

SOUP & SALAD / ZUPPE E INSALATA

Italian Wedding Soup	cup 6.00	bowl 9.00
Cream of Garlic Soup	7.00	French Onion Soup 7.00
		Oyster Stew 10.00

House Salad	5.00	Grilled Chicken Caesar Salad	14.00
Anthony's Salad	romaine, chicken, cheese, mushrooms, croutons, and roasted red peppers		14.00
Insalata di Judi	mixed greens, glazed walnuts, pears, crumbled blue cheese and grilled chicken with a balsamic maple syrup dressing		15.00
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		25.00
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		30.00

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	14.00	Mushrooms stuffed with Crabmeat	12.00
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		12.00
Escargot	served in a marsala wine sauce with toast points		15.00
Calamari Fritti	lightly floured, fried, and lightly seasoned. served with marinara sauce		12.00
Tomato-Basil Bruschetta	topped with melted fresh mozzarella		9.00
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		10.00
Fiammiferi di Zucca	lightly fried matchstick zucchini with marinara sauce		10.00
Carpaccio di Filet Mignon	thinly sliced raw filet mignon with a Cipriani cream sauce		18.00
Mozzarella in Carrozza	fresh sliced mozzarella coated with panko Japanese breadcrumbs, fried and served on a bed of marinara sauce		10.00
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 homemade breadsticks		20.00

PASTA DISHES / PIATTO DI PASTA

Tagliolini alla Marea	long and thin egg pasta tossed with sweet Maine lobster, Gulf Coast shrimp, scallops, and fresh lump crab with fresh tomato and chilli, then topped with a basil breadcrumb		36.00
Spaghetti or Rigatoni	with meatballs or sausage (hot or sweet)		15.00
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		17.00
Homemade Meat & Cheese Lasagna	18.00	Eggplant Parmigiana	with pasta 18.00
Linguini with Clam Sauce	(red or white) 19.00	Linguini with fresh pesto	18.00
Mussels Marinara	tender steamed mussels in marinara. served over linguini		20.00
Linguini alla Caprese	tossed with clams, cherry tomatoes, garlic, olive oil and white wine		22.00
Spaghetti di Gragnano al Ragù 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)		39.00
Pappardelle al Ragù Toscana	long ribbon egg pasta in a veal, pork, and beef Chianti tomato sauce		22.00
Shrimp Scampi	sautéed in butter, lemon, white wine and garlic. served over linguini		26.00
Linguini and Calamari	tubes and tentacles, sautéed with marinara or aglio e olio and tossed with linguini		20.00
Fettuccini Alfredo	made with "real" Parmigiana cheese	20.00	(add chicken) 26.00 (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		36.00
Fisherman's Platter	broiled lobster tail, scallops, shrimp stuffed with crabmeat, clams casino and an oyster topped with lump crab imperial		40.00
Filet of Salmon	with mango sauce or alla picata (sautéed with lemon and butter)		25.00
Baked Oysters Imperial	oysters on the ½ shell topped with jumbo lump crab imperial		29.00
Scallops fra Diabolo	pan sautéed sea scallops in a spicy marinara sauce. served over angel hair pasta		39.00
Broiled Sea Scallops	39.00	Jumbo Fantail Fried Shrimp	26.00
Broiled Warm Water Lobster Tail	(9oz) 60.00	topped with lump crab imperial (additional)	9.00
Anthony's Jumbo Lump Crab Cakes	broiled or fried	(1) 18.00	(2) 26.00
Anthony's Surf 'n' Turf	(10oz filet and 8oz lobster tail) 75.00	petite size	(6oz filet and 4oz lobster tail) 50.00
Seafood Au Gratin	(jumbo lump crab / scallops & shrimp / Maine Lobster)		38.00
Linguini alla Frutta di Mare	clams, mussels, lobster, shrimp and scallops (marinara or aglio e olio). served over linguini		38.00
Lobster fra Diabolo	8oz warm water lobster tail in a spicy marinara sauce. served over linguini		60.00
Capasante ai Verdure Arrostiti	jumbo pan seared scallops served with roasted vegetables		39.00

FROM THE LAND / DALLA TERRA

Veal Parmigiana tender breaded veal topped with tomato sauce and mozzarella					25.00
Chicken alla Anthony breaded chicken breast topped with tomato sauce and mozzarella					21.00
Pork Chop sautéed with sweet peppers and onions			(1) 18.00	(2)	25.00
Veal alla Anthony breaded veal topped with lump crab and a white wine cream sauce					29.00
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					50.00
Chicken Marsala pan sautéed chicken breast in a mushroom and marsala wine sauce					21.00
Costelette con Salsa di Funghi stuffed veal cutlet with prosciutto, asparagus, and asiago cheese, breaded and pan sautéed with a porcini mushroom cream sauce					27.00
Veal Marsala pan sautéed veal cutlet in a mushroom and marsala wine sauce					27.00
Coste d'Agnello an herb encrusted rack of lamb with a light dijon and honey glaze					46.00
Vitello ai Porcini char-grilled 14oz veal chop topped with sautéed wild porcini mushrooms					50.00
Half Roasted Chicken rustically seasoned	18.00				
Filet Mignon	(6oz) 29.00	(10oz) 40.00			
Anthony's Filet smothered in a mushroom and marsala wine sauce			(6oz) 31.00	(10oz) 42.00	
Steak Italiano with assorted roasted mushrooms, onion, zucchini, eggplant and red bell pepper			(6oz) 32.00	(10oz) 43.00	
Gorgonzola Filet topped with sautéed mushrooms and sweet gorgonzola cheese			(6oz) 32.00	(10oz) 43.00	
Granchio Filet topped with lump crab and hollandaise sauce			(6oz) 34.00	(10oz) 45.00	
Pepe Nero Filet pan seared peppercorn encrusted filet with a cracked black pepper cream sauce			(6oz) 33.00	(10oz) 44.00	
					Calves Liver with sautéed onions and bacon
					22.00
					14oz Prime Rib of beef
					30.00

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	8.00	Small Cheese Pizza	6.00	Fettuccini Alfredo	12.00
Spaghetti with meatball or sausage	10.00	Ravioli with meatball or sausage	10.00		

BEVERAGES

Iced Tea (complimentary refill)	3.50	Coffee	3.00	Panna (still water)	8.00
Soda	3.50	Cappuccino	6.00	San Pellegrino (sparkling)	5.00
Juice	3.00	Espresso (single)	4.00	Hot Tea	3.00
Milk / Chocolate Milk	3.00	Double Espresso	5.00	**decaffeinated options available**	

HOUSE WINES BY THE GLASS

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

PREMIUM WINES BY THE GLASS

Col di Sasso (cabernet / sangiovese)	13.00	San Angelo (pino grigio)	13.00
Santa Christina (sangiovese)	14.00	White Haven (sauvignon blanc)	14.00
Falanghina	18.00	Sonoma-Cutrer (California chardonnay)	18.00
Cannonau	12.00	Montepulciano d'Abruzzo	14.00

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†