

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 Stoli 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

Crema di Asparagi 14.00

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

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

Gaia Oysters from Prince Edward Island 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)

Dover Sole alla Mandorle 49.00

Fresh wild Dover sole roasted whole then fileted and covered with an almond brown butter

Mezzelune di Cacio Pepe con Aragosta 45.00

Homemade half-moon stuffed egg pasta with ricotta cheese from Puglia, pecorino Romano and cracked black pepper on a bed of Parmigiano cream sauce topped with sautéed fresh Maine lobster

Barca di Melanzane con Macaroni 25.00

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

Risotto con Cozze al Pecorino 29.00

Creamy Pecorino Romano carnaroli rice with fresh New England mussels and fresh fave beans

Calamari Ripieni alla Mediterranean 24.00

Fresh day boat calamari stuffed with olives, calamari, breadcrumbs, capers and Parmigiano cooked in a San Marzano tomato sauce over linguine with a hint of Calabrian red chili

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

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

Pollo Rustica Al'Abruzzese 28.00

A rustic peasant chicken dish of thighs, wings, livers, gizzards with Vin Santo, fresh diced garden tomato, sweet peppers, zucchini, mushrooms and a fresh medley of garden herbs served with toasted ciabatta bread

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

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