

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

Short twisted egg pasta in a slow cooked ragu of ground pork shoulder, mortadella, prosciutto and Parmigiano Reggiano

Osso Buco 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