

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

Try some of our newly added cocktails

**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 Friday, December 4th

(app) ~~ Tagliolini al Tartufo Bianco d'Alba 50.00 ~~ (app)  
*homemade egg pasta with fresh white Italian truffles from Alba Italy*

(soup) ~~ Minestra di Castagne e Orzo 8.00 ~~ (soup)  
*barley and fresh Italian chestnut soup with spinach*

(soup) ~~ Lobster Corn Chowder 12.00 ~~ (soup)  
*made with fresh Maine lobster,  
fresh shucked corn, and a hint of cognac*

(soup) ~~ Vellutata di Zucca 9.00 ~~ (soup)  
*butternut squash soup topped with a dollop of  
mascarpone cheese and pancetta bits*

(soup) ~~ Brodetto di Pesce alla Veneziana 10.00 ~~ (soup)  
*a Venetian fish soup with cod, shrimp and julienne  
vegetables in a saffron seafood broth*

(soup) ~~ Pasta e Fagioli 8.00 ~~ (soup)  
*a classic Venetian pasta and bean soup topped with Parmigiano*

(app) ~~ Barstool Oysters on the half-shell 3.85ea ~~ (app)  
*a petite cocktail oyster from Rustico Bay, Prince Edward Islands, with a crisp  
clean flavor that gives a brininess up front and a sweet finish.*

(app) ~~ Mystic Oysters on the half-shell 3.50ea ~~ (app)  
*a heavy shell oyster from Connecticut set in a deep cup with a gentle brine and flinty finish*

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## 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\**

## Gnocchetti alla Amalfitana 30.00

*homemade small potato and ricotta gnocchi in a datterino  
tomato sauce with clams, mussels and prawns  
\*salad included in meal\**

## Pesce Spada alla Griglia 26.00

*freshly caught Atlantic swordfish, char-grilled to perfection, topped with arugula and drizzled with  
lemon infused extra virgin olive oil. served with grilled zucchini and roasted red pepper  
\*salad and single side dish included in meal\**

## Fresh Fried Count Size Oysters 25.00

*jumbo count sized oysters, shucked, lightly  
breaded, lightly fried, deliciously plump and juicy*

## Pasta al Forno Piemontese 23.00

*terra cotta baked short pasta in a Taleggio cheese béchamel sauce with roasted veal,  
cauliflower, leeks and buttercup squash topped with a puff pastry crust  
\*salad included in meal\**

## Brasato di Manzo con Polenta 25.00

*braised beef short rib with Santa Cristina red wine served with  
creamy Parmigiano polenta and garden fresh sautéed spinach  
\*salad and single side dish included in meal\**

## Paglia e Fieno al Ragu Modenese 24.00

*long egg and spinach 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\**

## Merluzzo al Adriatico 25.00

*fresh Icelandic cod pan sautéed with white wine, potato, garlic and capers*

## Veal Saltimbocca alla Sorentina 25.00

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

## Involtini di Verza 20.00

*fresh savoy cabbage rolls stuffed with pork, beef and  
Parmigiano, cooked in a San Marzano tomato sauce  
\*salad and single side dish 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
<b>Anthony's Salad</b>	romaine, chicken, cheese, mushrooms, croutons, and roasted red peppers		13.00
<b>Insalata di Judi</b>	mixed greens, glazed walnuts, pears, crumbled blue cheese and grilled chicken with a balsamic maple syrup dressing		14.00
<b>Insalata di Tonno</b>	seared peppercorn encrusted sashimi-grade tuna over arugula, with slivered almond, mandarin orange, and fennel, drizzled with balsamic vinegar and olive oil		23.00
<b>Filet Mignon Bruschetta Salad</b>	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

<b>Clams Casino</b>	10.00	<b>Dozen Steamed Clams</b>	10.00
<b>Jumbo Shrimp Cocktail</b>	11.00	<b>Jumbo Lump Crab Cocktail</b>	13.00
<b>Scallops wrapped in Bacon</b>	11.00	<b>Mushrooms stuffed with Crabmeat</b>	10.00
<b>Anthony's App Sampler</b>	2 clams casino, 2 stuffed mushrooms, 2 scallops wrapped in bacon		13.00
<b>Chicken Livers</b>	wrapped in Bacon served with honey dijon dressing		10.00
<b>Escargot</b>	served in a marsala wine sauce with toast points		11.00
<b>Calamari Fritti</b>	lightly floured, fried, and lightly seasoned. served with marinara sauce		10.00
<b>Tomato-Basil Bruschetta</b>	topped with melted fresh mozzarella		8.00
<b>La Pizza d'Acqua</b>	thin crusted pizza with buffalo mozzarella, extra virgin olive oil, and a hint of red chili		11.00
<b>Insalata Caprese</b>	sliced tomato, fresh mozzarella, basil, and black olives drizzled with olive oil		9.00
<b>Fiammiferi di Zucca</b>	lightly fried matchstick zucchinis with marinara sauce		9.00
<b>Carpaccio di Filet Mignon</b>	thinly sliced raw filet mignon with a Cipriani cream sauce		13.00
<b>Mozzarella in Carrozza</b>	fresh sliced mozzarella coated with panko Japanese breadcrumbs, fried and served on a bed of marinara sauce		9.00
<b>Salumi e Formaggi Misti</b>	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

<b>Spaghetti or Rigatoni</b>	with meatballs or sausage (hot or sweet)	14.00	
<b>Homemade Cheese Ravioli</b>	with meatballs or sausage (hot or sweet)	18.00	
<b>Hot Sausage</b>	sautéed with sweet peppers and onions. served with a side of pasta	15.00	
<b>Homemade Meat &amp; Cheese Lasagna</b>	16.00	<b>Eggplant Parmigiana</b> with pasta	16.00
<b>Linguini with Clam Sauce</b> (red or white)	15.00	<b>Linguini with fresh pesto</b>	15.00
<b>Mussels Marinara</b>	tender steamed mussels in marinara. served over linguini		16.00
<b>Linguini alla Caprese</b>	tossed with clams, cherry tomatoes, garlic, olive oil and white wine		19.00
<b>Spaghetti di Gragnano al Ragu di Aragosta</b>	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
<b>Pappardelle al Ragu Toscana</b>	long ribbon egg pasta in a veal, pork, and beef Chianti tomato sauce		20.00
<b>Shrimp Scampi</b>	sautéed in butter, lemon, white wine and garlic. served over linguini		24.00
<b>Linguini and Calamari</b>	tubes and tentacles, sautéed with marinara or aglio e olio and tossed with linguini		16.00
<b>Fettuccini Alfredo</b>	made with "real" Parmigiana cheese	18.00	(add chicken) 23.00 (add shrimp) 27.00

## FROM THE SEA / DEL MARE

<b>Fresh picked Maryland Lump Crab Cake</b>	a jumbo crab cake made with fresh Maryland jumbo lump crab		30.00
<b>Fisherman's Platter</b>	broiled lobster tail, scallops, shrimp stuffed with crabmeat, clams casino and an oyster topped with lump crab imperial		35.00
<b>Filet of Salmon</b>	with mango sauce or alla piccata (sautéed with lemon and butter)		22.00
<b>Baked Oysters Imperial</b>	oysters on the 1/2 shell topped with jumbo lump crab imperial		28.00
<b>Scallops fra Diablo</b>	pan sautéed sea scallops in a spicy marinara sauce. served over angel hair pasta		34.00
<b>Broiled Sea Scallops</b>	34.00	<b>Jumbo Fantail Fried Shrimp</b>	22.00
<b>Broiled Coldwater Lobster Tail</b>	(9oz) 40.00	topped with lump crab imperial (additional)	7.00
<b>Anthony's Jumbo Lump Crab Cakes</b>	broiled or fried	(1) 16.00	(2) 25.00
<b>Anthony's Surf 'n' Turf</b>	(10oz filet and 8oz lobster tail) 65.00	petite size (6oz filet and 4oz lobster tail)	40.00
<b>Seafood Au Gratin</b>	(jumbo lump crab / scallops & shrimp / Maine Lobster)		30.00
<b>Linguini alla Frutta di Mare</b>	clams, mussels, lobster, shrimp and scallops (marinara or aglio e olio). served over linguini		32.00
<b>Lobster fra Diablo</b>	8oz cold water lobster tail in a spicy marinara sauce. served over linguini		40.00
<b>Capesante ai Verdure Arrostiti</b>	jumbo pan seared scallops served with roasted vegetables		34.00

## FROM THE LAND / DALLA TERRA

<b>Veal Parmigiana</b> tender breaded veal topped with tomato sauce and mozzarella .....	<b>22.00</b>
<b>Chicken alla Anthony</b> breaded chicken breast topped with tomato sauce and mozzarella .....	<b>18.00</b>
<b>Pork Chop</b> sautéed with sweet peppers and onions .....	(1) <b>16.00</b> (2) <b>23.00</b>
<b>Veal alla Anthony</b> breaded veal topped with lump crab and a white wine cream sauce .....	<b>26.00</b>
<b>Vitello alla Milanese</b> 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 .....	<b>34.00</b>
<b>Chicken Marsala</b> pan sautéed chicken breast in a mushroom and marsala wine sauce .....	<b>18.00</b>
<b>Costelette con Salsa di Funghi</b> stuffed veal cutlet with prosciutto, asparagus, and asiago cheese, breaded and pan sautéed with a porcini mushroom cream sauce .....	<b>24.00</b>
<b>Veal Marsala</b> pan sautéed veal cutlet in a mushroom and marsala wine sauce .....	<b>24.00</b>
<b>Coste d'Agnello</b> an herb encrusted rack of lamb with a light dijon and honey glaze .....	<b>40.00</b>
<b>Vitello ai Porcini</b> char-grilled 14oz veal chop topped with sautéed wild porcini mushrooms .....	<b>36.00</b>
<b>Half Roasted Chicken</b> rustically seasoned .....	<b>16.00</b>
<b>Filet Mignon</b> .....	(6oz) <b>24.00</b> (10oz) <b>32.00</b>
<b>Anthony's Filet</b> smothered in a mushroom and marsala wine sauce .....	(6oz) <b>26.00</b> (10oz) <b>34.00</b>
<b>Steak Italiano</b> with assorted roasted mushrooms, onion, zucchini, eggplant and red bell pepper ...	(6oz) <b>27.00</b> (10oz) <b>35.00</b>
<b>Gorgonzola Filet</b> topped with sautéed mushrooms and sweet gorgonzola cheese .....	(6oz) <b>27.00</b> (10oz) <b>35.00</b>
<b>Granchio Filet</b> topped with lump crab and hollandaise sauce .....	(6oz) <b>29.00</b> (10oz) <b>37.00</b>
<b>Pepe Nero Filet</b> pan seared peppercorn encrusted filet with a cracked black pepper cream sauce ..	(6oz) <b>28.00</b> (10oz) <b>36.00</b>

### ALA CARTE

<b>Hot Peppers in Oil</b> .....	<b>6.00</b>	<b>Sautéed Spinach</b> with garlic and oil .....	<b>4.00</b>
<b>Meatballs or Sausage</b> (hot or sweet) .....	2 for <b>4.00</b>	<b>French Fries</b> .....	<b>4.00</b>
<b>Powdered Dough Balls</b> .....	5 for <b>3.00</b>		

### Children's Menu

<b>Chicken Tenders with French Fries</b> .....	<b>6.00</b>	<b>Small Cheese Pizza</b> .....	<b>5.00</b>	<b>Fettuccini Alfredo</b> .....	<b>11.00</b>
<b>Spaghetti</b> with meatball or sausage .....	<b>8.00</b>	<b>Ravioli</b> with meatball or sausage .....	<b>8.00</b>		

### BEVERAGES

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

### HOUSE WINES BY THE GLASS

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

### PREMIUM WINES BY THE GLASS

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