zucchine \$ 26 Main ONLY

Risotto with Fresh Shrimp, Mussels, Scallops and Zucchini

Dentice rosso in padella con porcini \$ 26 *

Red snapper sautéed with porcini mushrooms

Stinco d'agnello in umido con radicchio e salsa al Chianti \$ 24 *

Lamb shank stewed with radicchio lettuce in a Chianti wine reduction

Tagliata alla griglia con rucola \$ 36 *

Prime Rib Eye 12oz Steak, trimmed in house, seasoned and grilled Tuscan style, sliced and served over arugula lettuce, topped evoo

Lombatina di vitella alla griglia \$ 42 * (cooked medium or medium well only)

The best Veal Chop, 12oz half inch thick, seasoned and grilled Tuscan style, sautéed veggio. **You'll eat everything except the bone**

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

ANTICA MARE

Dolci, frutta e formaggi

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

Fresh cream pudding with wild berry sauce

Tortino al cioccolato \$ 8

The delicious Lava Chocolate cake from Chef Henry

Mousse al cioccolato \$ 6 *

Chocolate mousse

Semifreddo al torrone \$ 8

Nougat Ice Cream cake

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

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

Per tutti gli amanti del vino – For all the wine lovers

We can now offer prestigious wines by the glass, having each glass taste as if the bottle was just opened. Enhancing our wine offering, we are proud to introduce the Enomatic Wine System from Tuscany.

Thanks to the innovative technology of Enomatic the freshness of the bottles of wine is preserved.

Try for yourself: Tasting is Believing.

RED WINE BY THE GLASS

Chianti Classico Riserva	2012 - Nozzole – Tuscany	\$ 10
Super Tuscan Crognolo	2013 - Setti Ponti – Tuscany	\$ 12
Ripasso Campofiorin “Brolo”	2010 - Masi - Veneto	\$ 10
Cabernet Sauvignon	2012 - Five Rivers - California	\$ 10
Pinot Noir	2014 - Hahn - Mendocino- California	\$ 7
Merlot	2014 - Candoni – Friuli	\$ 8
Malbec	2014 – Nieto – Mendoza	\$ 10

**CHAMPAGNE, SPARKLING ROSÉ AND WHITE WINES
BY THE GLASS**

Champagne Rosè	N. V. Leon Lenois (Split Bottle)	\$ 20
Prosecco	N. V.- Bocelli- Italy	\$ 8
Moscato d’Asti Moncalvina	2014 - Coppo - Italy	\$ 9
Pinot Grigio	2014 – Pighin - Italy	\$ 9
Chardonnay	2014 – Proemio – Mendoza, Argentina	\$ 9
Sauvignon Blanc	2014 - Cantina Valle Isarco	\$ 9
Rosè Cape Bleu	2015 – Colombo – France	\$ 9
Chardonnay	2014 – Cakebread - Napa Valley	\$ 15
Albarino Riax Baixas	2014 - Torre La Moreira - Spain	\$ 10

**Please note that vintages may vary. Your server will happily confirm the vintage
Wine Service (Corkage Fee) \$ 20 per 750ml btl**