

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

Candy Cane Martini

Stoli Vanilla vodka, Peppermint bark liquor, and cream

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, elderberry liquor, splash of grapefruit+

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!

Chocolate Peanut butter Martini

Made with peanut butter screwball whiskey, chocolate liquor and cream

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

Victor's Seafood Bisque 18.00

Made with shrimp, scallops, lump crab, and a touch of cognac

Anthony's Oysters Rockefeller

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

Mortadella e Burrata 22.00

Thin sliced mortadella with burrata Pugliese sprinkled with crushed pistachio nuts

Montauk Pearl Oysters from Long Island, NY on the 1/2 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

Halibut al "Acqua Pazza" 48.00

Fresh wild Norwegian Halibut sauteed in a "Crazy Water" of tomato, olives, capers, red chili and wine

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

Cannelloni alla Pescatore 44.00

Baked Italian style crepes rolled and stuffed with shrimp, scallops, lobster and mushrooms in a crustacean cream sauce

(USDA) Angus Prime Prime Rib 60.00

Sardine in Padella 28.00

Mediterranean sardine filets coated with a pecorino Romano cheese, red chili and caper bread crumb and panfried over arugula with lemon

Conchiglie Fiorentino 23.00

Baked stuffed shells stuffed with spinach, ricotta and scamorza cheese

Veal Saltimbocca alla Sorrentina 32.00

Sautéed veal escalope's topped with prosciutto, fresh mozzarella and sage with marinara

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