

~ Great Beginnings ~

Mozzarella Fritti Crispy fried mozzarella with a side of tomato sauce	10.95	Grilled Vegetable Plate Assorted vegetables grilled, served with pesto oil	11.95
Traditional Baked Clams Chopped clams baked with our special seasonings	11.95	Stuffed Mushrooms Stuffed and baked with our special seasonings	9.95
Mussels Marinara Prince Edward Island mussels steamed in a white wine garlic or marinara sauce	12.95	Margherita Flatbread Pizzette Thin crust pizza with sliced tomato, grilled chicken, fresh mozzarella, pesto oil, and balsamic glaze	11.95
Eggplant Rollatine Breaded eggplant stuffed with seasoned ricotta, baked with tomato sauce and mozzarella	11.95	Calamari Fritti Crispy calamari rings with Fra Diablo sauce	13.95
Zucchini Fritti Zucchini sticks with marinara or horseradish sauce	9.95	Meatball Parm Sliders Two meatball sliders baked with tomato sauce mozzarella cheese	10.95
Shrimp Oreganata Jumbo white shrimp (5) baked with oreganata breadcrumbs and a garlic butter sauce	15.75	Shrimp Cocktail Jumbo white shrimp (5) chilled and served with our zesty, horseradish cocktail sauce	15.75
Fried Mozzarella/Fried Zucchini Combo	11.95		

Hot Antipasto for 2

Fried mozzarella, fried zucchini, stuffed mushrooms, baked clams and eggplant rollatini
23.95

~ Soup/Salad/Sides ~

French Onion Soup Sweet onions simmered in a savory broth topped with an Italian bread crouton and mozzarella	7.95	Mozzarella & Tomato Salad Fresh mozzarella and tomato slices, red roasted peppers on a bed of mixed greens with pesto oil	11.95
Stracciatella Soup Italian egg-drop soup with tortellini, spinach and Romano cheese	6.50	Anthony's Wedge Salad Iceberg wedge with diced tomato, red onion, crispy bacon and bleu cheese with a balsamic glaze drizzle	11.95
Traditional Tossed Salad Mixed greens with cucumbers, tomatoes, carrots, red onions, croutons, and a choice of dressing	8.50	Goat Cheese Salad Goat cheese, caramelized walnuts and cucumbers on a bed of mixed greens with a raspberry vinaigrette	12.95
Classic Caesar Salad Romaine hearts tossed with our famous homemade Caesar dressing with croutons and Romano cheese	8.95	Add Grilled Chicken Strips	5.00
Mama Mia Salad Chopped mixed greens, cucumbers, black olives, roasted red peppers, onions and carrots tossed with our special house dressing, topped with shredded mozzarella	11.95	Add Fried Breaded Chicken Strips	5.00
		Add Shredded Mozzarella	3.00
		Add Grilled Shrimp	6.00
		Side of Meatballs (2)	5.00

Extra Sides..... Tossed/Ceasar/Pasta/Rice/Baked Potato/French Fries/Vegetables 4.00

~ Personal Pizza ~

Cheese Classico Our Classic pizza with tomato sauce and mozzarella	10.95	Bicolore Bellissimo Spinach, ricotta, mozzarella and Romano cheese	12.50
Shrimp Pizza Our Classic Cheese pizza with grilled shrimp and sun-dried tomato with a touch of pesto and scallions	13.95	Buffalo Chicken Pizza Buffalo spiced chicken, mozzarella cheese, bleu cheese dressing	13.95
Cajun Pizza The Classic Cheese pizza with Cajun spiced chicken, bell peppers and onions	13.50	Grilled Vegetable Pizza Our Classic Cheese pizza topped with assorted grilled vegetables	12.50
Pizza Superba Our classic cheese pie with up to 4 toppings (meatball, pepperoni, sausage, mushrooms, peppers, onions, bacon, sun-dried tomato, anchovies or ricotta cheese)	13.95	Pizza Uno Our classic cheese pie with a choice of 1 topping (meatball, pepperoni, sausage, mushrooms, peppers, onions, bacon, sun-dried tomato, anchovies or ricotta)	11.95

SENIOR CITIZEN DISCOUNT

**Monday thru Thursday
15% off seniors portion of the bill
(must be seated before 6 PM)
not valid on holidays

EARLY BIRD SPECIAL

**Friday/Saturday, 15% off Entire Check
(must be seated by 6 pm)
not valid on tables of 8 or more

CASH ONLY

~ Pastabilities ~

Spaghetti Marinara or Bolognese	15.95	Linguini Jambalaya	18.50
A hearty helping of spaghetti topped with a choice of plum Marinara or a hearty meat Bolognese sauce		Cajun chicken and shrimp with diced onion and peppers in a light spicy garlic tomato sauce	
Penne or Rigatoni Ala Vodka	16.95	Linguini Clam Sauce	17.95
Prosciutto in a vodka infused tomato cream sauce		Fresh chopped clams in a garlic red or white sauce	
Capelli D'Angelo	18.50	Penne Caprese	16.95
<i>A HOUSE FAVORITE</i> Angel hair pasta with shrimp, scallops, and crabmeat in a creamy pink sauce		Penne pasta tossed with tomato sauce and mozzarella cheese	
Farfalle Piselli	16.95	Capelli Primavera	16.95
Bow-tie's with sautéed chicken, onions, peas and mushrooms in a garlic broth with Romano cheese		Angel hair pasta with fresh vegetables and your choice of a garlic broth or a creamy pink sauce	
Cheese Ravioli	16.50	Rigatoni Francescana	16.50
Homemade ravioli with Marinara or Bolognese sauce		Tossed with fresh spinach and a Bolognese cream sauce	
Fettucine Alfredo	17.50	Farfalle San Remo	17.95
"THE CLASSIC", flat noodles tossed with a rich, Romano cheese cream sauce		Sautéed chicken, crumbled sausage with escarole in a garlic broth tossed with bow-tie's and Romano cheese	
Linguini Mussels	16.95	Capelli Palermo	18.50
Prince Edward Island mussels in a marinara sauce or white wine garlic sauce over linguini		Angel hair with sautéed shrimp, fresh chopped clams and garlic in a crushed tomato-basil sauce	
Fettucine Del Salmon	16.95	Seafood Ravioli	17.95
Sautéed salmon, zucchini, sliced mushrooms, and diced tomatoes in an herbal brandy garlic broth		Homemade ravioli stuffed with crabmeat and shrimp, served in a creamy seafood pink sauce	
Angel Hair Dimitri	18.50	Fettuccine Carbonara	17.95
Chicken and shrimp tossed with onions, garlic, plum tomatoes, scallions in a light broth with feta cheese		Wide flat pasta with onions and prosciutto in Alfredo sauce topped with julienne grilled chicken, tomato & scallion	

****Whole Grain and Gluten Free pasta available as a substitute****

~ House Specialties ~

Grilled Chicken Caprese	19.95	Salmon Athena	23.50
Breast of chicken topped with diced fresh tomatoes, mozzarella, olive oil and basil with a balsamic glaze		Grilled center-cut fillet topped with scampi sauce, feta cheese, diced tomato and scallion	
Roast Chicken	17.95	Salmon TBC	23.50
Spring chicken roasted with your choice of butter and garlic or onions and natural juices		Broiled center-cut fillet with fresh tomato-basil-caper sauce	
Chicken Francaise	19.95	Fillet of Sole Broiled or Francaise	24.95
Lightly battered boneless chicken breast sautéed in a white wine lemon butter sauce		Lightly battered, sautéed with white wine, lemon sauce	
Chicken Marsala	19.95	Stuffed Sole	24.50
Boneless breast of chicken sautéed with mushrooms and a Marsala wine brown sauce		Fresh fillet stuffed with shrimp, scallop, crab and spinach with a savory white wine lemon sauce with diced tomato	
Chicken Parmigiana	19.95	Pecan Sole	23.95
Breaded breast of chicken topped with our signature tomato sauce and mozzarella cheese		Fillet of sole coated with our famous pecan breading, pan-fried and served with a Grand Marnier orange sauce	
Chicken Cordon Blue	20.50	Shrimp Francaise	24.50
Pounded thin breast with sliced prosciutto, mozzarella, breaded, pan-fried with a tarragon brown cream sauce		Lightly battered with a white wine, lemon butter sauce, artichoke hearts, diced tomatoes and a twist of angel hair	
Chicken Sarbelio	20.50	Shrimp Parmigiana	23.95
Breast of chicken topped with our seasoned mushroom stuffing, mozzarella and caramelized onion brown sauce		Breaded and baked with tomato sauce and mozzarella	
Eggplant Rollatine or Parmigiana	18.95	Shrimp Scampi	24.95
Breaded eggplant stuffed with seasoned ricotta, baked with tomato sauce and mozzarella with a twist of linguini		Succulent jumbo white shrimp sautéed with garlic and a white wine, lemon butter sauce	
Seafood Rollatine	20.95	Veal Piccata/Francaise	23.95
Shrimp, scallop, crabmeat, and spinach stuffing rolled in breaded eggplant, topped with a garlic, seafood pink sauce		Nature veal pounded thin, sautéed with artichoke hearts in a white wine, lemon butter sauce	
Seafood Fra Diablo	24.95	Veal Marsala	23.95
Shrimp, mussels, calamari and chopped clams spicy marinara sauce on a bed of linguini		Nature veal pounded thin, sautéed with mushrooms and a rich Marsala wine brown sauce	
New York Shell Steak	25.95	Veal Ancona	22.95
16 oz char-grilled to desired temperature		Pan-fried, breaded nature veal cutlets topped with chopped salad with balsamic vinaigrette and Romano cheese	
		Veal Parmigiana	22.95
		Breaded cutlets baked with tomato sauce and mozzarella	

Most entrees served with fresh vegetable of the day and a choice of pasta, baked potato, french fries, rice pilaf, double vegetable, side tossed salad or side Caesar salad,

~ **Premium Wines** ~

REDS

CABERNET SAUVIGNON, Estrella
MERLOT, La Vendemmia
SHIRAZ, Yellow Tail
PINOT NOIR, La Vendemmia
CHIANTI, Ruffino

WHITES

PINOT GRIGIO, Cavit
CHARDONNAY, Estrella
SAUVIGNON BLANC, Frontera
RIESLING, Estrella

WHITE ZINFANDEL, Beringer

.....by the glass 8.50
.....half carafe 17.00
.....full carafe 25.00

BUD LIGHT, COORS LIGHT

.....pint 5.50
.....pitcher 13.00

**BLUEPOINT TOASTED, STELLA,
PERONI, SEASONAL**

.....pint 7.00
.....pitcher 20.00

BUDWEISER, MICHELOB ULTRA
.....5.50

**HEINEKEN N/A, HEINEKEN,
HEINEKEN LIGHT, AMSTEL LIGHT**
.....7.50

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Childrens Menu \$10.95

Cheese Ravioli Spaghetti & Meatball
Chicken Fingers/Fries Mac & Cheese
Chicken Parm/Pasta Fried Shrimp & Fries
Veal Parm/Pasta CheesePeperoni Pizza

Sunday Special
Kids Eat For Only \$7.95