

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)

Manhattan Italiano

Single barrel Makers Mark 46, and Antica Formula Carpano sweet vermouth and Amarena cherry's

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, Pama liquor, pom juice, and lime juice

Espresso Martini

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

Pumpkin Pie Martini

Stoli Vanilla Vodka, pumpkin liquor. Topped with whipped cream and nutmeg

Appetizers

Prosciutto e Melone 22.00

Fresh sliced prosciutto di Parma draped over cantaloupe

Minestrone Estive 12.00

Salvatore's garden grown fresh late summer minestrone soup topped with Pecorino and EVO

Vellutata di Zucca 13.00

butternut squash soup topped with a dollop of mascarpone cheese and pancetta bits

Zuppa Di Funghi Selvatici 17.00

Creamy wild mushroom soup with a dollop of Robiolo Tartufato (Italian truffle crem cheese)

Anthony's Oysters Rockefeller 20.00

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

Tajarin al Tartufo Bianco 50.00

Long thin pasta tossed with white truffle butter and topped with shaved white truffles from Alba, Italy

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

Salt Water Taffy cocktail Oysters from Cape May NJ on the 1/2 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)

Filetto al Rossini 62.00

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

Haddock al Burro di Limone Amalfitana 32.00

Fresh caught Massachusetts haddock, broiled and topped with a dollop of Amalfi lemon infused butter

Scampì alla Carlina 32.00

Fresh gulf shrimp baked with capers, fresh tomato puree, lemon juice and roasted red pepper served over rice pilaf

Garganelli con Fegattini al Vin Santo 24.00

Short quill shaped pasta in a chicken liver and porcini mushroom tomato sauce with pancetta, Vin Santo (Tuscan dessert wine)

Veal Saltimbocca alla Sorrentina 32.00

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

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