

## SOUP & SALAD / ZUPPE E INSALATA

Italian Wedding Soup	cup 5.00	bowl 8.00
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		29.00

## APPETIZERS / ANTIPASTI

<b>Clams Casino</b>	11.00	<b>Dozen Steamed Clams</b>	11.00
<b>Jumbo Shrimp Cocktail</b>	12.00	<b>Jumbo Lump Crab Cocktail</b>	15.00
<b>Scallops wrapped in Bacon</b>	11.00	<b>Mushrooms stuffed with Crabmeat</b>	11.00
<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		11.00
<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		15.00
<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 homemade breadsticks		20.00

## 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	20.00	(add chicken) 24.00	(add shrimp) 30.00

## FROM THE SEA / DEL MARE

<b>Fresh picked Maryland Lump Crab Cake</b>	a jumbo crab cake made with fresh Maryland jumbo lump crab	34.00	
<b>Fisherman's Platter</b>	broiled lobster tail, scallops, shrimp stuffed with crabmeat, clams casino and an oyster topped with lump crab imperial	36.00	
<b>Filet of Salmon</b>	with mango sauce or alla piccata (sautéed with lemon and butter)	23.00	
<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>	24.00
<b>Broiled Coldwater Lobster Tail</b>	(9oz) 50.00	topped with lump crab imperial (additional)	9.00
<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) 75.00	petite size (6oz filet and 4oz lobster tail)	50.00
<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	50.00	
<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>23.00</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>27.00</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>35.00</b>
<b>Chicken Marsala</b> pan sautéed chicken breast in a mushroom and marsala wine sauce .....	<b>19.00</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>25.00</b>
<b>Veal Marsala</b> pan sautéed veal cutlet in a mushroom and marsala wine sauce .....	<b>25.00</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>27.00</b> (10oz) <b>38.00</b>
<b>Anthony's Filet</b> smothered in a mushroom and marsala wine sauce .....	(6oz) <b>29.00</b> (10oz) <b>40.00</b>
<b>Steak Italiano</b> with assorted roasted mushrooms, onion, zucchini, eggplant and red bell pepper ...	(6oz) <b>30.00</b> (10oz) <b>41.00</b>
<b>Gorgonzola Filet</b> topped with sautéed mushrooms and sweet gorgonzola cheese .....	(6oz) <b>30.00</b> (10oz) <b>41.00</b>
<b>Granchio Filet</b> topped with lump crab and hollandaise sauce .....	(6oz) <b>32.00</b> (10oz) <b>43.00</b>
<b>Pepe Nero Filet</b> pan seared peppercorn encrusted filet with a cracked black pepper cream sauce ..	(6oz) <b>31.00</b> (10oz) <b>42.00</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>7.00</b>	<b>Small Cheese Pizza</b> .....	<b>5.00</b>	<b>Fettuccini Alfredo</b> .....	<b>12.00</b>
<b>Spaghetti</b> with meatball or sausage .....	<b>8.00</b>	<b>Ravioli</b> with meatball or sausage .....	<b>9.00</b>		

### BEVERAGES

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

### HOUSE WINES BY THE GLASS

<b>Cabernet</b> .....	<b>9.00</b>	<b>Pino Noir</b> .....	<b>9.00</b>	<b>Moscato</b> .....	<b>9.00</b>
<b>Chianti</b> .....	<b>9.00</b>	<b>White Zinfandel</b> (blush) .....	<b>7.00</b>	<b>Pino Grigio</b> .....	<b>9.00</b>
<b>Lambrusco</b> .....	<b>7.00</b>	<b>Chardonnay</b> .....	<b>9.00</b>	<b>Riesling</b> .....	<b>9.00</b>
<b>Merlot</b> .....	<b>9.00</b>	<b>Chablis</b> .....	<b>7.00</b>	<b>Sauvignon Blanc</b> .....	<b>9.00</b>

### PREMIUM WINES BY THE GLASS

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

*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†*