

**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.*

**For your choice of Bourbon tonight, limited amount only Buffalo Trace Bourbon**

**Appetizers**

*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*

*Crema di Asparagi 14.00*

*Cream of asparagus soup with fresh locally grown asparagus, potato and leek, topped with homemade seasoned croutons*

*Mortadella e Burrata 22.00*

*Thin sliced mortadella with burrata Pugliese sprinkled with crushed pistachio nuts*

*Sea Inlet Oysters from British Columbia 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 51.00*

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

*Halibut al "Acqua Pazza" 45.00*

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

*Fusilli Campano ai Porcini 35.00*

*Homemade long twisted pasta tossed with fresh foraged porcini mushrooms from Italy sauteed with butter and tossed with Parmigiano*

*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*

*Lasagna alla Primavera 27.00*

*Layered egg lasagna with sauteed sausage, locally grown asparagus, scallions, sweet spring peas, fresh fave beans, ricotta and stracciatella cheese and béchamel sauce*

*Orecchiette con Cima di Rape con Salsiccie 26.00*

*A classic Puglian dish of little ear shaped pasta (orecchiette) tossed with broccoli rabe, spicy sausage and a hint of red chili and pecorino Romano cheese toasted bread crumbs*

*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*

*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*

*Risotto al Ragu 29.00*

*Creamy Carnaroli risotto with a Bolognese meat sauce, Parmigiano and caciocavallo 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*

*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*

*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*