

—Zuppe / Soups—

*Italian Wedding Soup*

*Cream of Garlic Soup*

*French Onion Soup*

*Oyster Stew*

—Antipasti / Appetizers—

*Clam Casino*

*Jumbo Shrimp Cocktail*

*Calamari Fritti*

*Dozen Steamed Clams*

*Jumbo Crab Cocktail*

*Mushrooms*

*Stuffed with Crabmeat*

*La Pizza d'Acqua* ... thin crusted pizza with buffalo mozzarella, extra virgin olive oil & red chili

*Scallops Wrapped in Bacon* .....over rice with honey dijon sauce

*Anthony's Appetizer Sampler* ..... clams casino, stuffed mushrooms, scallops with bacon

*Insalata Caprese* ..... sliced tomato, sliced fresh mozzarella, and basil

*Escargot* ..... in a marsala wine sauce

*Tomato Basil Bruschetta* ..... topped with fresh mozzarella

*Chicken Livers wrapped in Bacon* ..... served with honey Dijon sauce

*Carpaccio di Filet Mignon* ..... thin sliced raw filet mignon with a Cipriani cream sauce

*Fiammiferi di Zucchini* ..... matchstick zucchini, lightly floured, fried, and seasoned

*Mozzarella in Carrozza* ..... fresh mozzarella sliced and coated with panko Japanese bread crumbs, fried and served on a bed of marinara sauce

—Primi / Pasta—

**Homemade Cheese Ravioli** with meatballs or sausage

**Eggplant Parmigiana** with pasta

**Spaghetti or Rigatoni** with meatballs or sausage

**Potato Gnocchi Cheese**

**Lasagna** with Meat

**Fettuccini Alfredo**

**Linguini** with Calamari or Clamsauce

**Linguini & Pesto**

**Pappardelle al Ragu Toscana** long ribbon pasta in a veal, pork and beef Chianti tomato sauce

**Linguini alla Caprese** tossed with clams, cherry tomatoes, garlic, olive oil, and white wine

—Specialita di Casa / House Specialties—

**Veal Parmigiana** tender breaded veal topped with tomato sauce and mozzarella

**Chicken alla Anthony** breaded chicken breast topped with tomato sauce and mozzarella

**Chicken Marsala** pan sautéed chicken in a mushroom marsala wine sauce

**Veal alla Anthony** breaded veal topped with lump crab and a white wine cream sauce

**Costalette con Salsa di Funghi** stuffed veal cutlet with prosciutto, asparagus, and asiago cheese, breaded and pan sautéed, topped with a porcini mushroom cream sauce

–Carne\* / Steaks\*–

**Coste d'Agello** herb encrusted rack of Lamb      **Prime Rib of Beef**      **Filet Mignon**

**Vitello ai Porcini** char grilled veal chop served with fresh wild sautéed porcini mushrooms

**Vitello alla Milanese** pounded and breaded veal chop, pan seared and served with a tomato, red onion, cucumber and arugula salad with lemon and extra virgin olive oil

~~ Add a style to any filet ~~

**Anthony's Style** ..... finished in a mushroom marsala wine sauce

**Pepe Nero Style** ..... pan seared in a cracked black peppercorn cream sauce

**Granchio Style** ..... topped with lump crabmeat and hollandaise

**Formaggio Style** ..... topped with mushrooms and gorgonzola cheese

–Pesce\* / Seafood\*–

**Fisherman's Platter** ..... broiled lobster, scallops, crabmeat stuffed shrimp, fresh fish, clams casino, and an oyster topped with crab imperial

**Linguini alla Frutta di Mare** ..... with clams, mussels, lobster, shrimp and scallops served over linguini marinara or aglio e olio

**Lobster fra Diablo** ..... 8oz. lobster tail in a spicy marinara sauce over linguini

**Shrimp Scampi** ..... sautéed in butter, lemon, wine and garlic over linguini

**Filet of Salmon** ..... with mango sauce or alla picata (sautéed with lemon and butter)

**9oz. Broiled Lobster Tail** ..... stuffed with crabmeat

**Baked Oysters Imperial** ..... oysters in the 1/2 shell topped with jumbo lump crab imperial

**Tuna Wasabi** ..... sliced sashimi grade yellow fin tuna with fresh wasabi

**Anthony's Jumbo Lump Crab Cakes** ..... broiled or fried

**Broiled Sea Scallops**

**Crab Au Gratin**

**Shrimp & Scallops Au Gratin**

All entrees above include a salad and pasta **or** potato & vegetable del giorno

Salad Dressing Choices include: parmigiana peppercorn, blue cheese, honey dijon, 1000 Island, creamy Italian, Balsamic or House Italian vinaigrette tossed with genoa salami, capicola and provolone.

\*Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness.\*