



Appetizers

CHARICUTERIE BOARD

Our New Assorted Board Of Soppressata, Genoa Salami, Pepperoni, Homemade Burrata, Reggiano, Roasted, Almonds, Sharp Provolone, Roasted Red Peppers, Mediterranean Olives, Grilled Italian Long Hot Peppers 29.

POIPETTE FRITTE

Three Homemade Meatballs Baked And Than Fried. Served With Our Marinara Sauce & Fresh Ricotta 18.

HOMEMADE CRAB CAKES

2 Homemade Jumbo Lump Maryland Crab Cakes Drizzled With A Chipotle Aioli 28.

JUMBO SHRIMP COCKTAIL

Four Colossal Shrimp Served With A Robust Cocktail Sauce 24.

MEDITERRANEAN CALAMARI

Tender Fried Calamari, Kalamata Olives, Pepperoncini Peppers, Tomatoes, Garlic, Roasted Red Peppers & Cherry Peppers 19.

ANTHONY'S BROCCOLI RABE & SAUSAGE

Anthony's Recipe Broccoli Rabe Without The Bitterness. Prepared With Thinly Sliced Garlic, White Wine, Homemade Chicken Stock. Italian Sausage. Finished With Parmesan Reggiano 21 .

ITALIAN EGG ROLL

Stuffed With Risotto And Italian Sausage 15.

CAROZZA SPIEDINI ALA ROMANA

Homemade Mozzarella, Thinly Sliced Prosciutto, Basil. Finished With White Wine, Lemon & Capers 17.

Soup & Salads

FRENCH ONION SOUP

Crock Of French Onion Topped With Melted Provolone & Crostini 10.

CAESAR SALAD

Romaine, Garlic Croutons, Reggiano, Traditional Caesar Dressing 14. | Grilled Chicken 10. | Grilled Shrimp 14.

EGGPLANT MILANESE

Thinly Sliced Eggplant, Seasoned Bread Crumbs. Served With An Arugula Salad. Drizzled With A Lemon Olive Oil Vinaigrette 23.

ARUGULA SALAD

Cherry Tomatoes, Red Onions, Reggiano, Drizzled With A Lemon Olive Oil Vinaigrette 16.
Add Grilled Chicken 10. | Grilled Shrimp 14.



Pasta

PENNE VODKA

Fresh Penne Pasta, Creamy Pink Sauce,
Parmesan And Fresh Basil 24.

BROCCOLI RABE & SAUSAGE

Anthony's Broccoli Rabe, Sweet Italian Sausage
Fresh Orecchiette Pasta 27.

HOME MADE GNOCCHI

Fresh Made Gnocchi Prepared In A Rich Bolognese 28.

FETTUCCHINI CARBONARA

Fresh Fettuccini Tossed With Prosciutto, Peas,
A Splash Of Brandy In A Rich Cream Sauce 28.

Pollo

FRANCAISE CHICKEN

Egg Dipped And Sauteed
with Lemon Wine & Butter
Served With Your Choice Of
Pasta 28.

CHICKEN PARMESAN

Homemade Mozzarella &
Thick Marinara. Served Over
A Choice Of Pasta 25.

CHICKEN SORRENTINO

Sauteed Chicken Breast Topped
Prosciutto, Eggplant Fresh Mozzarella.
Finished With Our Rich Marinara.
Served Over Fettuccini Pasta 31.

Steak Selection

Were Proud To Feature Pat LeFreida Steaks

SKIRT STEAK

Seasoned Skirt Steak, Grilled And
Finished With Chimichurri.
Accompanied With A Fried
Risotto Croquette & Chefs
Vegetable Choice 38..

16oz N.Y. STRIP STEAK

Grilled Strip Steak Topped With
Sauteed Onions & Mushrooms
Served With Fried Risotto
Croquette & Chefs Vegetable
Choice 48.

8oz FILET MIGNON

Seared, & Seasoned With
Herb Compound Butter. Served
With Fried Risotto Croquette &
Chefs Vegetable Choice 41.

Seafood

LOBSTER & FRIENDS

8oz Lobster Tail And
Prepared With Scallops,
Shrimp & Mussels. Finished In
A Spicy Basil Red Broth 49.

ZUPPA DI PESCE

Shrimp, Mussels, & Scallops.
Prepared With Roasted Garlic,
Basil & White Wine. Served
Over Fresh Linguini 45.

SALMON PICCATA

Sautéed With White Wine,
Lemon, Capers. Served With
Mashed Potatoes & Chefs
Vegetable Choice 39.

SEASAME ENCRUSTED TUNA

Seared Sushi Grade Fresh Tuna Served Rare. Finished With A Soy Ginger Dressing & Set On A Garnished
Arugula Salad 38.