

ANTONIO'S

Appetizers

Antipasto Platter for 2 <i>marinated veggies, imported Italian meats & cheese, olive medley</i>	26	Fried Calamari <i>pomodoro</i>	18
Stuffed Artichoke <i>long stemmed italian artichoke, goat cheese, crisp prosciutto</i>	9	Meatball <i>pomodoro, lemon herb ricotta</i>	16
Burrata <i>fresh burrata, prosciutto, blistered heirloom cherry tomato, crisp bread, olive oil</i>	15	Clams Oreganatto <i>prosciutto, white wine, lemon, herb bread crumb, grilled baguette</i>	18
Buffalo Caprese <i>beefsteak tomato, basil pesto, balsamic glaze</i>	18	Eggplant Rollatini <i>pomodoro, mozzarella, ricotta</i>	16
Smoked Salmon <i>cucumber, carrot slaw, lemon creme fraiche, fresh dill, crisp capers</i>	15	Shrimp Scampi <i>white wine, lemon, butter, grilled baguette</i>	19

Salad

Caesar <i>romaine, Antonio's caesar dressing, house herb crouton, parmigiano reggiano</i>	13	Spinach <i>goat cheese, strawberry, walnut, balsamic vinaigrette</i>	15
Quattro <i>mixed greens, red onion, kalamata olive, roasted red pepper, balsamic vinaigrette</i>	9	Wedge <i>bleu cheese dressing, red onion, tomato, gorgonzola crumble, crouton, crisp pancetta</i>	15

Add on	Chicken	8
	Shrimp	12
	Salmon 9oz*	14
	Aged Buttermilk Bleu Cheese Crumbles	5
	Anchovies	4



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Restaurants



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

Pasta

Rigatoni Pomodoro 24 <i>ricotta, parmigiano reggiano</i>	Cappelini D'Angelo 24 <i>garlic, EVOO, sun-dried tomato, fresh basil, European pine nuts, grana podano</i>
Calabrian Vodka Bolognese 28 <i>black angus meat sauce, calabrian chili, lemon herb ricotta</i>	Penne alla Vodka 24 <i>creamy vodka sauce</i>
Linguine With Clams 27 <i>garlic, grana podano, EVOO</i>	Fettuccine Alfredo 25 <i>parmesan cream</i>

Zuppa de Pesce 45
clams, shrimp, calamari, white fish, lobster, tomato, calabrian chili, linguine

Add On

House Sausage 6 Shrimp 12 Chicken 8 Grilled Salmon 14

Chicken or Veal

Served with chef's choice of pasta

Parmesan <i>pomodoro, mozzarella</i>	26/34
Marsala <i>mushroom, rosemary, veal demi</i>	27/34
Piccata <i>lemon, white wine, caper, butter</i>	26/33

Sea

Branzino <i>cornmeal crusted, white beans, pancetta, fennel, artichoke hearts, tomato, parmesan</i> 41	Gulf of Maine Salmon* <i>brushed with herbs & olive oil, whipped potatoes, prosciutto & peas</i> 31	Tuna <i>yellow tomato aioli, cucumber carrot slaw, red wine reduction, goat cheese</i> 38
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Land

N.Y. Strip 14 oz* 48 <i>aged black angus, brushed with olive oil, Italian herbs</i>	Barolo Braised Short Rib 42 <i>barolo demi, herb breadcrumb, marscapone polenta</i>
Filet Mignon 8 oz* 50 <i>aged black angus, red wine demi</i>	Ribeye 16oz* 65 <i>aged black angus, caramelized gorgonzola, roasted mushroom demi</i>

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