

# ANTONIO'S

## ANTIPASTI

### TO START

#### BUFFALO CAPRESE 16

*beefsteak tomato, basil pesto, balsamic glaze*

#### BURRATA 15

*prosciutto, blistered heirloom cherry tomato, crisp bread, EVOO*

#### “MANGIA” MEATBALL 16

*Antonio’s marinara, lemon herb ricotta*

#### ANTIPASTO PLATTER FOR 2 26

*marinated veggies, imported Italian meats & cheese, olive medley*

#### CALAMARI FRITTO 18

*Antonio’s marinara*

#### OYSTERS ROCKEFELLER 17

*spinach fontina gratan*

#### EGGPLANT ROLLATINI 16

*Antonio’s marinara, mozzarella, ricotta*

#### SHRIMP SCAMPI 19

*white wine, lemon, butter, grilled baguette*

## INSALATE

### FRESH SALADS

#### QUATTRO 9

*mixed greens, red onion, kalamata olive, roasted red pepper, balsamic vinaigrette*

#### CAESAR 13

*romaine, Antonio’s caesar dressing, house herb crouton, parmigiano reggiano*

#### SPINACH 15

*goat cheese, strawberry, walnut, balsamic vinaigrette*

#### WEDGE 15

*bleu cheese dressing, red onion, tomato, gorgonzola crumble, crouton, crisp pancetta*

### ADD ON

|             |    |
|-------------|----|
| CHICKEN     | 8  |
| SHRIMP      | 12 |
| SALMON 9OZ* | 14 |
| GORGONZOLA  | 5  |
| ANCHOVIES   | 4  |

There is a risk associated with the consumption of raw or undercooked animal food  
20% Gratuity will be added to parties of 6 or more

PASTA

RIGATONI MARINARA 24  
lemon herb ricotta, grana podano

CALABRIAN VODKA BOLOGNESE 28  
black angus meat sauce, calabrian chili,  
lemon herb ricotta

LINGUINE WITH CLAMS 27  
garlic, grana podano, EVOO

CAPELLINI D'ANGELO 24  
garlic, EVOO, sun-dried tomato, basil,  
European pine nuts, grana podano

PENNE ALLA VODKA 24  
Antonio's creamy vodka sauce

FETTUCCINE ALFREDO 25  
grana podano cream

ADD ON

HOUSE SAUSAGE 9  
SHRIMP 12  
CHICKEN 8  
GRILLED SALMON\* 14  
MEATBALL 8

POLLO/VITELLO

Served with chef's choice of pasta or whipped  
potatoes with peas & prosciutto

PARMIGIANO 26/33  
Antonio's marinara, mozzarella

MARSALA 27/34  
mushroom, rosemary, veal demi

PICCATA 26/32  
lemon, white wine, caper

CARNE/LAND

BAROLO BRAISED SHORT RIB 42  
marscapone polenta, herb breadcrumb, barolo  
demi

N.Y. STRIP 14 OZ\* 48  
aged black angus, herbs & olive oil

FILET MIGNON 8 OZ\* 50  
aged black angus, red wine demi

RIBEYE 16OZ\* 65  
aged black angus, caramelized gorgonzola,  
roasted mushroom demi

PESCE/SEA

GULF OF MAINE SALMON\*  
herbs & olive oil, whipped potatoes,  
peas & prosciutto  
31

CHILEAN SEA BASS  
asparagus risotto, lobster-sherry cream,  
cremini mushroom  
45

ZUPPA DE PESCE  
clams, shrimp, calamari, white fish,  
lobster, tomato, calabrian chili,  
linguine  
42



Benvenuti  
TO ANTONIO'S

Family owned  
since 1989

Ask your server about a perfect wine pairing

