

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

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 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

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

Garganelli al Ragu di Brasato 26.00

Homemade quill shaped 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