

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

Manhattan Italiano

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

Egg Nog

Traditional Egg Nog made with cream, rum, brandy and whiskey topped with whipped cream and nutmeg

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.

Looking to make your spirits bright? Give it a seasonal twist with Peppermint Bark Liquor!

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 with (chanterelles, hedgehog, champignon, porcini and maitake)

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)*

Anthony's Traditional Thanksgiving Dinner 34.00

Roasted locally raised Wegmans carved turkey, Copes corn, potato filling with gravy

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

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

Tímballo alla Napoletana 25.00

A baked maccheroni torte in a spicy sausage ragu, hardboiled egg and buffalo mozzarella

Mezze Rigatoni al'Amatriciana 24.00

Short pasta in a San Marzano tomato sauce with guanciale (crispy fried pork jowl), Frascati white wine, red chili pepper and Pecorino Romano cheese

Soffritto di Maiale alla Carifana 26.00

A southern Italian classic, braised pork rib and pancetta, Aglianico red wine, house cured red bell peppers in vinegar served with toasted Italian ciabatta bread

Cannelloni alla Toscana 25.00

Florentine style baked Italian style crepes filled with ricotta, buffalo mozzarella, and fresh spinach topped with a rosa sauce and Parmigiano

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