



## 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 13.95

### 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 12.95

### FRIED SMELTS

Marinated, boneless smelts, lightly battered, fried and finished with fresh lemon, banana peppers, garlic butter sauce, and a splash of white wine 11.95

### 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) 14.95

### SHRIMP COCKTAIL

Three extra jumbo shrimp served with cocktail sauce and horseradish 13.95

### 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) 12.95

### EGGPLANT ROLATINI

Three thin sliced eggplant stuffed with ricotta and topped with mozzarella and homemade plum tomato marinara 11.95

### BAKED CLAMS CASINO

Six fresh local littleneck clams filled with homemade stuffing and topped with bacon 12.95

### MEATBALLS WITH SALAD

One homemade meatball made from a custom blend of fresh ground veal, pork and beef, Italian Bread and seasoning with a house salad 12.95

## SOUPS & SALADS

### PASTA FAGIOLI OR SOUP OF THE DAY

cup 4 / bowl 7

### CAESAR SALAD

Romaine hearts, Parmesan cheese and croutons tossed with Caesar dressing and topped with imported Italian white anchovies 8.95  
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

## GRILLED PIZZAS

### GRILLED CHICKEN

Crispy grilled pizza topped with grilled chicken, fresh arugula, Gorgonzola cheese, shredded mozzarella, and drizzled with extra virgin olive oil 12.95

### EGGPLANT

Crispy grilled pizza topped with plum tomato marinara, thin sliced eggplant, and mozzarella cheese 11.95

### 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 12.95

## 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 11.95

### SAN GENNARO FEAST ITALIAN SAUSAGE AND PEPPERS

Grilled, Italian sausage served with sautéed bell peppers and onions on a fresh Italian roll 11.95

### 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 11.95

### CHICKEN PARMIGIANA

Fresh breaded and fried chicken breast topped with plum tomato marinara and mozzarella cheese, served on a fresh Italian roll 11.95

### EGGPLANT PARMIGIANA

Fresh thin sliced eggplant topped with fresh plum tomato marinara and mozzarella cheese, served on a fresh Italian roll 10.95

### 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

## SPECIALTIES

### FETTUCINE ALFREDO

Fettucine tossed in a rich sauce made from cream and Parmesan cheese 13.95  
Add grilled chicken 4  
Add three extra jumbo shrimp 9

### LINGUINE & CLAMS (RED OR WHITE)

Fresh local littleneck clams, sautéed with garlic, onions, parsley and white wine sauce served over a bed of linguine (can be made spicy upon request) 15.95

### CHEESE RAVIOLI

Locally made cheese ravioli served in a plum tomato marinara sauce 12.95

### SHRIMP SCAMPI

Extra jumbo shrimp sautéed in garlic, lemon, butter and white wine sauce served over a bed of angel hair pasta 18.95

### PAPPARDELLE ALLA BOLOGNESE

Locally made, fresh pappardelle pasta served with our homemade meat sauce 13.95

### SPAGHETTI AND MEATBALLS

One meatball made using Anthony's blend of veal, pork, and beef & fresh herbs, topped with fresh plum tomato marinara and served over a bed of spaghetti 12.95

### CHICKEN PARMIGIANA

Fresh breaded chicken breast with plum tomato marinara, melted mozzarella cheese and a side of pasta 12.95

### EGGPLANT PARMIGIANA

Fresh thin sliced eggplant topped with fresh plum tomato marinara, melted mozzarella cheese and a side of pasta 11.95

# 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*