

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

Anthony's

• AUTHENTIC ITALIAN CUISINE •

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, crème 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 Sparkling Water 16.9oz 5

Aqua Panna Still Water 25.3oz 6

Soda

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

San Pellegrino Flavored Water 11.15oz Can
(Pomegranate & Orange, Lemon, Orange) 3