

Appetizers

Shrimp Beeps

Pan seared then served in our spicy marinara sauce~14.95

Sautéed Broccoli Rabe

Hot fryer peppers, fresh mozzarella, topped bread crumbs then baked crispy potatoes~15.95

Clams Oregana My Way

Clams steamed in oil & garlic in natural juices & topped with toasted bread crumbs~15.95

Fresh Maine Mussels

(Hot or sweet) 15.95

Tai Calamari

Crispy calamari rings tossed in a sweet tai chile sauce~15.95

Mushrooms & Polenta

Truffle scented sauté mushrooms over soft parmesan polenta~14.95

Strawberry & Goat Cheese Salad

Baby greens, fresh strawberries topped with kiwi, honey roasted almonds & goat cheese~12.95

PASTA

Homemade Orrechiette

Brussels sprouts, sweet sausage, white beans ,oil & garlic toasted bread crumbs~23.95

Homemade Cheese Ravioli

Fresh tomato & basil sauce~22.95

Homemade Lobster Ravioli

Jumbo shrimp pink cream sauce hint of sherry~27.95

Entrees

Branzino

Deboned by Anthony pan seared & served on a bed of spinach & beans~32.95

Sesame Encrusted Yellow Fin Tuna

(Rare) Wasabi whipped potatoes garnished with a micro arugula salad~34.95

Garlic Shrimp

Anthony's signature sauce served on creamy risoto~29.95

Flounder & Shrimp Francese

A combo lightly sauté with lemon White wine with whipped potatoes & vegetable~34.95

Chicken Avellino

Breaded chicken cutlets, topped with spinach & mozzarella served with spaghetti garlic oil 28.95

Veal Parm Twist

Classic veal parm topped with crumbled sausage & ricotta served with pasta~29.95

Pork Chop Giambiotta

Peppers(hot or sweet), onions mushrooms sausage topped with crispy potatoes~34.95

