

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 Stoli 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)

2 Live Jumbo Soft Shell Crabs 48.00

*Fresh, as you like them, pan sautéed crispy with lemon and butter or
batter dipped and deep fried*

Traditional Easter Ham Dinner 30.00

*Sliced ham topped with a pineapple sauce and served with candied sweet potatoes
and asparagus*

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

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*

Timballo Sicilano 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*

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