

**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**

*Limoncello, Amarena cherry's, topped off with prosecco*

**Purple Rain Martini**

*Empress Gin (8 botanical and sweet pea blossom), prosecco, elderberry liquor, splash of grapefruit*

**Lemon Blueberry Smash Martini**

*Stoli Blueberry Vodka, Limoncello, fresh muddled blueberries, and lemonade*

**Strawberry Kiwi Martini**

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

**Cucumber Mint Martini**

*Stoli Cucumber Mint Vodka, muddled with lemon, mint, and cucumbers*

**Espresso Martini**

*Stoli Vanilla vodka, Kahlua, crème de cacao, and espresso.*

**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*

*Polpetta Romano alla Scarpetta 14.00*

*A Roman style large meatball cooked in a San Marzano tomato sauce served with toasted ciabatta bread*

*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)*

## *Osso Buco con Risotto alla Milanese 49.00*

A classically prepared braised, tender veal shank with tomato and white wine, served over a saffron Parmigiano risotto

## *Halibut al "Acqua Pazza" 45.00*

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

## *Farfalle al Salmone Affumicata 34.00*

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

## *Fusilli con Fegattini al Vin Santo 27.00*

Short twisted pasta in a chicken liver and porcini mushroom tomato sauce with pancetta, Vin Santo (Tuscan dessert wine)

## *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

## *Gnocchetti al 'Amatriciana 25.00*

Homemade mini ricotta gnocchi in a San Marzano tomato sauce with guanciale (crispy fried pork jowl), red chili pepper and Pecorino Romano cheese

## *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

## *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