

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

*Brodetto di Pesce alla Veneziana 18.00*

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

*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

*Polpetta Romano alla Scarpetta 14.00*

A Roman style large meatball cooked in a San Marzano tomato sauce served with toasted ciabatta bread

*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)

*Steak Frites con Rosti 48.00*

*Pan seared USDA PRIME New York strip steak (great marbling)  
in a black Italian truffle-infused butter, served with a Rosti (fried herbed potato hash brown)*

*Strozzapreti al Ragu Modenese 27.00*

*Egg pasta in a slow cooked ragu of pork shoulder, mortadella, prosciutto and Parmigiano Reggiano*

*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 scallops*

*Anthony's Fish 'n' Chips 29.00*

*Fresh day-boat haddock, batter-dipped, deep fried served with homemade steak fries*

*Ossobuco con Risotto alla Milanese 49.00*

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

*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*

*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*

*Stuffed Flounder 44.00*

*Fresh caught broiled flounder stuffed with a lump crab imperial*

*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*

*Fluke al Limone 33.00*

*Fresh Rhode Island fluke sautéed with lemon butter and capers*

*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*