

## ANTIPASTI

<b>ANTIPASTI SALUMI MISTI</b> traditional first course of assorted cheeses & cured meats with balsamic reduction	<b>18.00</b>	<b>CARPACCIO DI MANZO</b> thinly sliced raw filet mignon, baby arugula & shaved parmigiana with our lemon dressing	<b>18.00</b>
<b>VERDURE ALLA GRIGLIA</b> fresh seasonal vegetables grilled to perfection garnished with our balsamic reduction	<b>17.50</b>	<b>PEPERONI ARROSTO ROSSI</b> red roasted bell peppers, tomatoes, anchovies & baby arugula with balsamic vinaigrette	<b>14.50</b>
<b>MELANZANE ALLA PARMIGIANA</b> baked layers of fresh eggplant, mozzarella & parmigiana with our tomato sauce	<b>15.50</b>	<b>BURRATA CON PROSCIUTTO CRUDO</b> fresh italian creamy mozzarella cheese with prosciutto crudo & extra virgin olive oil	<b>17.00</b>
<b>COZZE E VONGOLE</b> fresh mussel & clams in garlic white wine broth	<b>19.00</b>	<b>TARTARE DI SALMONE</b> ancora's special recipe with fresh salmon	<b>17.50</b>
<b>CALAMARI FRITTI</b> crispy fried calamari with our arrabbiata sauce	<b>15.00</b>	<b>PROSCIUTTO E MELONE ~ SEASONAL</b> thinly sliced prosciutto crudo with fresh melon	<b>15.50</b>

## INSALATE

*fresh organic greens & house-made dressings  
add chicken 7.50 add shrimp or salmon 8.00*

<b>INSALATA MISTA</b> baby mixed greens, julienned carrots & sliced tomato with our balsamic vinaigrette	<b>med 9/large 11.50</b>	<b>INSALATA CESARE</b> romaine lettuce, shaved parmigiana croutons with our caesar dressing	<b>med 10/large 13.00</b>
<b>INSALATA RUSTICA</b> arugula, radicchio, mushrooms & shaved parmigiana with our balsamic vinaigrette	<b>med 11/large 14.00</b>	<b>INSALATA BIETOLE ROSSA</b> baby mixed greens, fresh red beets & gorgonzola cheese with our lemon dressing	<b>med 10/large 13.00</b>
<b>MOZZARELLA CAPRESE</b> fresh mozzarella cheese, tomato & basil with extra virgin olive oil & kalamata olives	<b>15.00</b>	<b>INSALATA DI CARCIOFI</b> arugula & fresh baby artichokes with our lemon dressing, shaved parmigiana & candied walnuts	<b>med 11.50/large 14.50</b>
<b>INSALATA ANCORA</b> sliced cucumber, tomato & onion tossed in our balsamic dressing with avocado & mozzarella	<b>14.50</b>	<b>INSALATA DI TONNO E FAGIOLI</b> tuna, celery, onion, tomato & cannellini beans with baby mixed greens & our lemon dressing	<b>15.50</b>
<b>GAMBERI FAGIOLI</b> fresh arugula & cannellini beans with grilled shrimp & our lemon dressing	<b>16.50</b>	<b>INSALATA DI SALMONE</b> grilled salmon, baby mixed greens, avocado & kalamata olives with our lemon dressing	<b>20.00</b>

## ZUPPE

<b>MINISTRONE</b> traditional italian vegetable soup	<b>9.00</b>	<b>STRACCIATELLA ALLA ROMANA</b> egg drop soup with spinach & parmigiana	<b>9.00</b>
<b>ZUPPA DEL GIORNO</b> ask your server for our soup of the day	<b>9.00</b>		

## PIZZA

*handcrafted thin crust pizzas  
add sausage or prosciutto 4.00 additional toppings 1.50 each*

<b>PIZZA MARGHERITA</b> mozzarella cheese & fresh basil	<b>14.50</b>	<b>PIZZA AI FUNGHI</b> mozzarella cheese & fresh mushrooms	<b>16.50</b>
<b>PIZZA DI VERDURE</b> mozzarella cheese, eggplant, zucchini, fresh tomato, mushrooms & red bell peppers	<b>16.50</b>	<b>PIZZA NAPOLETANA</b> mozzarella cheese, capers & anchovies	<b>15.50</b>
<b>PIZZA ANCORA</b> mozzarella cheese, pesto, kalamata olives, fresh chopped tomato & goat cheese	<b>17.00</b>	<b>PIZZA SARDA</b> mozzarella cheese, sautéed eggplant, sun dried tomatoes & goat cheese	<b>17.00</b>
<b>PIZZA QUATTRO FORMAGGI</b> gorgonzola, parmigiana, mozzarella & goat cheese	<b>17.00</b>	<b>PIZZA QUATTRO STAGIONI</b> mozzarella cheese, mushrooms, artichokes, kalamata olives & ham	<b>17.00</b>
<b>PIZZA BIANCA CON PROSCIUTTO</b> white pizza with mozzarella cheese, fresh arugula & prosciutto crudo	<b>17.00</b>	<b>PIZZA SALAME PICCANTE</b> our pepperoni pizza with mozzarella cheese	<b>15.50</b>

## BEVANDE

<b>SOFT DRINKS AND ICED TEA</b>	<b>3.75</b>	<b>STILL OR SPARKLING WATER</b>	<b>5.00</b>
<b>COFFEE AND HOT TEA</b>	<b>3.75</b>	<b>CAPPUCCINO AND LATTE</b>	<b>5.00</b>
<b>ESPRESSO</b>	<b>3.75</b>	<b>DOUBLE ESPRESSO</b>	<b>4.75</b>

WE PROUDLY PREPARE YOUR DISHES TO ORDER SO THAT WE MAY PROVIDE YOU WITH THE FRESHEST INGREDIENTS & FLAVORS. PLEASE ALLOW US SUFFICIENT TIME. WE ARE ALSO HAPPY TO SPLIT ANY PASTA, RISOTTO OR SECONDI FOR AN ADDITIONAL 4.00

## PASTA

*substitute gluten free pasta 2.00*  
*add chicken 7.50 add shrimp or salmon 8.00*  
*add italian sausage or meatballs 4.50*

<b>SPAGHETTI POMODORO</b> ancora's own tomato sauce with a hint of basil	<b>16.50</b>	<b>SPAGHETTI AGLIO OLIO</b> extra virgin olive oil & fresh garlic	<b>16.00</b>
<b>CAPELLINI ALLA CHECCHA</b> fresh chopped tomatoes with garlic, basil, extra virgin olive oil & pomodoro sauce	<b>17.00</b>	<b>PENNE ARRABBIATA</b> our pomodoro sauce made spicy with fresh garlic & dried red chili peppers	<b>17.00</b>
<b>PENNE CAPRESE</b> our fresh house-made checcha sauce with melted mozzarella cheese	<b>18.00</b>	<b>LINGUINE PRIMAVERA</b> tomatoes, carrots, peas & zucchini with tomato sauce	<b>18.50</b>
<b>RIGATONI MELANZANE</b> our pomodoro sauce with eggplant & melted mozzarella cheese	<b>18.50</b>	<b>PENNE AL PESTO</b> fresh pesto sauce made with pine nuts, basil, parmigiana, extra virgin olive oil & light cream	<b>19.00</b>
<b>RIGATONI BOSCAIOLA</b> light creamy tomato sauce with sweet peas, diced onions & fresh mushrooms	<b>19.50</b>	<b>FETTUCCINE "3P"</b> egg fettuccine with our parmigiana cream sauce, peas & ham	<b>19.50</b>
<b>SPAGHETTI BOLOGNESE</b> our house made all beef bolognese sauce	<b>18.50</b>	<b>RIGATONI ANCORA</b> house-made bolognese with melted mozzarella cheese & mushrooms	<b>19.50</b>
<b>GNOCCHI A PIACERE</b> fresh parmigiana & potato gnocchi with your choice of sauce	<b>20.50</b>	<b>LASAGNA AL FORNO</b> baked layers of fresh pasta, bolognese sauce, béchamel & tomato sauce	<b>19.50</b>
<b>RAVIOLI CON ZUCCA</b> handcrafted pumpkin ravioli with a walnut cream sauce	<b>19.50</b>	<b>RAVIOLI RICOTTA E SPINACI</b> hand crafted spinach and ricotta ravioli with a butter sage sauce made to order	<b>19.50</b>
<b>LINGUINE ALLA VONGOLE</b> fresh clams with white wine, garlic & extra virgin olive oil	<b>22.50</b>	<b>FETTUCCINE GAMBERI E ZUCCHINI</b> our pomodoro sauce with shrimp, zucchini, chopped tomatoes & fresh garlic	<b>22.50</b>

## RISOTTI

<b>RISOTTO AI FUNGHI</b> arborio rice simmered with fresh mushrooms	<b>21.50</b>	<b>RISOTTO AI FRUTTI DI MARE</b> mussels, clams, shrimp & calamari	<b>25.50</b>
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## SECONDI

*served with seasonal vegetable and house-made mashed potatoes*

<b>POLLO AL LIMONE</b> chicken breast scaloppine with lemon, capers & white wine	<b>21.50</b>	<b>POLLO AI FUNGHI</b> chicken breast scaloppine with marsala wine & fresh mushrooms	<b>22.50</b>
<b>POLLO ALLA MILANESE</b> lightly breaded thin chicken breast topped with chopped tomatoes, basil & garlic	<b>21.50</b>	<b>POLLO ALLA PARMIGIANA</b> lightly breaded thin chicken breast with tomato sauce, melted mozzarella & parmigiana	<b>22.50</b>
<b>POLLO PAILLARD ALL GRIGLIA</b> chicken breast pounded thin topped with fresh tomatoes & arugula & our balsamic vinaigrette	<b>22.50</b>	<b>BATTUTA DI POLLO ROSMARINO</b> chicken breast pounded thin prepared with fresh rosemary, garlic & dried red chili peppers	<b>21.50</b>
<b>POLLO ALLA PEPERONATA</b> chicken breast scaloppine with our fresh pomodoro, roasted bell peppers & onions	<b>22.50</b>	<b>SCALOPPINE DI VITELLO ANCORA</b> thinly sliced veal topped with sliced eggplant, tomato sauce & mozzarella cheese	<b>26.50</b>
<b>SCALOPPINE DI VITELLO AL LIMONE</b> thinly sliced veal sautéed with lemon, capers & white wine	<b>25.50</b>	<b>SCALOPPINE DI VITELLO CON FUNGHI</b> thinly sliced veal sautéed with marsala wine & fresh mushrooms	<b>26.50</b>
<b>SALMONE ALLA GRIGLIA</b> fresh salmon filet topped with chopped tomatoes & capers in a white wine lemon sauce	<b>25.50</b>	<b>FILETTO DI TROTA</b> fresh grilled trout filet with lemon, capers & white wine	<b>22.50</b>

## CONTORNI ~ SIDE DISHES

<b>SAUTÉED OR STEAMED ASPARAGUS</b>	<b>9.00</b>	<b>SAUTÉED OR STEAMED SPINACH</b>	<b>7.50</b>
<b>SAUTÉED OR STEAMED BROCCOLI</b>	<b>7.50</b>	<b>HOUSE-MADE MASHED POTATOES</b>	<b>6.50</b>