

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

Pineapple Martini

Malibu Pineapple Rum, Pineapple juice, and a splash of lime

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

Victor's Seafood Bisque 20.00

With lump crab, scallops and shrimp, roasted red pepper, celery, and a touch of cognac

Pizza Rustica 16.00

A Neapolitan Easter calzone baked in a pastry dough with ricotta, scamorza, buffalo mozzarella, capicola, Genoa salami, soppressata, mortadella and hard-boiled egg

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

Saltwater Taffy Oysters from Cape May NJ. 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)

Halibut al "Acqua Pazza" 45.00

Fresh wild Alaskan Halibut pan sauteed in a "Crazy Water" of cherry tomato, olives, capers, red chili and Falanghina wine

Filetto di Maiale al Vin Santo 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

Steak Frites con Rosti 48.00

Pan seared USDA PRIME New York strip steak (great marbling) in an herb truffle-infused butter, served with a Rosti (fried herbed potato hash brown)

Anthony's Fish 'n' Chips 29.00

Fresh day-boat haddock, batter-dipped, deep fried served with homemade steak fries

Farfalle al Salmone Affumicata 34.00

Butterfly pasta with Norwegian smoked salmon and asparagus in a Parmigiano cream sauce

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

Zitoni al Salsa Genovese 26.00

Classic Neapolitan candle stick pasta in a slow caramelized onion and veal sauce with Parmigiano

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

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

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