

## 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

### 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

### *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

### *Spring Clam Casino Soup 18.00*

With fresh clams, sweet pepper, peas, bacon and chopped scallion

### *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 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)

*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*

*Strozzapreti alla da Paolino 28.00*

*Short egg pasta in a spicy sausage San Marzano tomato sauce with eggplant and burrata from Puglia*

*Pesce Spada alla Griglia 35.00*

*Fresh wild caught center cut local Atlantic swordfish, char-grilled, topped with arugula and drizzled with Amalfi lemon infused extra virgin olive oil, served with grilled zucchini, and roasted red pepper*

*Risotto Carbonara alla Primavera 26.00*

*Italian style creamy rice with guanciale (cured pig jowl), Pecorino Romano, fresh egg, spring peas, fave beans, asparagus, scallion and a hint of red chili topped with an egg*

*Lasagna alla Bolognese 26.00*

*The traditional original lasagna of Bologna with many layers of pasta, Parmigiano Reggiano cheese, a bechamel sauce and a slow 5-hour cooked Bolognese ragu*

*Farfalle al Salmone Affumicata 34.00*

*Butterfly pasta with Norwegian smoked salmon and peas 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*

*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*