

Try our lite and refreshing Tuscan coastal Rose' Centine Castello Banfi \$15.00 a glass \$40.00 a bottle

Cynar Americano Manhattan

Makers Mark Bourbon with Cynar (Italian Artichoke liquor)

Blueberry Cobbler Martini

Stoli blueberry vodka, RumChata, Frangelico, and cream topped with whip cream, graham crackers, and fresh blueberries

Italian Old Fashion

Bulleit bourbon, bitters orange, Antica formula sweet vermouth and Luxardo maraschino cherries

Napoletano Martini

Made with Stoli orange vodka, Aperol, and a splash of Prosecco

Caramel Apple Martini

Smirnoff Salted Caramel Vodka, Butterscotch Schnapps, Local Apple Cider and a caramel drizzle

Pomegranate Martini

Made with Titos Vodka, Fama liquor, pom juice, and lime juice

Espresso Martini

Stoli Vanilla vodka, Kahlua, crème de cacao, and espresso

Appetizers

Prosciutto e Melone 22.00

Fresh sliced prosciutto di Parma draped over cantaloupe

Anthony's Oysters Rockefeller 20.00

Baked fresh shucked oysters in the half-shell, with sautéed spinach, bacon, anisette and Parmigiano

Cozze Ubriache 14.00

Sautéed "Drunken" New England mussels with garlic red chili and white wine

Mortadella e Burrata 22.00

Thin sliced mortadella with burrata Pugliese sprinkled with crushed pistachio nuts

Chef Creek Oysters from British Columbia

on the ½ shell 3.75

Reverse side for entrées

Take home the wonderful Italian extra virgin olive oil we use here at Anthony's. Grown and produced in Italy Ciccio's Olives EVO \$29.00 750 ml or \$75.00 3 lt (ask your server)

Branzino alla Brace 39.00

Fresh whole Mediterranean Seabass grilled and served whole or filleted, then drizzled with extra virgin olive oil

Filetto al Rossini 59.00

Filet mignon wrapped in prosciutto with a béchamel sauce and a black truffle au jus, topped with fresh black Italian winter truffles atop a homemade crouton

Capesante al Stile Autunno 44.00

Fresh pan-seared jumbo sea scallops on a sauté of arugula, pancetta and a variety of wild mushroom, topped with fried leeks

Cannelloni Veneziana 30.00

Italian style crepes stuffed with roast veal, spinach, ricotta and prosciutto cotto baked in a béchamel sauce with Parmigiano cheese

Halibut al "Acqua Pazza" 39.00

Fresh wild Alaskan Halibut pan sauteed in a "Crazy Water" of cherry tomato, olives, capers, red chili and Falanghina wine

Strozzapreti alla da Paolino 25.00

Short twisted pasta in a ground spicy sausage San Marzano tomato sauce with garden fresh eggplant and buffalo mozzarella

Gnocchi al Salsa Vodka con Aragosta 39.00

Homemade potato and ricotta gnocchi in a vodka rosa sauce with fresh Maine lobster

Tagliolini alla Marea 39.00

Long homemade egg pasta with sweet Maine Lobster, Gulf shrimp, scallops, and fresh lump crab with fresh tomato and chili, then topped with a basil bread crumb

Penne con Ragu di Funghi 29.00

Penne pasta in a wild mushroom ragu (Lobster, chantarelles, maitake and champignon), pancetta, Parmigiano and a touch of cream

Anthony's Fish 'n' Chips 28.00

Fresh Massachusetts day-boat haddock, batter-dipped and deep fried served with homemade French fries