

## 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

Clams Casino	12.00	Dozen Steamed Clams	11.00
Jumbo Shrimp Cocktail	14.00	Jumbo Lump Crab Cocktail	20.00
Scallops wrapped in Bacon	12.00	Mushrooms stuffed with Crabmeat	12.00
<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			11.00
<b>Escargot</b> served in a marsala wine sauce with toast points			13.00
<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 zucchini 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			10.00
<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

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	17.00	Eggplant Parmigiana with pasta	17.00
Linguini with Clam Sauce (red or white)	17.00	Linguini with fresh pesto	15.00
Mussels Marinara tender steamed mussels in marinara. served over linguini			17.00
Linguini alla Caprese tossed with clams, cherry tomatoes, garlic, olive oil and white wine			20.00
<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)			39.00
<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			25.00
<b>Linguini and Calamari</b> tubes and tentacles, sautéed with marinara or aglio e olio and tossed with linguini			18.00
<b>Fettuccini Alfredo</b> made with "real" Parmigiana cheese	20.00	(add chicken) 24.00	(add shrimp) 30.00

## From the Sea / Del Mare

Fresh picked Maryland Lump Crab Cake a jumbo crab cake made with fresh Maryland jumbo lump crab	35.00		
<b>Fisherman's Platter</b> broiled lobster tail, scallops, shrimp stuffed with crabmeat, clams casino and an oyster topped with lump crab imperial			40.00
<b>Filet of Salmon</b> with mango sauce or alla piccata (sautéed with lemon and butter)			24.00
<b>Baked Oysters Imperial</b> oysters on the ½ shell topped with jumbo lump crab imperial			29.00
<b>Scallops Fra Diabolo</b> pan sautéed sea scallops in a spicy marinara sauce. served over angel hair pasta			39.00
<b>Broiled Sea Scallops</b>	39.00	<b>Jumbo Fantail Fried Shrimp</b>	25.00
<b>Broiled Coldwater Lobster Tail</b>	(9oz) 60.00	topped with lump crab imperial (additional)	9.00
<b>Anthony's Jumbo Lump Crab Cakes</b> broiled or fried		(1) 17.00	(2) 25.00

<b>Anthony's Surf 'n' Turf</b> (10oz filet and 8oz lobster tail) <b>75.00</b>	<b>petite size</b> (6oz filet and 4oz lobster tail) <b>50.00</b>
<b>Seafood Au Gratin</b> (jumbo lump crab / scallops & shrimp / Maine Lobster)	<b>36.00</b>
<b>Linguini alla Frutta di Mare</b> clams, mussels, lobster, shrimp and scallops (marinara or aglio e olio). served over linguini	<b>36.00</b>
<b>Lobster fra Diablo</b> 8oz cold water lobster tail in a spicy marinara sauce. served over linguini	<b>60.00</b>
<b>Capesante ai Verdure Arrostiti</b> jumbo pan seared scallops served with roasted vegetables	<b>39.00</b>

### 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>50.00</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>50.00</b>
<b>Half Roasted Chicken</b> rustically seasoned	<b>16.00</b>
<b>Calves Liver</b> with sautéed onions and bacon	<b>18.00</b>
<b>Filet Mignon</b> (6oz) <b>27.00</b> (10oz) <b>38.00</b>	<b>14oz Prime Rib</b> of beef <b>30.00</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 with meatball or sausage</b> ..... <b>8.00</b>	<b>Ravioli with meatball or sausage</b> ..... <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>	<b>**decaffeinated options available**</b>

### House Wines by the Glass

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

**Premium Wines by the Glass**

<b>Col di Sasso</b> (cabernet / sangiovese) .....	12.00	<b>San Angelo</b> (pino grigio) .....	13.00	<b>Santa</b>
<b>Christina</b> (sangiovese) .....	13.00	<b>White Haven</b> (sauvignon blanc) .....	12.00	<b>Falaghina</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†