



APPETIZERS

ANTIPASTO

A variety of imported Italian cold meats and cheeses with marinated stemmed artichoke hearts, fire roasted red peppers, pepperoncini and a variety of imported olives 13

SHRIMP COCKTAIL

Three extra jumbo shrimp served with homemade cocktail sauce and horseradish 13

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 11

FRIED SMELTS

Marinated, boneless smelts, lightly battered, fried and finished with fresh lemon, banana peppers, garlic butter sauce, and a splash of white wine 11

CLAMS ZUPPA (RED OR WHITE)

Fresh local little neck clams and locally made andouille sausage sautéed with white wine, garlic, parsley and onion in a light red or white broth. Served with grilled Tuscan bread (can be made spicy upon request) 12

EGGPLANT ROLATINI

Thin sliced eggplant floured and egg battered, stuffed with ricotta and topped with mozzarella and homemade plum tomato marinara 10

GRILLED CHICKEN PIZZA

Crispy grilled pizza topped with fresh grilled chicken, fresh arugula, Gorgonzola cheese, shredded mozzarella, and drizzled with extra virgin olive oil 12

EGGPLANT PIZZA

Crispy grilled pizza topped with plum tomato marinara, thin sliced eggplant and mozzarella cheese 11

THREE MUSHROOM PIZZA

Crispy grilled pizza topped with plum tomato marinara, a blend of three mushrooms tossed with extra virgin olive oil and a blend of fresh herbs, and mozzarella cheese 12

BAKED CLAMS CASINO

Six fresh local littleneck clams filled with homemade stuffing, fresh lemon juice, garlic butter sauce and white wine topped with bacon 10

MUSSELS ZUPPA

Mussels sautéed with white wine, garlic, parsley and onions & locally made andouille sausage in a light red broth. Served with grilled Tuscan bread (can be made spicy upon request) 10

MEATBALLS WITH SALAD

Two 6 oz. Homemade Meatballs made from a custom blend of fresh ground veal, pork and beef with a small house salad 13

SOUP & SALAD

PASTA FAGIOLI OR SOUP OF THE DAY
cup 3 / bowl 6

CAESAR SALAD

Romaine lettuce, Parmesan cheese & croutons tossed with Caesar dressing and topped with imported Italian white anchovies 8
Add grilled chicken 4
Add three extra jumbo grilled shrimp 9

HOUSE SALAD

Spring Mesclun mix with grape tomatoes, red onion, English cucumbers and shredded carrots 6

INSALATA CON PROSCIUTTO E BURRATA
Imported Italian creamy Burrata cheese, thin sliced Prosciutto di Parma, fresh arugula, thin sliced radishes and tomatoes, drizzled with extra virgin olive oil balsamic glaze 13

PASTA Gluten free pasta available

SPAGHETTI & MEATBALLS

Spaghetti in a fresh plum tomato marinara served with two 6oz homemade meatballs made from a custom blend of fresh ground veal, pork and beef 14

FETTUCINE ALFREDO

Fettucine tossed in a rich sauce made from cream and Parmesan cheese 16
Add grilled chicken 4 / Add three extra jumbo Shrimp 9

FRUTTI DI MARE

A selection of two fresh extra 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) 24

LINGUINE & CLAMS (RED OR WHITE)

Fresh local littleneck clams, sautéed with white wine, garlic & onions served over a bed of linguine (can be made spicy upon request) 19

CHEESE RAVIOLI

Locally made cheese ravioli served in a plum tomato marinara sauce 14

SHRIMP SCAMPI

Four extra jumbo shrimp with garlic, butter & white wine server over a bed of angel hair pasta 22

PAPPARDELLE ALLA BOLOGNESE

Locally made, fresh pappardelle pasta served with our homemade meat sauce 18

LOBSTER RAVIOLI

Locally made lobster ravioli served in a pink brandy cream sauce 24
Add three extra jumbo shrimp 9

SHRIMP FRA DIAVOLO

Four extra jumbo shrimp served in a spicy red sauce over a bed of linguine 22

RISOTTO SPECIAL

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

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 17

CHICKEN PICCATA

Fresh chicken breast lightly coated in flour and sautéed in shallots, butter, lemon sauce, white wine and capers 17

CHICKEN MARSALA

Fresh chicken breast and a trio of mushrooms sautéed with shallots, butter sauce, Marsala wine and demi-glace 17

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 19

CHICKEN FRANCESE

Fresh chicken cutlet egg battered sautéed in lemon-white wine shallot sauce, a touch of butter 17

MEAT & FISH Served with your choice of pasta or potato and vegetable

OSSO BUCO

Braised veal shanks in white wine reduction slow cooked with assorted vegetables over risotto 25

VEAL CHOP VALDOSTANA

Tender provimi veal chop, breaded and topped with Prosciutto di Parma, mozzarella, and a trio of mushrooms in a white wine demi-glace 29

VEAL SCALOPPINI PICCATA

Tender provimi veal scaloppini pan seared sautéed in lemon butter sauce, garlic, caper and white wine 21

VEAL MARSALA

Tender provimi veal and a trio of mushrooms sautéed with shallots, butter sauce, Marsala wine and demi-glace 21

VEAL SALTIMBOCCA

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 23

VEAL FRANCESE

Tender provimi veal egg battered and sautéed in lemon-white wine sauce and a touch of butter 21

BONE-IN VEAL CHOP PARMIGIANA

Tender breaded and thinly pounded bone in provimi veal chop in our traditional fresh made plum tomato marinara and topped with melted mozzarella cheese 29

FILET MIGNON

Pan seared 8oz Filet Mignon wrapped in bacon and topped with fresh mozzarella and a Port wine demi-glace 30

SIRLOIN ALLA MAMMA

Choice 12oz sirloin topped with a trio of mushrooms, sautéed onions, cherry peppers and garlic butter 27

PORK CHOP WITH VINEGAR PEPPERS

Two thick center cut pork chops sautéed with garlic, onion and rosemary with a white wine demi-glace 19

BRANZINO MEDITERRANEAN SEA BASS

Sautéed with lemon butter, white wine, diced tomato, a pinch of oregano, thinly sliced potatoes and capers 25

GRILLED SALMON FILLET

Fresh 8oz salmon fillet, grilled to perfection and served with a ginger honey aioli 22

BAKED SCROD

Fresh 8oz filet of scrod topped with seasoned Ritz cracker crumbs and lemon garlic butter sauce 17

BAKED STUFFED SHRIMP

Four fresh extra jumbo shrimp stuffed with a seafood stuffing filled with crabs, shrimp, scallops, bread crumbs, butter and herbs 23

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