

Try our lite and refreshing Tuscan coastal Rose' Centine Castello Banfi

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 Stolli orange vodka, Aperol, and a splash of Prosecco

French Toast Martini

Stoli Vanilla vodka, RumChata, Butterscotch schnapps, and cream

Pomegranate Martini

Made with Titos Vodka, Fama 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

Victor's Seafood Bisque 20.00

With lump crab, scallops and shrimp, roasted red pepper, celery, and a touch of cognac

Pizza Rustica 16.00

A Neapolitan Easter calzone baked in a pastry dough with ricotta, scamorza, buffalo mozzarella, capicola, Genoa salami, sopresata, mortadella and hard-boiled egg

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

Spaghetti alla Brie 22.00

French triple cream brie, oven-baked then tossed with Spaghetti Gragnano and Parmigiano cheese and topped with crushed almonds

Mortadella e Burrata 22.00

Thin sliced mortadella with burrata Pugliese sprinkled with crushed pistachio nuts

Saltwater Taffy Oysters from Cape May NJ. 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)

Branzino alla Brace 39.00

*Fresh whole Mediterranean Seabass grilled and served whole or filleted,
then drizzled with "Salvatore's" extra virgin olive oil*

Mezzelune di Cacio Pepe ai Frutta di Mare 48.00

*Homemade pasta stuffed with Italian sheep's milk ricotta from Puglia, cracked black
peppercorn on a bed of Parmigiano cream sauce topped with sautéed fresh sweet
Florida gulf shrimp and wild scallops*

Filetto al Rossini 66.00

*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*

Zitoni al Salsa Genovese 26.00

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

Pollo alla Milanese 34.00

*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*

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*

Cotoletta alla Bolognese 35.00

*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 55.00

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