

***** 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 or Cynar Americano Manhattan

Classic premium gin Negroni with Cynar in place of Campari or
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

Apple Cider Martini

Made with fresh local apple cider and vodka with a slice of fresh local honey-crisp apple

Specials for Wednesday, September 30th

(app) ~~ Burratina con Pomodori e Aragosta 18.00 ~~ (app)

*fresh sea salt burrata (fresh soft creamy Pugliese cheese)
served with warmed Maine lobster and garden fresh tomato*

(soup) ~~ Vellutata di Zucca 9.00 ~~ (soup)

butternut squash soup topped with a dollop of mascarpone cheese and pancetta bits

(app) ~~ Prosciutto e Melone 12.00 ~~ (app)

fresh sliced Prosciutto di Parma draped over sweet cantaloupe

(soup) ~~ Tagliolini in Brodo 9.00 ~~ (soup)

*homemade classic fall soup of capon and beef broth with
hand-cut thin egg pasta, Parmigiano and a poached egg*

(soup) ~~ Bisque di Funghi Selvatici 12.00 ~~ (soup)

a rich and creamy, wild mushroom bisque

(app) ~~ Try our Mystic Oysters 3.50ea ~~ (app)

a heavy shell oyster from Connecticut in a deep cup with a gentle brine and flinty finish

Tagliolini alla Marea 34.00

*long and thin egg pasta tossed with sweet Maine Lobster, Gulf Coast shrimp, scallops, and fresh
lump crab with fresh tomato and chili, then topped with a basil bread crumb*

salad included in meal

Grouper di Florida Rosso con Funghi 32.00

fresh red Florida grouper filet, sautéed with wild mushrooms and leeks

Maryland Lump Crab Cake 30.00

a jumbo crab cake made with fresh picked Maryland jumbo lump crab

Tonno Azzurro al Acqua Pazza 28.00

*local caught big eye blue fin tuna sautéed with garden fresh diced tomato,
candy onion, Frascati white wine, capers, garlic and red chili*

Salmone Affumicato 23.00

*fresh Scottish salmon, skillet-blackened and served over romaine
lettuce with tomato and a dill & caper dressing*

salad entrée, no side included

Lasagna al Sapore di Autunno 22.00

*homemade Autumn vegetable lasagna with buttercup squash, cabbage, candy red onion,
cauliflower and sausage layered with béchamel sauce, burrata and ricotta cheese*

salad included in meal

All entrée specials include a house salad, plus a side of pasta or our potato & vegetable del giorno, unless otherwise indicated
please ask a staff member what the Potato & Veg of the day is when we take or confirm your order

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
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		28.00

APPETIZERS / ANTIPASTI

Clams Casino	10.00	Dozen Steamed Clams	10.00
Jumbo Shrimp Cocktail	11.00	Jumbo Lump Crab Cocktail	13.00
Scallops wrapped in Bacon	11.00	Mushrooms stuffed with Crabmeat	10.00
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 dijon dressing		10.00
Escargot	served in a marsala wine sauce with toast points		11.00
Calamari Fritti	lightly floured, fried, and lightly seasoned. served with marinara sauce		10.00
Tomato-Basil Bruschetta	topped with melted fresh mozzarella		8.00
La Pizza d'Acqua	thin crusted pizza with buffalo mozzarella, extra virgin olive oil, and a hint of red chili		11.00
Insalata Caprese	sliced tomato, fresh mozzarella, basil, and black olives drizzled with olive oil		9.00
Fiammiferi di Zucca	lightly fried matchstick zucchinis with marinara sauce		9.00
Carpaccio di Filet Mignon	thinly sliced raw filet mignon with a Cipriani cream sauce		13.00
Mozzarella in Carrozza	fresh sliced mozzarella coated with panko Japanese breadcrumbs, fried and served on a bed of marinara sauce		9.00
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		16.00

PASTA DISHES / PIATTO DI PASTA

Spaghetti or Rigatoni	with meatballs or sausage (hot or sweet)		14.00
Homemade Cheese Ravioli	with meatballs or sausage (hot or sweet)		18.00
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
Mussels Marinara	tender steamed mussels in marinara. served over linguini		16.00
Linguini alla Caprese	tossed with clams, cherry tomatoes, garlic, olive oil and white wine		19.00
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)		32.00
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
Fisherman's Platter	broiled lobster tail, scallops, shrimp stuffed with crabmeat, clams casino and an oyster topped with lump crab imperial		35.00
Filet of Salmon	with mango sauce or alla piccata (sautéed with lemon and butter)		22.00
Baked Oysters Imperial	oysters on the 1/2 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
Broiled Coldwater Lobster Tail	(9oz) 40.00	topped with lump crab imperial (additional)	7.00
Anthony's Jumbo Lump Crab Cakes	broiled or fried	(1) 16.00 (2) 25.00	
Anthony's Surf 'n' Turf	(10oz filet and 8oz lobster tail) 65.00	petite size (6oz filet and 4oz lobster tail)	40.00
Seafood Au Gratin	(jumbo lump crab / scallops & shrimp / Maine Lobster)		30.00
Linguini alla Frutta di Mare	clams, mussels, lobster, shrimp and scallops (marinara or aglio e olio). served over linguini		32.00
Lobster fra Diablo	8oz cold water lobster tail in a spicy marinara sauce. served over linguini		40.00
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
Pork Chop sautéed with sweet peppers and onions	(1) 16.00 (2) 23.00
Veal alla Anthony breaded veal topped with lump crab and a white wine cream sauce	26.00
Vitello alla Milanese fresh pounded veal chop lightly breaded and pan seared, topped with an heirloom tomato, red onion, and arugula salad with lemon and extra virgin olive oil	34.00
Chicken Marsala pan sautéed chicken breast in a mushroom and marsala wine sauce	18.00
Costelette con Salsa di Funghi stuffed veal cutlet with prosciutto, asparagus, and asiago cheese, breaded and pan sautéed with a porcini mushroom cream sauce	24.00
Veal Marsala pan sautéed veal cutlet in a mushroom and marsala wine sauce	24.00
Coste d'Agnello an herb encrusted rack of lamb with a light dijon and honey glaze	40.00
Vitello ai Porcini char-grilled 14oz veal chop topped with sautéed wild porcini mushrooms	36.00
Half Roasted Chicken rustically seasoned	16.00
Filet Mignon	(6oz) 24.00 (10oz) 32.00
Anthony's Filet smothered in a mushroom and marsala wine sauce	(6oz) 26.00 (10oz) 34.00
Steak Italiano with assorted roasted mushrooms, onion, zucchini, eggplant and red bell pepper ...	(6oz) 27.00 (10oz) 35.00
Gorgonzola Filet topped with sautéed mushrooms and sweet gorgonzola cheese	(6oz) 27.00 (10oz) 35.00
Granchio Filet topped with lump crab and hollandaise sauce	(6oz) 29.00 (10oz) 37.00
Pepe Nero Filet pan seared peppercorn encrusted filet with a cracked black pepper cream sauce ..	(6oz) 28.00 (10oz) 36.00

ALA CARTE

Hot Peppers in Oil	6.00	Sautéed Spinach with garlic and oil	4.00
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		

BEVERAGES

Iced Tea (complimentary refill) ..	3.00	Coffee	2.50	Panna (still water)	6.00
Soda	3.00	Cappuccino	4.00	San Pellegrino (sparkling)	3.00
Juice	2.00	Espresso (single)	3.00	Hot Tea	3.00
Milk / Chocolate Milk	2.50	Double Espresso	4.00	**decaffeinated options available**	

HOUSE WINES BY THE GLASS

Cabernet	8.00	Pino Noir	8.00	Moscato	8.00
Chianti	8.00	White Zinfandel (blush)	6.00	Pino Grigio	8.00
Lambrusco	6.00	Chardonnay	8.00	Riesling	8.00
Merlot	8.00	Chablis	6.00	Sauvignon Blanc	8.00

PREMIUM WINES BY THE GLASS

Col di Sasso (cabernet / sangiovese)	12.00	San Angelo (pino grigio)	13.00
Santa Christina (sangiovese)	13.00	White Haven (sauvignon blanc)	12.00
Falanghina	15.00	Sonoma-Cutrer (California chardonnay)	15.00
Cannonau	12.00	Montepulciano d'Abruzzo	12.00

All entrees are made to order. We appreciate your patience. 20% gratuity may be added to parties of 6 or more.

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

†Seasonal dishes may not be available at all times and is contingent upon vendors and price†