

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)

Brodo di Polpo 12.00

Heartwarming Neapolitan tea (fresh hot octopus broth) a hot comforting pure taste of the sea with a hint of black pepper and lemon

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)*

Stuffed Flounder 42.00

Fresh caught broiled flounder stuffed with a lump crab imperial

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*

Lasagna di Pollo 28.00

Victor's own chicken lasagna layered with prosciutto, Parmigiano and a sage béchamel sauce

Cassoeula alla Lombardia 28.00

*A classic Alpine winter dish of stewed pork sausage, belly, ribs and shoulder with cabbage
and cannellini beans served with toasted ciabatta bread*

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*

Pollo alla Milanese 32.00

*Two thinly pounded and breaded pan-fried chicken cutlets served with an arugula and tomato salad with lemon
and extra virgin olive oil topped with Parmigiano shavings*

Fusilli alla Salvatore

*Short twisted pasta in a sweet daterino tomato confit sauce with spicy sausage, eggplant and julienne hot pepper
topped with dollops of buffalo mozzarella cream*

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*

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*

Gnocchi al Salsa Vodka con Aragosta 45.00

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*

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*