

Anthony's

• AUTHENTIC ITALIAN CUISINE •

Appetizers

ANTIPASTO

A variety of imported Italian cold meats and cheeses with marinated artichoke hearts, fire roasted red peppers, pepperoncini and a variety of olives **16.95**

FEDERAL HILL'S OWN CALAMARI

Fried calamari sautéed with white wine, fresh lemon garlic butter aioli and banana peppers. Served with a side of homemade plum tomato marinara **16.95**

FRIED SMELTS

Marinated, boneless smelts, lightly battered, fried and finished with fresh lemon, banana peppers, garlic butter sauce, and a splash of white wine **14.95**

CLAMS ZUPPA (RED OR WHITE)

Fresh local little neck clams sautéed with white wine, garlic, parsley and onion in a light red or white broth. Served with grilled Tuscan bread (can be made spicy on request) **16.95**

SHRIMP COCKTAIL

Jumbo shrimp served with homemade cocktail sauce and horseradish **15.95**

MUSSELS ZUPPA

Fresh mussels sautéed with white wine, garlic, parsley & onions in a light red or white broth. Served with grilled Tuscan bread (can be made spicy on request) **16.95**

EGGPLANT ROLATINI

Three thin sliced eggplant floured and egg battered stuffed with ricotta and topped with mozzarella and homemade plum tomato marinara **14.95**

BAKED CLAMS CASINO

Six fresh local littleneck clams filled with homemade stuffing, fresh lemon juice, garlic butter sauce, white wine, and topped with bacon **14.95**

MEATBALLS WITH SALAD

Two homemade meatballs made from a custom blend of fresh ground veal, pork and beef, Italian Bread and seasoning with a house salad **15.95**

TRUFFLE FRIES

Crispy golden french fries tossed with shaved parmesan, parsley, and truffle oil **11.95**

STUFFED ARTICHOKE

Fresh Italian Bread Crumb, Black Olives, Italian Sausage, sautéed Butter with garlic and fresh parsley and Imported Parmigiano Reggiano Cheese (Seasonal) **15.95**

Soups & Salads

PASTA FAGIOLI OR SOUP OF THE DAY cup 5 / bowl 8

CAESAR SALAD

Romaine hearts, Parmesan cheese and croutons tossed with Caesar dressing and topped with imported Italian white anchovies **11.95**

HOUSE SALAD

Spring mesclun mix with grape tomatoes, red onion, English cucumbers and shredded carrots **9.95**

INSALATA CON PROSCIUTTO E BURRATA

Imported Italian creamy Burrata cheese, thin sliced Prosciutto di Parma, fresh arugula, and tomatoes, drizzled with extra virgin olive oil balsamic glaze **16.95**

GREEK SALAD

Romaine lettuce with kalamata olives, roasted red peppers, pepperoncini, cucumbers, tomatoes, and red onions topped with homemade Greek dressing **12.95**

SALAD ADD ONS

Add grilled chicken **7**

Add three extra jumbo grilled shrimp **11**

Add Salmon **13**

Pasta

(gluten free pasta available)

SPAGHETTI & MEATBALLS

Spaghetti in a fresh plum tomato marinara served with two homemade meatballs made from a custom blend of fresh ground veal, pork and beef **16.95**

FETTUCINE ALFREDO

Homemade Fettucine tossed in a rich sauce made from cream and Parmesan cheese **16.95**. Add grilled chicken **7**
Add three jumbo Shrimp **11** / Add Salmon **13**

PENNE ALLA VODKA

Penne pasta served in a rich vodka sauce **16.9**
Add grilled chicken **7** / Add three jumbo Shrimp **11** / Add Salmon **13**

FRUTTI DI MARE

A selection of fresh jumbo shrimp, calamari, scallops, mussels and littlenecks sautéed with white wine in a plum tomato sauce and served over a bed of linguini (can be made spicy upon request) **28.95**

LINGUINE & CLAMS (RED OR WHITE)

Fresh local littleneck clams, sautéed with garlic, onions, parsley & white wine sauce served over a bed of linguine (can be made spicy upon request) **24.95**

CHEESE RAVIOLI

Locally made cheese ravioli served in a plum tomato marinara sauce **16.95**

SHRIMP SCAMPI

Jumbo shrimp with garlic, lemon, butter & white wine sauce served over a bed of angel hair pasta **24.95**

PAPPARDELLE ALLA BOLOGNESE

Locally made, fresh pappardelle pasta served with our homemade meat sauce **20.95**

LOBSTER RAVIOLI

Locally made, fresh lobster ravioli served in a pink vodka cream sauce **26.95** / Add three jumbo shrimp **11**

SHRIMP FRA DIAVOLO

Jumbo shrimp served in a spicy red sauce over a bed of linguine **24.95**

RISOTTO SPECIAL

The chef's choice of fresh ingredients served with slow simmered, long grained Arborio rice (priced daily)

Grilled Pizzas

GRILLED CHICKEN

Crispy grilled pizza topped with grilled chicken, fresh arugula, Gorgonzola cheese, shredded mozzarella, and drizzled with extra virgin olive oil **17.95**

EGGPLANT

Crispy grilled pizza topped with plum tomato marinara, thin sliced eggplant, and mozzarella cheese **14.95**

TWO MUSHROOM

Crispy grilled pizza topped with plum tomato marinara, a blend of mushrooms tossed with extra virgin olive oil and a blend of fresh herbs, and mozzarella cheese **14.95**

Chicken

Served with your choice of pasta or potato and vegetable

CHICKEN PARMIGIANA

Fresh breaded chicken breast topped with melted mozzarella cheese and plum tomato marinara **22.95**

CHICKEN PICCATA

Fresh chicken breast lightly coated in flour and sautéed in shallots, butter, lemon sauce, white wine and capers **23.95**

CHICKEN MARSALA

Fresh chicken breast and a trio of mushrooms sautéed with shallots, butter sauce, Marsala wine and demi-glace **23.95**

CHICKEN SALTIMBOCCA

Fresh chicken breast topped with Prosciutto di Parma, mozzarella, and sage, topped with a trio of mushrooms and served in a light white wine demi-glace **24.95**

CHICKEN FRANCESE

Fresh chicken cutlet egg battered and sautéed in lemon-white wine shallot sauce, with a touch of butter **23.95**

CHICKEN CAPRI

Fresh chicken cutlet sautéed with artichoke hearts and roasted red peppers in a lemon butter white wine sauce **23.95**

CHICKEN MILANESE

Fresh breaded chicken cutlet topped with a fresh arugula tomato salad and finished with a lemon beurre blanc **23.95**

Meat & Fish

Served with your choice of pasta or potato and vegetable

VEAL CHOP VALDOSTANA

Fresh Tender Provimi Veal chop, breaded and topped with Prosciutto di Parma, mozzarella, and a trio of mushrooms in a white wine demi-glace **35.95**

VEAL SCALOPPINI PICCATA

Fresh Tender Provimi Veal scaloppini pan seared sautéed in lemon butter sauce, garlic, caper and white wine **25.95**

VEAL MARSALA

Fresh Tender Provimi Veal and a trio of mushrooms sautéed with shallots, butter sauce, Marsala wine and demi-glace **25.95**

VEAL SALTIMBOCCA

Fresh Tender Provimi Veal topped with Prosciutto di Parma, mozzarella, and sage topped with a trio of mushrooms and served in a light white wine demi-glace **26.95**

VEAL FRANCESE

Fresh Tender Provimi Veal egg battered and sautéed in lemon-white wine sauce and a touch of butter **25.95**

BONE-IN VEAL CHOP PARMIGIANA

Fresh Tender breaded and thinly pounded bone in Provimi Veal chop in our traditional fresh made plum tomato marinara and topped with melted mozzarella cheese **34.95**

SIRLOIN ALLA MAMMA

Choice 12oz sirloin topped with a trio of mushrooms, sautéed onions, cherry peppers and garlic butter **29.95**

BRANZINO MEDITERRANEAN SEA BASS

Sautéed with lemon, butter, white wine sauce, diced tomato, a pinch of oregano, thinly sliced potatoes and capers **31.95**

GRILLED SALMON FILET

Fresh salmon filet, grilled to perfection and served with a ginger honey aioli **26.95**

BAKED SCROD

Fresh filet of scrod topped with seasoned Ritz cracker crumbs and lemon garlic butter sauce **21.95**

BAKED STUFFED SHRIMP

Four fresh jumbo shrimp stuffed with a crabmeat stuffing in a lemon butter white wine sauce **24.95**

SIDES

Pasta Pink Vodka **8**, Pasta Bolognese **11**, Pasta Alfredo **8**, Pasta Aglio **8**, Pasta Marinara **8**, Ravioli **11**, Risotto **8**, Side Broccoli **6**, Side Potato **6**, Side Fries **6**, Seasonal Veg **7**, Side Caesar **7**, Side House **7**, Side Sausage **8**, Side Meatball **8** (Two **14**)

Desserts

\$7.95 each

TIRAMISU

Homemade classic Italian dessert with lady fingers, Mascarpone cheese, Marsala wine & espresso

CANNOLI

Anthony's favorite! Chef secret recipe (available in minis too!)

CREME BRULEE

Homemade fresh rich custard base, Orange Triple Sec liqueur with fresh vanilla beans and finished with caramelized sugar

CHOCOLATE MOUSSE

Homemade fresh whipped cream, egg yolk, semi-sweet chocolate, crème de cacao liqueur

LIMONCELLO MASCARPONE CAKE

Limoncello cake topped with creamy Mascarpone

COOKIES AND CREAM or VANILLA BEAN GELATO layered between **PIZZELLE WAFERS** **12.95**

LIMONCELLO FLUTE **11.95**

PISTACHIO GELATO **11.95**

SPUMONI SLICE **6.95**

SPUMONI TORTUFO **11.95**

ASSORTED SEASONAL DESSERTS

Drinks

SINGLE ESPRESSO *illy* **3.50**

DOUBLE ESPRESSO *illy* **4.50**

CAPPUCCINO *illy* **5.95**

FRESH BREWED COFFEE *illy* **2.95**

ASSORTED TEAS **2.95**

ITALIAN WATERS

SAN PELLEGRINO SPARKING WATER **7**

AQUA PANNA STILL WATER **7**

SODA (COKE, DIET COKE, SPRITE, GINGER ALE,

ROOT BEER AND MINUTE MAID LEMONADE) **3**