

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

Purple Rain Martini

Empress Gin (8 botanical and sweet pea blossom), prosecco and elderberry liquor

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

Zuppa di Funghi Selvatici 18.00

A creamy wild mushroom soup (chanterelles, lobster, champignon, porcini and maitake)

Carpaccio di Polipo 22.00

Thin sliced Mediterranean octopus drizzled with Amalfi lemon infused extra virgin olive oil and arugula

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

Barnstable cocktail Oysters from Massachusetts 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)

Filetto in Crosta di Pasta Frolla 55.00

Center-cut filet mignon topped with a wild mushroom pâté baked in a puff pastry and topped with a red wine reduction

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

Filetti Piemontese al Balsamico 55.00

Twin Italian Piemontese beef filet mignons pan seared with Massimo Bottura's 20-year aged balsamic vinegar over Parmigiano mashed potatoes with shaved 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

Anthony's Fish 'n' Chips 28.00

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