

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*

**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 Snickerdoodle Martini**

*Stoli Vanilla vodka, RumChata, Salted Caramel vodka, and cream*

**Pomegranate Martini**

*Made with Titos Vodka, Pama liquor, pom juice, and lime juice*

**Citrus 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.*

**Chocolate Peanut Butter Martini**

*Made with peanut butter screwball whiskey, chocolate liquor and cream*

**Appetizers**

***Cozze Ubriache 14.00***

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

***Brodetto di Pesce alla Veneziana 18.00***

*A Venetian fish soup with cod, shrimp and julienne vegetables in a saffron seafood broth*

***Zuppa di Funghi Selvatici 18.00***

*A creamy wild mushroom soup (chanterelles, 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*

***Le Petit Barachois Oysters from Prince Edward Island, Canada 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

*Stuffed Flounder 42.00*

Fresh caught broiled flounder stuffed with a lump crab imperial

*Gnocchetti al'Amatriciana 25.00*

Homemade mini ricotta gnocchi in a San Marzano tomato sauce with guanciale (crispy fried pork jowl), red chili pepper and Pecorino Romano cheese

*Zitoni al Salsa Genovese 25.00*

Classic Neapolitan short candle stick pasta in a slow caramelized onion and veal sauce with Parmigiano

*Filetto di Maiale al Vin Santo 29.00*

char-grilled medium, sliced pork tenderloin, marinated with Vin Santo (Tuscan dessert wine) served with creamy puree of mashed potato and sauteed garden spinach

*Strozzapreti al Ragu di Brasato 26.00*

Homemade short twisted egg pasta tossed in a **hand chopped** braised beef short rib ragu with Santa Cristina red wine and topped with Parmigiano

*Capesante al Stile di Bosco 59.00*

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

*Cotoletta alla Bolognese 32.00*

Breaded and pounded veal cutlet on a bed of 18-month Parmigiano fondue topped with thin sliced mortadella and thin shavings of Parmigiano Reggiano

*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

*Gnocchi al Salsa Vodka con Aragosta 45.00*

Homemade potato and ricotta gnocchi in a vodka rosa sauce with fresh Maine lobster

*Veal Saltimbocca alla Sorrentina 32.00*

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

*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

*Pesce in Pastella 50.00*

Batter dipped and deep-fried fresh Maine lobster, shrimp, and jumbo scallops

*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