

APPETIZERS

ANTIPASTO

A variety of imported cold meats and cheeses with marinated artichoke hearts, fire roasted red peppers, pepperoncini and a variety of olives 12

SHRIMP COCKTAIL

Three extra jumbo shrimp served with cocktail sauce and horseradish 12

FEDERAL HILL'S OWN CALAMARI

Fried calamari sautéed with white wine, fresh lemon garlic butter sauce 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 on request) 11

MUSSELS ZUPPA

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

EGGPLANT ROLATINI

Thin sliced eggplant stuffed with ricotta and topped with mozzarella and homemade plum tomato marinara 9

BAKED CLAMS CASINO

Six fresh local littleneck clams filled with homemade stuffing and topped with bacon 10

MEATBALLS WITH SALAD

One 6oz homemade meatball made from a custom blend of fresh ground veal, pork and beef with a small house salad 9

SOUPS & SALADS

PASTA FAGIOLI OR SOUP OF THE DAY

cup 3 / bowl 6

CAESAR SALAD

Romaine hearts, Parmesan cheese and croutons tossed with Caesar dressing and topped with imported Italian white anchovies 6

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

SANDWICHES

Served with your choice of french fries, cup of soup or house salad

ANTHONY'S PHILLY CHEESE STEAK

Shaved steak, topped with one of melted 100% whole milk mozzarella cheese, American white cheese or provolone cheese and served on a fresh Italian roll 11

SAN GENNARO FEAST ITALIAN SAUSAGE AND PEPPERS

Grilled, Italian sausage served with sautéed bell peppers and onions on a fresh Italian roll 11

MEATBALL

Fresh meatballs made using Anthony's blend of veal, pork, beef and fresh herbs, simmered in a fresh plum tomato marinara, topped with mozzarella, and served on a fresh Italian roll 11

CHICKEN PARMESAN

Fresh breaded and fried chicken breast topped with plum tomato marinara and mozzarella cheese, served on a fresh Italian roll 11

EGGPLANT PARMESAN

Fresh breaded thin sliced eggplant topped with fresh plum tomato marinara and mozzarella cheese, served on a fresh Italian roll 11

THE FEDERAL HILL SPECIAL

Thin sliced Prosciutto di Parma, fresh imported provolone cheese and roasted red peppers drizzled with balsamic vinegar and extra virgin olive oil, served on a fresh Italian roll 13

GRILLED PIZZAS

GRILLED CHICKEN

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

EGGPLANT

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

THREE MUSHROOM

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 11

SPECIALTIES

FETTUCINE ALFREDO

Fettucine tossed in a rich sauce made from cream and Parmesan cheese 13

Add grilled chicken 4

Add three extra jumbo shrimp 9

LINGUINE & CLAMS (RED OR WHITE)

Fresh local littleneck clams, sautéed with white wine, garlic and onions served over a bed of linguine (can be made spicy upon request) 12

CHEESE RAVIOLI

Locally made cheese ravioli served in a plum tomato marinara sauce 12

SHRIMP SCAMPI

Three extra jumbo shrimp sautéed in white wine, garlic and butter sauce, served over a bed of angel hair pasta 14

PAPPARDELLE ALLA BOLOGNESE

Locally made, fresh pappardelle pasta served with our homemade meat sauce 12

SPAGHETTI AND MEATBALLS

One 6oz meatball made using Anthony's blend of veal, pork, beef and fresh herbs, topped with fresh plum tomato marinara and served over a bed of spaghetti 9

CHICKEN PARMIGIANA

Fresh breaded chicken breast with plum tomato marinara, melted mozzarella cheese and a side of pasta 12

EGGPLANT PARMIGIANA

Fresh thin sliced eggplant topped with fresh plum tomato marinara, melted mozzarella cheese and a side of pasta 11

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