

# ANTONIO'S

## LUNCH MENU

### Appetizers

|                                                                                                             |    |                                                                     |    |
|-------------------------------------------------------------------------------------------------------------|----|---------------------------------------------------------------------|----|
| <b>Meatball</b><br>marinara, lemon herb ricotta                                                             | 16 | <b>Fried Calamari</b><br>marinara                                   | 18 |
| <b>Burrata</b><br>fresh burrata, prosciutto, blistered<br>heirloom cherry tomato, crisp bread,<br>olive oil | 15 | <b>Shrimp Scampi</b><br>white wine, lemon, butter, grilled baguette | 19 |
| <b>Stuffed Artichoke</b><br>long stem Italian artichoke, goat cheese,<br>crisp prosciutto                   | 9  | <b>Eggplant Rollatini</b><br>marinara, mozzarella, ricotta          | 16 |

### Salad

|                                                                                                                     |    |                                                                                                                   |    |
|---------------------------------------------------------------------------------------------------------------------|----|-------------------------------------------------------------------------------------------------------------------|----|
| <b>Caesar</b><br>romaine lettuce, Antonio's caesar<br>dressing, crouton, parmigiano<br>reggiano                     | 13 | <b>Spinach</b><br>goat cheese, strawberry, walnut<br>balsamic vinaigrette                                         | 16 |
| <b>Quattro</b><br>seasonal field greens, red onion, kalamata<br>olives, roasted red pepper, balsamic<br>vinaigrette | 9  | <b>Wedge</b><br>bleu cheese dressing, red onion, cherry<br>tomato, crouton, gorgonzola crumble,<br>crisp pancetta | 15 |

|               |                     |   |
|---------------|---------------------|---|
| <b>Add on</b> | <b>Chicken</b>      | 8 |
|               | <b>Shrimp</b>       | 9 |
|               | <b>Salmon 7oz.*</b> | 9 |
|               | <b>Meatball</b>     | 8 |
|               | <b>Gorgonzola</b>   | 5 |
|               | <b>Anchovies</b>    | 4 |

### House Specialties

Served with House Salad, Caesar Salad, or Soup of the Day

|                                                                                                               |    |                                                                                          |    |
|---------------------------------------------------------------------------------------------------------------|----|------------------------------------------------------------------------------------------|----|
| <b>Calabrian Vodka Bolognese</b><br>calabrian chili, lemon herb ricotta                                       | 28 | <b>Chicken Parmesan</b><br>marinara, mozzarella                                          | 26 |
| <b>Fettuccine Alfredo</b><br>parmesan cream                                                                   | 25 | <b>Gulf of Maine Salmon*</b><br>olive oil & Italian herbs                                | 28 |
| <b>Capellini D'Angelo</b><br>garlic, EVOO, sun-dried tomato, fresh basil,<br>European pine nuts, grana podano | 22 | <b>Chilean Sea Bass</b><br>Asparagus rissoto, lobster-sherry cream,<br>cremini mushrooms | 32 |
| <b>Chicken Piccata</b><br>lemon, white wine, caper, butter                                                    | 24 | <b>Veal Milanese</b><br>arugula, tomato, red onion, balsamic<br>reduction, parmesan      | 24 |

There is a risk associated with the consumption of raw or undercooked animal food, including our

**20% Gratuity will be added to parties of 6 or more**