

# ANTONIO'S

## ANTIPASTI

<b>ANTIPASTO PLATTER</b>	<b>14</b>	<b>STUFFED MUSHROOMS</b>	<b>10</b>
Italian meats, cheeses, olives , grilled vegetables		Mushrooms, sausage, roasted peppers , mozzarella, marinara	
<b>BRUSCHETTA</b>	<b>8</b>	<b>FRIED CALAMARI</b>	<b>12</b>
Toasted bread, tomato, red onion, basil, EVOO		Lightly floured fresh calamari, sun-dried tomato~garlic mayo	
<b>BUFFALO CAPRESE</b>	<b>15</b>	<b>MUSSELS AU GRATIN</b>	<b>14</b>
Buffalo milk mozzarella, sliced tomato, basil, EVOO		Mussels, sausage, garlic, white wine, basil, parmesan bread crumbs	
<b>BEEF TENDERLOIN CARPACCIO</b>	<b>12</b>	<b>STUFFED ARTICHOKE</b>	<b>9</b>
Thin sliced black angus beef tenderloin, arugula, parmesan crisp, EVOO		Long stem Italian artichoke, goat cheese, crisp prosciutto	
<b>BURRATA</b>	<b>13</b>		
Fresh burrata, coppa ham, arugula, orange marmalade, sambuca~EVOO vinaigrette			

## SALADS

<b>CAESAR</b>	<b>7</b>	<b>ARUGULA</b>	<b>9</b>
Romaine lettuce, Antonio's Caesar dressing, House made herb croutons, parmesan cheese		Arugula, gorgonzola, pear, walnuts, balsamic vinaigrette	
<b>QUATTRO</b>	<b>7</b>		
Seasonal field greens, balsamic vinaigrette			

## SIDES

<b>SAUTÉED SPINACH</b>	Fresh spinach, golden raisins, European pine nuts	<b>8</b>
<b>PEAS WITH PROSCIUTTO</b>	Sweet peas, shallots, prosciutto	<b>8</b>

## PASTA

<b>PAPPARDELLE BOLOGNESE</b>	Wide ribbon pasta, homemade tomato meat sauce	<b>16</b>
<b>CAPPELLINI D'ANGELO</b>	Angel hair pasta, garlic, EVOO, sun-dried tomatoes, fresh basil, European pine nuts, parmesan	<b>17</b>
<b>SPINACH &amp; CHEESE RAVIOLI</b>	Half moon ravioli stuffed with spinach and cheese, sundried tomato~brandy cream sauce	<b>16</b>
<b>FETTUCCINI ALFREDO</b>	Parmesan cream sauce	<b>16</b>
	<b>Add chicken \$6</b>	<b>add (6) shrimp \$10</b>
<b>PENNE WITH SAUSAGE</b>	House made sweet sausage, caramelized onions, light tomato sauce	<b>16</b>
<b>PAPPARDELLE WITH SALMON</b>	Wide ribbon pasta, fresh salmon, sweet peas, brandy~mascarpone cream sauce	<b>20</b>
<b>LINGUINE WITH CLAMS</b>	Linguine, fresh clams, garlic, italian parsley, EVOO, red chili flakes	<b>18</b>
<b>LOBSTER RAVIOLI</b>	Sherry cream sauce	<b>22</b>
<b>LINGUINE SCAMPI</b>	Shrimp, arugula, garlic~lemon~white wine butter sauce	<b>25</b>
<b>ZUPPA DI PESCE</b>	Linguine, shrimp, scallops, white fish, mussels, clams, calamari, tomato seafood broth	<b>30</b>
<b>EGGPLANT INVOLTINI</b>	Lightly battered eggplant filled with ricotta, mozzarella, parmesan, sundried tomatoes , marinara	<b>16</b>



Kind, compassionate, strong. All in the family, all in the eyes.

Sharing, loving, guiding, changing. Marks a new beginning.

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## ENTREES

[All entrees served with Chef's vegetable and potatoes unless otherwise denoted]

CHICKEN PARMESAN	With linguine marinara	17
CHICKEN FLORENTINE	Chicken breast, spinach, mozzarella, white wine cream sauce	18
CHICKEN ROSMARINO	1/2 rotisserie chicken basted with fresh rosemary, garlic, olive oil and kosher salt *Smoke from oak wood rotisserie will impart a pink hue to the meat	17
CHICKEN MARSALA	Chicken breast, mushrooms, marsala wine, demi glaze	19
VEAL MARSALA	Pounded veal medallions, mushrooms, marsala wine, demi glaze	25
CHICKEN PICCATA	Chicken breast, capers, white wine, lemon butter sauce	18
VEAL PICCATA	Pounded veal medallions, capers, white wine, lemon butter sauce	23
VEAL PARMESAN	With linguine marinara	21
BEEF SHORT RIBS	Braised beef short ribs, house made balsamic barbeque sauce , cheddar polenta	19
BRAISED LAMB	Slow braised lamb shank, sweet pea~parmesan risotto	23
FILET MIGNON 8 OZ	Pan seared aged Black Angus filet, thyme~shallot demi glaze	39
STUFFED VEAL CHOP 18 OZ	Stuffed with prosciutto di San Daniele, spinach fontina cheese, topped with melted mozzarella and white wine demi glaze	65

## FROM THE OAK WOOD GRILL

[All grilled entrees served with Chef's vegetable and potatoes]

N.Y STRIP 14 OZ	Aged Black Angus, center cut New York strip, brushed with olive oil and Italian herbs	32
RIB EYE 16 OZ	Aged Black Angus Rib Eye, brushed with olive oil and Italian herbs	39
VEAL T-BONE 16 OZ	Brushed with olive oil and Italian herbs	34
GRILLED SALMON	Brushed with olive oil and Italian herbs	22
GRILLED VEAL CHOP 18 OZ	Brushed with olive oil and Italian herbs	63

*For temperatures, please refer to the following guidelines:*

**Rare**—cool, red center

**Medium rare**—warm, red center

**Medium**—hot, pink center

**Medium well**—hot, light brown center

**Well**—hot, brown throughout, seared

***We do not recommend temperatures beyond medium***



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