

Appetizers

Shrimp Beeps

Pan seared then served in our spicy marinara sauce~14.95

Sauteed Broccoli Rabe

Baby meatballs long hot peppers garlic & olive oils baked with fresh mozzarella~15.95

Clams Oreganata My Way

Clams simmered with garlic, oil, basil & topped with toasted breadcrumbs~15.95

Sauteed Mushrooms

On top of a creamy parmesan polenta~14.95

Artichoke Hearts Oreganata

Francese style topped with mozzarella & breadcrumbs then baked~14.95

PASTA

Orrechiette Pasta

Shaved brussels sprouts crumbled fennel sausage white beans toasted bread crumbs ~27.95

Lobster Ravioli

Pink cream sauce with seared shrimp~29.95

Fussili

Tossed with a sauce of Sicilian eggplant, fresh plum tomatoes, basil & burrata cheese~26.95

Penne Puttanesca

Capers, black olives, anchovies San Marzano tomato sauce~25.95

Entrée

Farro Island Salmon

Sweet tai chile glaze sautéed spinach & white beans~37.95

Branzino

Blackened & served with a wild arugula, baby greens, tomato & red onion salad ~32.95

Flounder & Shrimp

Francese style served with potato & vegetable~34.95

Seared Jumbo Shrimp

Anthony's signature garlic sauce served over a creamy butternut squash risotto~35.95

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, sausage topped with crispy potatoes~34.95