

# *Anthony's*

• AUTHENTIC ITALIAN CUISINE •



“Farm to table” is a way of life in the Old Country. In the villages of Italy a meal starts at the local butcher shop for the freshest meat, a stroll to the garden to pick the vegetables, and hopefully a stop at the local enoteca to grab a bottle of locally made wine. At Anthony’s Italian Restaurant we continue the tradition because “farm to table” offers the best quality for our customers. So, enjoy a little piece of Italy with every made to order meal at Anthony’s Italian Restaurant.



*Termini Imerese, Sicily*



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## DESSERTS

*\$7.95 each*

### TIRAMISU

Homemade classic Italian dessert with lady fingers, mascarpone cheese, marsala wine & espresso

### CANNOLI

Anthony's favorite! Chef secret recipe

### 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, creme de cacao liqueur

### LIMONCELLO MASCARPONE CAKE

Limoncello cake topped with creamy mascarpone

## HOT DRINKS



Single Espresso 3.50  
Double Espresso 4.50  
Cappuccino 4.50  
Fresh Brewed Coffee 2.95  
Assorted Teas 3.50

## COLD DRINKS

San Pellegrino Flavored Water 11.5oz Can  
(Pomegranate & Orange, Lemon, Orange) 3

Soda

(Coca-Cola, Diet Coke, Sprite, Ginger Ale,  
Minute Maid Lemonade) 2.50

San Pellegrino Sparkling Water 16.9oz 5

Aqua Panna Still Water 25.3oz 6