



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 14.95

SHRIMP COCKTAIL

Jumbo shrimp served with homemade cocktail sauce and horseradish 13.95

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 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 12.95

EGGPLANT ROLLATINI

Three thin sliced eggplant floured and egg battered, stuffed with ricotta and topped with mozzarella and homemade plum tomato marinara 12.95

PIZZA WITH FRESH GRILLED CHICKEN

Crispy grilled pizza topped with fresh grilled chicken, arugula, gorgonzola cheese, shredded mozzarella, and drizzled with extra virgin olive oil and balsamic glaze 13.95

EGGPLANT PIZZA

Crispy grilled pizza topped with plum tomato marinara, thin sliced eggplant and mozzarella cheese 12.95

TWO MUSHROOM PIZZA

Crispy grilled pizza topped with plum tomato marinara, a blend of mushrooms tossed with extra virgin olive oil and a blend of fresh herbs, and mozzarella cheese 13.95

ARUGULA PIZZA

Crispy grilled pizza topped with arugula, tomatoes and prosciutto and drizzled with a balsamic glaze 14.95

BAKED CLAMS CASINO

Six fresh local littleneck clams filled with homemade stuffing, fresh lemon juice, garlic butter sauce and white wine topped with bacon 12.95

MUSSELS ZUPPA (RED OR WHITE)

Fresh mussels sautéed with white wine, garlic, parsley and onion in a pomodoro sauce. Served with grilled Tuscan bread 14.95

CLAMS ZUPPA (RED OR WHITE)

Fresh clams sautéed with white wine, garlic, parsley and onion in a pomodoro sauce. Served with grilled Tuscan bread 14.95

MEATBALLS WITH SALAD

Two Homemade Meatballs made from a custom blend of fresh ground veal, pork and beef, Italian Bread and Seasoning with a house salad 15.95

SOUP & SALAD

PASTA FAGIOLI OR SOUP OF THE DAY

cup 4 / bowl 7

CAESAR SALAD

Romaine lettuce, Parmesan cheese & croutons tossed with Caesar dressing and topped with imported Italian white anchovies 10.95
Add grilled chicken 4 Add grilled shrimp 9
Add grilled salmon 12

HOUSE SALAD

Spring Mesclun mix with grape tomatoes, red onion, English cucumbers and shredded carrots 8
Add grilled chicken 4 Add grilled shrimp 9
Add grilled salmon 12

GREEK SALAD

Romaine lettuce with kalamata olives, roasted red peppers, pepperoncini, cucumbers, tomatoes and red onions topped with homemade greek dressing 12.95
Add grilled chicken 4 Add grilled shrimp 9
Add grilled salmon 12

INSALATA CON PROSCIUTTO E BURRATA

Imported Italian creamy Burrata cheese, thin sliced Prosciutto di Parma, fresh arugula and tomatoes, drizzled with extra virgin olive oil and balsamic glaze 15.95

PASTA Gluten free pasta available

SPAGHETTI & MEATBALLS

Homemade spaghetti in a fresh plum tomato marinara served with two homemade meatballs made from a custom blend of fresh ground veal, pork and beef 14.95

FETTUCINE ALFREDO

Homemade fettucine tossed in a rich sauce made from cream and Parmesan cheese 16.95
Add grilled chicken 4 Add grilled shrimp 9 Add grilled salmon 12

PENNE ALLA VODKA

Penne pasta served in a rich vodka sauce 15.95 Add grilled chicken 4 Add grilled shrimp 9 Add grilled salmon 12

FRUTTI DI MARE

A selection of fresh jumbo shrimp, calamari, scallops, mussels and littleneck clams sautéed with white wine in a plum tomato sauce and served over a bed of homemade linguini (can be made fra diavolo upon request) 25.95

LINGUINE & CLAMS (RED OR WHITE)

Fresh local clams tossed with white wine, garlic, parsley and onion over freshly made homemade linguini (can be made fra diavolo style) 21.95

CHEESE RAVIOLI

Homemade cheese raviolis served in a plum tomato marinara sauce 15.95

SHRIMP SCAMPI

Jumbo shrimp with garlic, lemon, butter & white wine sauce served over a bed of angel hair pasta 22.95

PAPPARDELLE ALLA BOLOGNESE

Homemade pappardelle pasta served with our savory meat sauce 18.95

LOBSTER RAVIOLI

Homemade lobster ravioli served in a pink brandy cream sauce 24.95 Add three extra jumbo shrimp 9

SHRIMP FRA DIAVOLO

Jumbo shrimp served in a spicy red sauce over a bed of homemade linguine 22.95

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 19.95

CHICKEN PICCATA

Fresh chicken breast lightly coated in flour and sautéed in shallots, butter, lemon sauce, white wine and capers 20.95

CHICKEN MARSALA

Fresh chicken breast and a trio of mushrooms sautéed with shallots, butter sauce, Marsala wine and demi-glaze 20.95

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-glaze 21.95

CHICKEN FRANCESE

Fresh chicken cutlet egg battered sautéed in lemon-white wine shallot sauce, a touch of butter 19.95

CHICKEN CAPRI

Fresh chicken breast sautéed with fresh artichoke hearts and roasted red peppers in a lemon butter white wine sauce 20.95

CHICKEN MILANESE

Fresh breaded chicken cutlet topped with an arugula and fresh diced tomato salad, topped with a lemon beurre blanc 22.95

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

VEAL CHOP VALDOSTANA

Fresh tender Provimi Veal chop, breaded and topped with Prosciutto di Parma, mozzarella, and a trio of mushrooms in a white wine demi-glaze sauce 33.95

VEAL SCALOPPINI PICCATA

Fresh tender Provimi Veal scallopini pan seared with garlic and capers in a lemon butter white wine sauce 22.95

VEAL MARSALA

Fresh tender Provimi Veal cutlets and a trio of mushrooms sautéed with shallots, butter in a Marsala wine and demi-glaze sauce 22.95

VEAL FRANCESE

Fresh tender Provimi Veal egg battered and sautéed in a lemon-white wine sauce with a touch of butter 22.95

BONE-IN VEAL CHOP PARMIGIANA

Fresh tender thinly pounded bone in Provimi Veal chop breaded and topped with fresh mozzarella cheese and our homemade plum tomato sauce 32.95

VEAL PARMIGIANA

Fresh breaded Provimi veal cutlet topped with fresh melted mozzarella cheese and homemade plum tomato marinara 22.95

VEAL MILANESE

Fresh breaded Provimi veal cutlet topped with an arugula and fresh diced tomato salad, topped with a lemon beurre blanc 22.95

SIRLOIN ALLA MAMMA*

12oz sirloin topped with a trio of mushrooms, sautéed onions, cherry peppers and garlic butter 27.95

BRANZINO MEDITERRANEAN SEA BASS

Fresh Branzino sea bass sautéed with a lemon butter white wine sauce, topped with diced tomato, a pinch of oregano and capers over thinly sliced potatoes 29.95

GRILLED SALMON FILET*

Fresh salmon filet, grilled to perfection and served with a ginger honey aioli 24.95

BAKED SCROD

Fresh filet of scrod topped with seasoned Ritz cracker crumbs and lemon butter garlic sauce 19.95

BAKED STUFFED SHRIMP

Fresh jumbo shrimp stuffed with a crabmeat stuffing in a lemon butter white wine sauce 23.95

SIDES

Pasta Pink Vodka 6 Pasta Bolognese 8 Pasta Alfredo 6 Pasta Aglio 5 Pasta Marinara 5 Ravioli 7 Risotto 7
Side Broccoli 4 Side Potato 4 Seasonal Vegetable 6 Side Caesar 5 Side House Salad 6
Side Sausage 4.50 French Fries 4 Meatballs (1) 4.50 (2) 9

Gratuity is automatically added to parties larger than 6 or more

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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