

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 Tito's 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*

**Carpaccio di Polipo 18.00**

*Thin sliced Mediterranean octopus drizzled with Amalfi lemon infused extra virgin olive oil and arugula*

**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*

**Treasure Chest Oysters from P.E.I. 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*

*Orecchiette con Cima di Rape con Salsiccie* 24.00

*A classic Puglian dish of little ear shaped pasta (orecchiette) tossed with broccoli rabe, spicy sausage and a hint of red chili topped with ricotta salata cheese*

*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*

*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*

*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* 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*