

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 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

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