

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)

Sicilian Negroni

Angel Envy Bourbon, Sicilian blood orange, Antica formula sweet vermouth and a hint of Campari

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 Ubrache 14.00

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

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

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)

Dover Sole alla Mandorle 49.00

Fresh wild Dover sole roasted whole then fileted and covered with an almond brown butter

Count Sized Fried Oysters 29.00

Jumbo Louisiana oysters, lightly breaded, lightly fried, deliciously plump and juicy

Petto di Vitello Farcito 32.00

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

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

Capesante al Stile Autunno 48.00

fresh pan-seared day boat sea scallops on a sauté of arugula, pancetta and wild maitake
topped with fried leeks

Strozzapreti al Ragu Modenese 26.00

Homemade short twisted egg pasta tossed in a slow cooked ragu of ground pork shoulder,
mortadella, prosciutto and Parmigiano Reggiano

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

Tortelli al Tartufo Bianco 75.00

Homemade egg pasta stuffed with ricotta and white truffle in a white truffle sauce topped with
shaved fresh white truffles from Alba Italy

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 steak fries