

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

Holiday Spritzer

Cranberry juice, orange juice, topped off with prosecco

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

Massachusetts Day Boat Bay Scallop Chowder 20.00

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

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 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

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

Osso Buco con Risotto alla Milanese 45.00

A classically prepared braised, tender veal shank with tomato and white wine, served over a saffron Parmigiano risotto

Timballo alla Napoletana 25.00

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

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

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