

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

Polpetta Romano alla Scarpetta 14.00

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

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)

Steak Frites con Rosti 49.00

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

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

Fusilli con Fegattini al Vin Santo 27.00

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

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*

Farfalle al Salmone Affumicata 34.00

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

Baccala alla "Victor" 29.00

Norwegian salt cod sautéed with crushed San Marzano tomato, caramelized onion, olives, and sweet bell pepper

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

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