

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*

*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 Ubricate 14.00**

*Sautéed "Drunken" New England mussels with garlic red chili and white wine*

**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*

**Crema di Asparagi 14.00**

*cream of asparagus soup with potato and leek, and topped with homemade seasoned croutons*

**Spaghetti alla Brie 24.00**

*French triple cream brie oven baked then tossed with spaghetti di Gragnano and Parmigiano topped with toasted almond bits*

**Mortadella e Burrata 22.00**

*Thin sliced mortadella with burrata Pugliese sprinkled with crushed pistachio nuts*

**Shipwreck 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)*

*Maiale al Vin Santo con Cipollini* 29.00

Char-grilled medium, sliced pork tenderloin, marinated with Vin Santo (Tuscan dessert wine) served with creamy puree of mashed potato and sauteed garden spinach and whole glazed baby onions

*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

*USDA Angus Prime Prime Rib* 66.00

*Manzo in Crosta di Pasta Frolla* 58.00

Center-cut filet mignon topped with a wild mushroom pâté baked in a puff pastry and topped with a red wine reduction

*Haddock al Burro di Limone Amalfitana* 34.00

Fresh Massachusetts haddock, broiled and topped with a dollop of Amalfi lemon infused butter

*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

*Count Sized Fried Oysters* 29.00

Jumbo Louisiana oysters, lightly breaded, lightly fried, deliciously plump and juicy

*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