



Antica Pesa

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Antipasti

ITEM	PRICE
Prosciutto di Parma e Bufala Mozzarella Prosciutto di parma cured 30 months, fresh buffalo mozzarella	\$20.00
Vitello Tonnato Rôti de veau cuit lentement, parsemé de câpres de Pantelleria, nappé d'une mayonnaise aux anchois et d'une mousse de tho...	\$25.00
Burrata, Melanzana e Basilico Imported burrata, roasted eggplant, basil oil, tomato confit	\$22.00
Vignarola Seasonal greens, fava beans, grilled shallots, fresh artichokes, Pecorino Romano	\$19.00
Polpo e Radici Roasted octopus, potato foam, charred sunchoke, licorice root, Aceto balsamico, honey sauce	\$25.00
Anatra, Fichi e Gelato alla Mostarda Smoked duck breast prosciutto, sun-dried figs, almond crumble, mustard gelato & fig cream	\$23.00
Fave, Pecorino e Tartufo Kataifi dough nest, Pecorino Romano, fava beans, poached egg, pecorino and truffle sauce, shaved black truffle	\$24.00

Pasta

ITEM	PRICE
Rigatoni all'Amatriciana Guanciale, slow-cooked San Marzano tomato sauce, Pecorino Romano	\$26.00
Spaghetti Cacio e Pepe Un mélange gourmand de Parmigiano Reggiano et Pecorino Romano enrobe chaque brin de spaghetti al dente, tandis que du po...	\$25.00
Paccheri al Pomodoro Fresco Gragnano al dente paccheri, upstate New York organic tomatoes, Parmigiano Reggiano, fresh basil	\$24.00
Lasagna Feuilles de pâtes fraîches nappées de Parmigiano Reggiano. Enveloppées d'une couche de béchamel onctueuse, elles forment...	\$32.00
Risotto, Carciofi alla Brace e Caciocavallo Vialone nano rice, charred smoked artichokes, caciocavallo podolico cheese	\$32.00
Bottoni in Brodo Homemade bottoni filled with mortadella, prosciutto di Parma, oxtail & Parmigiano Reggiano, bone broth	\$34.00

Secondi

ITEM	PRICE
Pollo e Camomilla Chicken breast cutlet coated in chamomile infused breadcrumbs fried in clarified butter served with chamomile lemon aiol...	\$39.00
Baccalà, Ceci e Cavolo Nero Icelandic cod, roasted chickpeas & chickpea sauce, charred black kale, grilled shallots, parsley oil	\$39.00
Maialino Slow-cooked pork filet, fire roasted cauliflower, bone reduction glaze	\$36.00
Melanzana Faussement grillée et fumée, l'aubergine des Pays-Bas est nappée d'un glaçage tomate aigre-douce. Accentuée par une capo...	\$32.00

Contorni

ITEM	PRICE
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Caponata	\$16.00
Sautéed roasted eggplant, sweet peppers, celery, onion & pine nuts	
Patate Arrosto	\$14.00
Seasonal roasted potatoes, burnt thyme	
Cavolo Nero	\$14.00
Chou noir sauté à l'ail.	
Pomodori e Scalogno	\$14.00
Upstate New York organic tomatoes, marinated shallots	

Dolci

ITEM	PRICE
Sweet Box	\$14.00
Half a portion of tiramisu and two cannoli	
Tiramisu	\$14.00
Espresso soaked Savoiardi cookies, mascarpone, cocoa powder	
Cannoli	\$14.00
Four crispy shells, imported sheep's ricotta, pistachios, dark chocolate	

Beer

ITEM	PRICE
Menabrea	\$8.00
Italian lager. Must be 21 to purchase.	
Peroni	\$8.00
Italian pilsner. Must be 21 to purchase.	

Bevande

ITEM	PRICE
Lurisia Sparkling Water	\$8.00
Coke	\$6.00
false	
Diet Coke	\$6.00
false	
Sprite	\$6.00
Lurisia Still Water	\$8.00
false	