

SOUP & SALAD / ZUPPE E INSALATA

Italian Wedding Soup

Cream of Garlic Soup

French Onion Soup

Oyster Stew

House Salad

Grilled Chicken Caesar Salad

Anthony's Salad romaine, chicken, cheese, mushrooms, croutons, and roasted red peppers

Insalata di Judi mixed greens, glazed walnuts, pears, crumbled blue cheese and grilled chicken with a balsamic maple syrup dressing

Insalata di Tonno seared peppercorn encrusted sashimi-grade tuna over arugula, with slivered almond, fresh orange, and fennel, drizzled with balsamic vinegar and olive oil

Filet Mignon Bruschetta Salad grilled filet sliced thin over toast points with roasted red pepper and blue cheese crumbles, served over an arugula salad drizzled with an apricot-dijon dressing

APPETIZERS / ANTIPASTI

Clams Casino

Jumbo Lump Crab Cocktail

Dozen Steamed Clams

Jumbo Shrimp Cocktail Scallops wrapped in Bacon

Mushrooms stuffed with **Crabmeat**

Antipasta imported meats and cheeses and assorted Italian specialties

Anthony's App Sampler 2 clams casino, 2 stuffed mushrooms, 2 scallops wrapped in bacon

Chicken Livers wrapped in Bacon served with honey dijon dressing

Escargot served in a marsala wine sauce with toast points

Calamari Fritti lightly floured, fried, and lightly seasoned. served with marinara sauce

Tomato-Basil Bruschetta topped with melted fresh mozzarella

La Pizza d'Acqua thin crusted pizza with buffalo mozzarella, extra virgin olive oil, and a hint of red chili

Insalata Caprese sliced tomato, fresh mozzarella, basil, and black olives drizzled with olive oil

Fiammiferi di Zucca lightly fried matchstick zucchini with marinara sauce

Carpaccio di Filet Mignon thinly sliced raw filet mignon with a Cipriani cream sauce

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

Salumi e Formaggi Misti a board of fresh sliced Italian imported Prosciutto di Parma (aged 24 months), Mortadella with pistachio, Soprasatta, Pecorion Romano, and 24 month aged Parmigiano di Mucce Rosse (from a prized breed of red cow). served with breadsticks

PASTA DISHES / PIATTO DI PASTA

Spaghetti or Rigatoni with meatballs or sausage (hot or sweet)

Homemade Cheese Ravioli with meatballs or sausage (hot or sweet)

Hot Sausage sautéed with sweet peppers and onions. served with a side of pasta

Homemade Meat & Cheese Lasagna

Linguini with Clam Sauce (red or white)

Eggplant Parmigiana with pasta

Linguini with fresh pesto

Mussels Marinara tender steamed mussels in marinara. served over linguini

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

Spaghetti di Gragnano al Ragu di Aragosta fresh Maine lobster with filet of Vesuvius tomato, garlic, red chili, and Falanghina white wine, tossed with Spaghetti di Gragnano (where Italy's finest artisan pasta comes from)

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

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

Linguini and Calamari tubes and tentacles, sautéed with marinara or aglio e olio and tossed with linguini

Fettuccini Alfredo made with "real" Parmigiana cheese

