



## ON THE OCCASION OF THE 4<sup>TH</sup> EDITION OF THE WEEK OF ITALIAN CUISINE IN THE WORLD

We are pleased to invite you to a unique dinner prepared by  
Michelin-starred Chef Luigi Nastri and Antica Posta Chef Alessandro Betti

at

**Antica Posta Restaurant**  
Friday, November 22 | 7:30 PM

The dish selections presented will be crafted through authentic Italian recipes and exclusively prepared with traditional ingredients part of the Mediterranean cuisine.



**519 East Paces Ferry Rd NE**  
**Atlanta, GA 30305**

**Do not miss this exclusive dinner hosted for  
IACCSE Members and friends!**

**IACCSE Members \$69 ++ x Guest**

**General Public \$89 ++ x Guest**

Reservations open until **November 20**  
UPON AVAILABILITY

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## Welcome Reception

**Mini Pizza Margherita Puff Pastries**

&

**Fettuna con Olio Extra Vergine d'Oliva di Ruggello (Firenze)**

pairing:

**Prosecco NV Andrea Bocelli**



## Dinner Menu

**Capesante con Broccoli e Salsiccia**

Seared Scallops with Broccoli and Sausage  
by Chef Luigi Nasti

pairing:

**Pinot Grigio 2017 Jermann**

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**Risotto ai Porcini**

Risotto with Porcini Mushrooms  
by Chef Alessandro Betti

pairing:

**Chianti Classico Riserva 2015 Nozzole**

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**Filetto di Branzino del Pacifico con Pure di Patate all'Olio e Salsa Amatriciana**

Filet of Pacific Sea Bass with Pureed Potatoes by Chef Luigi Nasti

pairing:

**Pinot Nero 2018 Abbazia di Novacella**

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**Petto di Pollo Arrosto con Salsa al Tartufo Nero**

Oven Roasted Chicken Breast with Black Truffle Sauce  
by Chef Alessandro Betti

pairing:

**Ripasso Valpolicella 2015 Mara Cesari**

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**Panna Cotta con Salsa di Fragole**

Florentine Cream Pudding with Strawberry Sauce