

## 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, 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

### Strawberry Kiwi Martini

Smirnoff Strawberry Vodka, Simple Syrup, splash of lime, and fresh muddled Kiwi

## Appetizers

### Cozze Ubriache 14.00

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

### Mortadella e Burrata 22.00

Thin sliced mortadella with burrata Pugliese sprinkled with crushed pistachio nuts

### 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

### Fave e Porri alla "MIMI" 15.00

Fresh fava bean and leek soup with pancetta, a hint of red chili, and a poached 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)

*Farfalle al Salmone Affumicata 34.00*

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

*Panzetta alla Carifana 29.00*

Fresh lamb breast stuffed with an egg, asparagus, and sausage fritatta, braised in San Marzano tomato and Greco di Tufo white wine, served over zitoni pasta

*Monkfish on a Hike in the Mountains 33.00*

Fresh locally caught Rhode Island monkfish medallions sautéed with pancetta, wild mushrooms, fresh asparagus with white wine and a hint of cream

*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

*Petto di Vitello Farcito 34.00*

Roasted Fresh stuffed veal breast with sausage, spinach, egg and Parmigiano cheese

*Timballo Siciliano Pasquale 24.00*

A baked pasta dome stuffed with eggplant in a spicy sausage San Marzano ragu with peas, spicy soppressata, hard-boiled egg and scamorza cheese

*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

*Strozzapreti al Ragu di Brasato 29.00*

Homemade short twisted egg pasta tossed in a **hand chopped** braised beef short rib ragu with Santa Cristina red wine and topped 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

*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

*Anthony's Fish 'n' Chips 29.00*

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