

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

Refreshing Watermelon Martini

Made with fresh watermelon and a hint of schnapps and vodka

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

Mediterranean Martini

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

Espresso Martini

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

Appetizers

Spring Clam Casino Soup 18.00

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

Cozze Ubriache 14.00

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

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

Aragosta alla Sarda 28.00

½ steamed spiny lobster topped with a Sardinian salsa of fresh tomato, scallions, avocado, and fresh herbs dressed with fresh lime and extra virgin olive oil

Mortadella e Burrata 22.00

Thin sliced mortadella with burrata Pugliese sprinkled with crushed pistachio nuts

Blue Point Oysters from Long Island NY. 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)

San Pietro al "Acqua Pazza" 45.00

Fresh wild San Pietro (Saint Peters fish) beautiful white flaky fish from the Mediterranean sauteed in a "Crazy Water" of cherry tomato, olives, capers, red chili and Falanghina



Barca di Melanzane con Fusilli 25.00

Stuffed ½ eggplant with egg, ricotta, burrata and mortadella slow cooked in a San Marzano tomato sauce atop of fusilli pasta

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

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

Branzino alla Brace 44.00

Fresh whole Mediterranean Seabass grilled and served whole or filleted, then drizzled with "Ciccio's" extra virgin olive oil

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

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

Risotto al Ragu con Burrata 29.00

Creamy Carnaroli risotto with a Bolognese meat sauce, Parmigiano and burrata

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