

• APPETIZERS •

Garlic Parmesan Wings	11	Caponata Bruschetta	12
Chicken Tenders	12	<i>Eggplant caponata, fresh mozzarella, EVOO</i>	
Stuffed Hot Peppers	13	Mussels	12
<i>Sausage and cheese stuffed hot peppers topped with marinara sauce</i>		<i>Sautéed in a white wine butter sauce</i>	
Fried Mozzarella	10	Calamari	14
<i>Breaded fried Wisconsin mozzarella with marinara sauce</i>		<i>Deep fried or sautéed w/ garlic & peppers</i>	
Pepperoni & Cheese Nuggets	10	Eggplant Stack	12
<i>Allow proper time for cooking</i>		<i>Breaded eggplant, provolone blend, topped with marinara sauce</i>	
		Stromboli	12
		<i>A classic favorite. Ham, salami & pepperoni with American & provolone cheeses</i>	

• SANDWICHES •

House Made Meatball Sub	13	Parmesan Sub	15
<i>Served with cheese and a side of fries</i>		<i>Your choice of Chicken or Veal, topped with original Sunday sauce, provolone & romano. Served with fries</i>	
Murray Hill Sausage Sub	14	Muffaletta	16
<i>Italian sausage with sautéed peppers & onions just like you get at the Feast. Served with fries</i>		<i>Ham, salami, mortadella, cheese with olive dressing (Serves 2-3)</i>	
		Veal Cutlet Sandwich	16
		<i>Breaded Veal topped with leaf lettuce & red onion, house Italian dressing and a side of mayo. Served with fries</i>	

Only In America Burger

CERTIFIED ANGUS BEEF®

Fresh, never frozen burger on a brioche bun, American cheese, lettuce, onions, tomatoes. Served with fries and a side of Ray's- Sauce

15

• PASTA •

Sunday Sauce & Meatballs	16	Linguini with Clam Sauce	17
<i>(Your Choice of Rigatoni or Spaghetti) Served with our original Sunday sauce and homemade meatballs</i>		<i>Linguini topped with white wine clam sauce</i>	
Fettuccine Alfredo	16	Pappardelle Bolognese	17
<i>Fettuccine topped with a rich & creamy alfredo sauce</i>		<i>Pappardelle noodles tossed in our house made meat sauce</i>	
Lasagna Alla Norma	18	Spicy Rigatoni (Carbone Style)	16
<i>An original recipe from the city of Catania, in Sicily. A delicious combination of Mediterranean flavors; tomatoes, eggplant and basil, layered with lasagna noodles and cheese</i>		<i>Inspired by the famous Italian restaurant in NYC. Homemade rigatoni with a spicy rosa sauce</i>	
Cavatelli & Meatballs	17	Lasagna	19
<i>Served with our original Sunday sauce and homemade meatballs</i>		<i>Meat and cheese</i>	
Cheese Ravioli	18	Pasta Combo	20
<i>Served with your choice of marinara, spicy rosa, or our original Sunday Sauce</i>		<i>(Fettuccine, Ravioli, Lasagna) Served with garlic bread.</i>	



• SOUPS •

Pasta Fagioli	7
<i>Pasta and beans in a tomato herb broth</i>	
Italian Wedding	8

• SALADS •

Antonio's Special	12
<i>Crispy pepperoni, provolone cheese, lettuce</i>	
The Original Antipasto	16
<i>Hot peppers, cheese, egg, ham, salami, tomato, olives, chic peas</i>	
Parmesan Crusted Chicken Salad	13
<i>Chopped lettuce, cherry tomato, shaved asiago & parmesan cheese, sliced Italian breaded chicken cutlet, with creamy parmesan dressing topped with balsamic glaze</i>	
Louie's Chopped Salad	12
<i>Chopped lettuce, tomato, red onion, bacon, egg, tossed in our house made ranch dressing</i>	
Burrata Caprese	12
<i>Hand made burrata over a heirloom cherry tomato salad</i>	
Citrus Garden Salad	12
<i>Spring greens, tomatoes and shaved fennel tossed in our lemon Vinaigrette with shaved Asiago cheese</i>	
Homemade Dressings:	
<i>Ranch, Poppyseed, Italian, Balsamic Vinaigrette, Lemon Vinaigrette</i>	

• SPECIALTIES •

Chicken Parmigiana	23	Mediterranean-Style Cod	20	Creamy Tuscan Salmon	24
<i>Your choice of spaghetti or rigatoni noodles, topped with our original Sunday sauce</i>		<i>Broiled Cod topped with a lemon, garlic, salt and pepper served over a bed of eggplant caponata</i>		<i>Golden seared salmon topped with a luxurious Tuscan style cream sauce of garlic, romano, sundried tomatoes and fresh spinach</i>	
Tony's Veal Parmigiana	29	Marsala Chicken	23	Veal	29
<i>Milk fed tender breaded veal topped with angel hair pasta and grande provolone. Just the way Tony liked it. Served with a side of rigatoni</i>		<i>Sautéed w/ mushrooms in a marsala wine sauce served w/ fettuccine alfredo</i>		Eggplant Rollatini	20
Veal Milanese	29	Chicken Cacciatore	25	<i>Breaded Eggplant Thinly sliced rolled filled with ricotta cheese, herbs topped with Provolone cheese</i>	
<i>Breaded milk fed Tender veal served with Italian arugala salad</i>		<i>Pan-seared chicken gently braised in a Tuscan style tomato and wine reduction with peppers, mushrooms, onions and risotto</i>		Chicken Francese	23
				<i>An Italian-American dish featuring thin, pan-fried chicken cutlets coated in flour and egg, served in a lemon-butter and white wine sauce</i>	



The Original Pizza



We've made a decision to return to the original, slower baking style.

Please be patient, as your pizza will take about 20 minutes to bake to perfection. We assure you, it'll be worth the wait!

BUILD YOUR OWN

Antonio's Cleveland Classic Pan Pizza

	<u>9"</u>	<u>12"</u>
Cheese	9.99	14.99
Topping	1.95	2.50
Premium Topping	2.25	2.75

SPECIALTY PIZZA

Deluxe	17	22
<i>Red sauce, provolone, pepperoni, mushroom, onion, green pepper, sausage</i>		
Meat	17	22
<i>Red sauce, provolone, pepperoni, ham, bacon, sausage</i>		
Veggie	15	19
<i>Alfredo sauce, provolone, red pepper, green pepper, mushroom, red onion, broccoli</i>		
White	15	19
<i>Garlic sauce, provolone, fresh sliced tomato, spinach</i>		





White Wines



Caymus Conundrum White: Amazingly versatile, with intriguing tropical notes and natural minerality.	Glass: \$10 Bottle: \$30
Debonné Grand River Reserve Riesling: Rich Peach, apricot and floral aromas and flavors accented by a balance of sweetness and acidity.	Glass: \$9 Bottle: \$27
Coastal Vines White Zinfandel: Beautiful pink salmon color and crisp acidity. Shows juicy fruit flavors of strawberry and cherry, with a tangy sweet finish.	Glass: \$8 Bottle: \$24
Coastal Vines Pinot Grigio: Light floral notes & vanilla lead to soft flavors of fresh fruit, citrus & honeysuckle.	Glass: \$8 Bottle: \$24
Coastal Vines Chardonnay: Fruit forward, medium dry. Aromas of honey & vanilla with flavors of pear & toasty oak finish.	Glass: \$8 Bottle: \$24
Zonin Prosecco: Dry and pleasantly fruity, finishing on an aromatic note, revealing an abundance of almond on the palate with hints of fresh citrus.G. \$9	

Red Wines

Caymus Conundrum Red Blend: Lush flavors of cherries & baking chocolate, fine tannins & finishes silky smooth.	Glass: \$10 Bottle: \$30
Argento Malbec: The jammy plum and red fruit flavors are rounded off perfectly by a soft, lingering velvety finish.	Glass: \$9 Bottle: \$27
Castle Rock Pinot Noir Cali Cuvee: Aromas of cherry, tea & herbal spice lead to flavors of black cherry, plum & spice with a long finish.	Glass: \$8 Bottle: \$24
Coastal Vines Cabernet Sauvignon: Aromas of berries & toast open to flavors of ripe raspberry, plums & vanilla with a fruity finish.	Glass: \$8 Bottle: \$24
Coastal Vines Merlot: Aromas of plum with hints of coffee, oak & chocolate lead to fruit flavors of cherries, ripe raspberries & currants.	Glass: \$8 Bottle: \$24

Beer

Greatlakes Dortmund Gold: (Draft) Dortmund Germany style lager 5.8% ABV.....	8
Peroni: (Draft) Italian Pale Lager 4.7% ABV.....	8
Fat Heads Headhunter: (Draft) American IPA 7.5% ABV.....	8
Seasonal: Seasonal favorite on draft.....	9
Miller Light: (Bottle) American style pilsner light lager 4.2% ABV.....	5
Stella: (Bottle) Belgian pilsner beer 5.2% ABV	6
Menabrea Italian Lager: (Bottle) Pale Italian lager 4.8% ABV.....	6
Angry Orchard: (Bottle) Hard cider 5% ABV.....	5
Blue Moon: (Bottle) Belgian White 5.4% ABV.....	6



Cocktails



Strawberry Mule: Wheatley vodka, strawberry agave, ginger beer, fresh lime.....	12
Limoncello Margarita: Corazon blanco, limoncello, lime juice, sea salt rim, lime wedge.....	12
Aviation: Aviation gin, luxardo maraschino liqueur, crème de violette, lemon juice.....	13
Gracie's Spritz: Tanqueray sevilla orange, prosecco, lemon juice, soda, blood orange wedge.....	11
GG's Bellini: Prosecco, Peach Purée.....	11
The Classic Old Fassion: Buffalo Trace.....	12
Tonys Martini: The "classic martini" titos with bleu cheese olives.....	12
Espresso Martini: Titos Vodka, Espresso, coffee liqueur.....	13
Portofino Paloma: Corazon, limoncello, grapefruit juice, lime juice, agave, pink peppercorn sea salt rim, lime wedge.....	12

