

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)

Hot and Dirty Martini

Stoli vodka, Anthony's hot pepper and olive juice

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

Vellutata di Zucca 13.00

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

Cozze Ubriache 14.00

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

Massachusetts Day Boat Bay Scallop Chowder 20.00

Made with potato, sweet local candy onion, and pancetta topped with chopped fresh scallion

Tajarin al Tartufo Bianco 60.00

*Homemade long thin egg pasta with white truffle butter
topped with shaved white truffles from Alba, Italy*

Mortadella e Burrata 22.00

Thin sliced mortadella with burrata Pugliese sprinkled with crushed pistachio nuts

Zuppa di Funghi Selvatici 18.00

A creamy wild mushroom soup topped with a dollop of Robiolo tartufato (Italian truffle cream cheese

Anthony's Oysters Rockefeller 20.00

*Fresh shucked oysters in the half-shell, topped with sautéed spinach, bacon, a touch of Anisette, then
baked with Parmigiano*

Salt Water Taffy cocktail Oysters from Cape May NJ 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)

Fresh Florida Hogfish al Burro di Limone Amalfi 44.00

Fresh caught Florida Gulf of Mexico hogfish (nice sweet plump white meat) broiled and topped with Amalfi lemon-butter

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 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

Gnocchi di Zucca al Pancetta 25.00

Homemade potato and ricotta gnocchi with butter cup squash, leeks, pancetta, Pecorino Romano cheese, and a touch of cream

Petto di Vitello Farcito 32.00

Roasted Fresh stuffed veal breast with sausage, spinach, egg and Parmigiano cheese

Strozzapreti al Ragu di Brasato 26.00

Homemade short twisted egg pasta tossed in a **hand chopped** braised beef short rib ragu with Santa Cristina red wine and topped with Parmigiano

Veal Saltimbocca alla Sorrentina 32.00

Pan sautéed veal escalope's with prosciutto, fresh mozzarella, and sage with 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

Garganelli con Ragu di Funghi 29.00

Short quill shaped 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