

***** Don't forget your cocktails to-go *****

Try some of our newly added cocktails

Refreshing watermelon martini

Premium vodka, watermelon schnapps and fresh watermelon

Cynar Negroni and Cynar Americano Manhattan

Classic premium gin Negroni with Cynar in place of Campari

Makers Mark Bourbon with Cynar (Italian Artichoke liquor)

Aperol Napoletano Martini

Orange Stoli with Aperol and a spritz of prosecco with a slice of fresh orange

Specials for Friday, June 5th

(soup) ~~ Zuppa di Cozze e Vongole 15.00 ~~ (soup)

A sauté of fresh clams and mussels with white wine garlic and red chili

(app) ~~ Insalata Cacio e Pepe 8.00 ~~ (app)

braised baby romaine topped with an extra virgin olive oil, lemon and Pecorino Romano dressing topped with crushed black pepper, shaved Parmigiano and an aged balsamic drizzle

(soup) ~~ Victor's Maine Lobster bisque 12.00 ~~ (soup)

made with fresh Maine lobster and a touch of cognac

Pesce Spada alla Griglia 27.00

freshly caught Pacific coast swordfish, char-grilled to perfection, served with a fresh made sweet & sour summer caponata then topped with arugula and drizzled with "Salvatore's" extra virgin olive oil from Italy

salad and a single side choice included in meal

2 Live Whale sized Soft Shell Crabs 34.00

as you like them, pan sautéed crispy with lemon and butter or batter dipped and deep fried.

served with fresh & flavorful, sweet & sour summer caponata

Veal Saltimbocca alla Sorentina 26.00

pan sautéed veal escalope's topped with prosciutto, fresh mozzarella, and sage in a light bed of marinara sauce

Orecchiette con Gamberi al Pesto 24.00

little ear shaped pasta from Puglia Italy tossed with pesto and shrimp

** salad included in meal**

Pansotti alla Ligure 22.00

homemade Buffalo mozzarella and ricotta stuffed pasta, tossed with Parmigiano, toasted cracked hazelnuts, and a hint of cream

salad included in meal

Gnocchi ai Frutta di Mare al Zafferano 35.00

homemade saffron gnocchi with clams, shrimp, scallops and mussels in a saffron seafood sauce

salad included in meal

Paglia e Fieno Au Gratin 22.00

long thin spinach and egg pasta tossed with, hard-boiled egg, Parmigiano cheese, Prosciutto Cotto, asparagus and peas in an Asiago cheese cream sauce

salad included in meal

Tagliatelle Modenese 25.00

long egg pasta tossed in a slow cooked ragu of fresh ground pork shoulder, mortadella and prosciutto finished with parmigiana Reggiano cheese and extra virgin olive oil

salad included in meal

Haddock al Burro di Limone e Capperi 26.00

fresh Massachusetts haddock pan sautéed with lemon infused butter and capers

Zitoni al Salsa Genovese 23.00

short candle stick pasta tossed in a slow caramelized onion and veal sauce topped with Parmigiano cheese

salad included in meal

**All entrée specials include a house salad, & a side of pasta or our potato & vegetable del giorno, unless otherwise indicated*
the Potato & Veg of the day oven roasted potatoes and broccoli*

Benvenuti a Anthony's Trattoria Lunch Menu

BEVERAGES

- Acqua Panna (still natural mineral water) 5.00
San Pellegrino (sparkling water) 3.00
6-packs of Beer domestic 15.00 imported 25.00

PASTA ENTREES

Served with a house salad

- Penne Marinara 9.00
Penne Arrabiata (*spicy marinara*) 9.00
Penne Veggie & Chicken Marinara 13.00
Spaghetti Cacio e Pepe 16.00
*tossed with Pecorino Romano
and cracked black pepper*
Spaghetti alla Carbonara 20.00
*tossed with farm fresh egg, Pecorino
Romano, pancetta, and sweet peas*

INSALATA

- House Salad 4.00
Caesar Salad Small 5.00 Large 8.00
Grilled Chicken Caesar Salad 13.00
Grilled Shrimp Caesar Salad 19.00
Greek Salad 11.00 *with chicken* 15.00
*roasted red peppers, kalamata olives,
tomato, imported feta cheese and
anchovies with a lemon vinaigrette*

EARLYBIRD MEALS

*Served with a house salad and choice of
french fries, vegetable del giorno, or side of spaghetti*

- Spaghetti with Meatballs (*side not included*) 12.00
Chicken or Eggplant Parmigiana 12.00
Italian Meatloaf (*with sautéed peppers and onions*) 11.00

GRILL-PRESSED PANINI, WRAPS, SANDWICHES & MORE

All entrees below are served with French fries or a house salad.

- Grilled Italian Panini 11.00
*with imported meats & cheese,
lettuce, tomato, and onion*
Venetian Panini 11.00
*grilled sausage, sautéed broccoli rabe,
caramelized onions & provolone*
Tuna Panini 12.00
*roasted pepper, onion, hard-
boiled egg & provolone*
Sicilian Chicken Panini 11.00
*sautéed eggplant, roasted red peppers,
fresh mozzarella, chicken & pesto mayo*
Chicken Salad Sandwich or Wrap 11.00
with lettuce and tomato
Alpino Panini 11.00
*sautéed chicken, onions and Portobello
mushrooms topped with gorgonzola cheese*
Vesuvius Panini 11.00
*portobello mushroom, roasted red pepper,
chicken, fresh mozzarella & pesto mayo*
The Godfather Wrap 11.00
*imported meats & cheese, roasted
red pepper, lettuce and tomato*

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- Meatball Sandwich 11.00
with sauce and melted provolone
Chicken Parm Sandwich 11.00
*breaded chicken breast with tomato
sauce and shredded mozzarella cheese*
Gorgonzola Cheese Steak 15.00
*sliced prime rib of beef sautéed with caramelized
onions & topped with melted gorgonzola cheese*
8oz. Cheeseburger 12.00
*fresh handmade patties with lettuce and
tomato and choice of American or provolone
on a toasted brioche bun
\$\$ additional toppings available at request \$\$*
Sausage Sandwich 11.00
with sauce sautéed onions & peppers
Grilled Chicken Breast Sandwich 11.00
*with American cheese, lettuce,
tomato & honey dij on dressing*
Open Face Cheese Steak 15.00
*sliced prime rib of beef, caramelized onions,
sauce, sautéed mushrooms and provolone*
The French Dip 13.00
*sliced prime rib in Au Jus on flat
bread with horseradish mayo*

ANTHONY'S TRATTORIA DINNER MENU

SOUP & SALAD / ZUPPE E INSALATA

Italian Wedding Soup	cup 5.00	bowl 7.00
Cream of Garlic Soup	6.00	French Onion Soup 7.00
		Oyster Stew 10.00

House Salad	4.00	Grilled Chicken Caesar Salad	13.00
Anthony's Salad romaine, chicken, cheese, mushrooms, croutons, and roasted red peppers			13.00
Insalata di Judi mixed greens, glazed walnuts, pears, crumbled blue cheese and grilled chicken with a balsamic maple syrup dressing			14.00
Insalata di Tonno seared peppercorn encrusted sashimi-grade tuna over arugula, with slivered almond, mandarin orange, and fennel, drizzled with balsamic vinegar and olive oil			23.00

APPETIZERS / ANTIPASTI

Clams Casino	10.00	Jumbo Lump Crab Cocktail	13.00
Scallops wrapped in Bacon	11.00	Mushrooms stuffed with Crabmeat	10.00
Dozen Steamed Clams	10.00	Shrimp Cocktail	11.00
Anthony's App Sampler 2 clams casino, 2 stuffed mushrooms, 2 scallops wrapped in bacon			13.00
Chicken Livers wrapped in Bacon served with honey dij on dressing			10.00
Escargot served in a marsala wine sauce with toast points			11.00
Mozzarella in Carrozza fresh sliced mozzarella coated with panko Japanese breadcrumbs, fried and served on a bed of marinara sauce			9.00

PASTA DISHES / PIATTO DI PASTA

Spaghetti or Rigatoni with meatballs or sausage (hot or sweet)			12.00
Hot Sausage sautéed with sweet peppers and onions. served with a side of pasta			15.00
Homemade Meat & Cheese Lasagna	16.00	Eggplant Parmigiana with pasta	16.00
Linguini with Clam Sauce (red or white)	15.00	Linguini with fresh pesto	15.00
Linguini alla Caprese tossed with clams, cherry tomatoes, garlic, olive oil and white wine			19.00
Pappardelle al Ragu Toscana long ribbon egg pasta in a veal, pork, and beef Chianti tomato sauce			20.00
Shrimp Scampi sautéed in butter, lemon, white wine and garlic. served over linguini			24.00
Linguini and Calamari tubes and tentacles, sautéed with marinara or aglio e olio and tossed with linguini			16.00
Fettuccini Alfredo made with "real" Parmigiana cheese	18.00	(add chicken) 23.00	(add shrimp) 27.00

FROM THE SEA / DEL MARE

Fresh picked Maryland Lump Crab Cake a jumbo crab cake made with fresh Maryland jumbo lump crab			30.00
Filet of Salmon with mango sauce or alla picata (sautéed with lemon and butter)			22.00
Baked Oysters Imperial oysters on the ½ shell topped with jumbo lump crab imperial			28.00
Scallops fra Diablo pan sautéed sea scallops in a spicy marinara sauce. served over angel hair pasta			34.00
Broiled Sea Scallops	34.00	Jumbo Fantail Fried Shrimp	22.00
Anthony's Jumbo Lump Crab Cakes broiled or fried		(1) 15.00	(2) 20.00
Seafood Au Gratin (jumbo lump crab / scallops & shrimp)			30.00
Linguini alla Frutta di Mare clams, mussels, lobster, shrimp and scallops (marinara or aglio e olio). served over linguini			32.00
Capesante ai Verdure Arrostiti jumbo pan seared scallops served with roasted vegetables			34.00

FROM THE LAND / DALLA TERRA

Veal Parmigiana tender breaded veal topped with tomato sauce and mozzarella			22.00
Chicken alla Anthony breaded chicken breast topped with tomato sauce and mozzarella			18.00
Veal alla Anthony breaded veal topped with lump crab and a white wine cream sauce			26.00
Chicken Marsala pan sautéed chicken breast in a mushroom and marsala wine sauce			18.00
Veal Marsala pan sautéed veal cutlet in a mushroom and marsala wine sauce			24.00
Filet Mignon	(6oz) 24.00	(10oz) 32.00	Calves Liver with sautéed onions and bacon 18.00

ALA CARTE

Meatballs or Sausage (hot or sweet)	2 for 4.00	French Fries	4.00
Powdered Dough Balls	5 for 3.00		

Children's Menu

Chicken Tenders with French Fries	6.00	Small Cheese Pizza	5.00	Fettuccini Alfredo	11.00
Spaghetti with meatball or sausage	8.00	Ravioli with meatball or sausage	8.00		

*Salad dressing choices include: Ranch, Blue Cheese, Honey Dijon, Creamy Italian,
Balsamic or House Italian Vinaigrette tossed with genoa salami, capicola and provolone*

All adult (non-salad) entrees include a house salad, & a side of pasta or our potato & vegetable del giorno, unless otherwise indicated.

Served with (1) pasta, potato, or vegetable Served with vegetable only Served with potato only

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