

Beverages

Acqua Panna (still natural mineral water) 8.00

San Pellegrino (sparkling water) 6.00

Zuppa

Classic Italian Wedding Soup

cup 6.00 bowl 9.00

French Onion Soup 8.00

Cream of Garlic Soup 8.00

Oyster Stew . . . 12.00

Insalata

House Salad 6.00

Caesar Salad Small 6.00 Large 11.00

Grilled Chicken Caesar Salad 16.00

Grilled Shrimp Caesar Salad 25.00

Insalata di Tonno 25.00

pan-seared black peppercorn encrusted tuna over arugula with almonds, orange slices, fresh fennel and drizzled with aged balsamic and extra virgin olive oil

Insalata di Judi 16.00

spring mix, walnuts, blue cheese crumbles, pears and sautéed chicken with balsamic maple dressing

Mediterranean Chicken Salad 16.00

arugula, fresh mozzarella, tomato, olives and grilled chicken with a balsamic vinaigrette

Blackened filet tips over spinach 29.00

with bacon, mushrooms, hard-boiled egg, blackened medallions of filet mignon and honey dijon

Roasted Red Peppers 12.00

over romaine with onions and anchovies

Tagliata di Manzo 34.00

char-grilled Filet mignon over mixed greens, tomato, shaved Parmigiano, and drizzled with balsamic vinegar

Antipasti

Clams Casino 13.00 Fried Calamari 14.00

Chicken Fingers 7.00 Steamed Clams 11.00

Shrimp Cocktail 15.00

Jumbo Lump Crab Cocktail 20.00

Tomato and Basil Bruschetta 10.00

Scallops Wrapped in Bacon 16.00

Mushrooms Stuffed with Crabmeat 14.00

Mozzarella in Carrozza (fried mozzarella) 12.00

Pasta Entrees

Served with a house salad

Penne Marinara 16.00

Penne Arrabiata (spicy marinara) 16.00

Penne Veggie & Chicken Marinara 20.00

Linguine al Pesto 20.00

Fettucine Alfredo.... 22.00 with chicken..... 29.00

with shrimp or crab 30.00

Mussels & Linguine (marinara or aglio olio) .. 22.00

Linguine & Calamari (marinara or aglio olio) . 20.00

Linguine alla Caprese 25.00

with clams, mussels, and cherry tomatoes

Shrimp Scampi..... 28.00

Pappardelle al Ragu Toscana 22.00

long ribbon egg pasta in a veal, pork, and beef Chianti tomato sauce

Spaghetti Cacio e Pepe 22.00

tossed with Pecorino Romano

and cracked black pepper

Spaghetti alla Carbonara 22.00

tossed with farm fresh egg, Pecorino Romano, pancetta, and sweet peas

Traditional Meals

Served with a house salad and choice of french fries, vegetable del giorno, or side of spaghetti

Anthony's Lump Crab Cake 20.00 or two for 28.00

Filet of Salmon (Picata or Mango)..... 26.00

Chicken or Eggplant Parmigiana..... 18.00

Veal Parmigiana..... 26.00

Italian Meatloaf (with sautéed peppers and onions).. 18.00

Chicken Marsala or picata..... 23.00

SEE OTHER SIDE FOR OUR SANDWICH SELECTIONS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Grilled Italian Panini 16.00
with imported meats & cheese, lettuce,
tomato, and onion

♥Fiorentino Panini (vegetarian) 16.00
grilled zucchini, roasted red pepper, spinach, portobello
mushrooms & Parmigiano Reggiano

Porchetta Panini 17.00
roasted pork, arugula, roasted pepper, caramelized
onion & horseradish mayo

Venetian Panini 16.00
grilled sausage, sautéed broccoli rabe, caramelized onions &
provolone

Napolitano Panini..... 16.00
prosciutto, fresh mozzarella, arugula & tomato

Tuna Panini 16.00
roasted pepper, onion, hard- boiled egg & provolone

Genoa Panini 16.00
sliced chicken, spinach, bacon, tomato, basil-pesto mustard
& provolone

Sicilian Chicken Panini 16.00
sautéed eggplant, roasted red peppers, fresh mozzarella,
chicken & pesto mayo

Chicken Salad Sandwich or Wrap 15.00
with lettuce and tomato

Chicken Parm Sandwich 16.00
breaded chicken breast with tomato sauce and shredded
mozzarella cheese

Gorgonzola Cheese Steak 21.00
sliced prime rib of beef sautéed with caramelized onions &
topped with melted gorgonzola cheese

Filet Sandwich 28.00
sliced filet mignon sautéed with onions & sweet peppers in
marinara sauce

8oz. Cheeseburger 18.00
fresh handmade patties with lettuce and tomato and choice
of American or provolone on a toasted brioche bun

Alpino Panini 16.00
sautéed chicken, onions and Portobello mushrooms
topped with gorgonzola cheese

Caprese Panini 14.00
fresh mozzarella, basil and tomato with fresh pesto mayo

Torino Panini 16.00
grilled chicken, spinach & sharp provolone

Pescatore Panini 18.00
pan sautéed Atlantic haddock with arugula, tomato,
onion & mayo

Poveri Panini 14.00
juicy garden tomato, shaved pecorino romano
cheese, imported anchovies, and fresh oregano and extra virgin
olive oil,

Vesuvius Panini 16.00
portobello mushroom, roasted red pepper, chicken, fresh
mozzarella & pesto mayo

Neapolitan Panini 16.00
sautéed spinach, bacon, tomato and provolone

The Godfather Wrap 16.00
imported meats & cheese, roasted red pepper,
lettuce and tomato

Sausage Sandwich 16.00
with sauce sautéed onions & peppers

Meatball Sandwich 16.00
with sauce and melted provolone

Grilled Chicken Breast Sandwich 16.00
with American cheese, lettuce, tomato & honey dijon dressing

Open Face Cheese Steak 21.00
sliced prime rib of beef, caramelized onions, sauce, sautéed
mushrooms and provolone

The French Dip 21.00
sliced prime rib in Au Jus on flat bread with horseradish mayo

Fresh Maine Lobster Roll 28.00
made with fresh Maine lobster, lemon, mayo, celery and Old
Bay seasoning on a toasted brioche bun

\$\$ additional toppings available at request \$\$
All entrées are served with French fries or a house salad.