

# ANTONIO'S

## LUNCH

### APPETIZERS

<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>BURRATA</b>	<b>13</b>
Buffalo milk mozzarella, sliced tomato, basil, EVOO		Fresh burrata, coppa ham, arugula, orange marmalade, Sambuca ~ EVOO vinaigrette	

### SALADS

<b>CAESAR</b>	<b>7</b>	<b>QUATTRO</b>	<b>7</b>
Romaine lettuce, Antonio's Caesar dressing, House made herb croutons, parmesan cheese		Seasonal field greens, balsamic vinaigrette	
<b>ARUGULA</b>	<b>9</b>	<b>ROTISSERIE CHICKEN SALAD</b>	<b>13</b>
Arugula, gorgonzola, pear, walnuts, balsamic vinaigrette		Seasonal field greens, house made Caesar dressing, rotisserie chicken, mushrooms, mozzarella, roasted peppers	

Add grilled chicken 6 Add grilled salmon 10 Add (4) shrimp 7

### PASTA

<b>PAPPARDELLE BOLOGNESE</b>	Wide ribbon pasta, homemade tomato meat sauce	<b>12</b>
<b>CAPPELLINI D'ANGELO</b>	Angel hair pasta, garlic, EVOO, sun-dried tomatoes, fresh basil, European pine nuts, parmesan	<b>14</b>
<b>SPINACH &amp; CHEESE RAVIOLI</b>	Half moon ravioli stuffed with spinach and cheese, sundried tomato~brandy cream sauce	<b>13</b>
<b>FETTUCCHINI ALFREDO</b>	Parmesan cream sauce	<b>12</b>
	<b>Add chicken 6 add (4) shrimp 7</b>	
<b>PENNE WITH SAUSAGE</b>	House made sweet sausage, caramelized onions, light tomato sauce	<b>12</b>
<b>PAPPARDELLE WITH SALMON</b>	Wide ribbon pasta, fresh salmon, sweet peas, brandy~mascarpone cream sauce	<b>15</b>
<b>LINGUINE WITH CLAMS</b>	Linguine, fresh clams, garlic, Italian parsley, EVOO, red chili flakes	<b>14</b>
<b>LINGUINE SCAMPI</b>	Shrimp, arugula, garlic~lemon~white wine butter sauce	<b>16</b>
<b>EGGPLANT INVOLTINI</b>	Lightly battered eggplant filled with ricotta, mozzarella, parmesan, sundried tomatoes , marinara	<b>12</b>

### ENTREES

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

<b>CHICKEN PARMESAN</b>	With spaghetti marinara	<b>15</b>
<b>CHICKEN FLORENTINE</b>	Chicken breast, spinach, mozzarella, white wine cream sauce	<b>16</b>
<b>CHICKEN ROSMARINO</b>	1/2 rotisserie chicken basted with fresh rosemary, garlic, olive oil and kosher salt	<b>15</b>
	*Smoke from oak wood rotisserie will impart a pink hue to the meat	
<b>CHICKEN MARSALA</b>	Chicken breast, mushrooms, marsala wine, demi glaze	<b>16</b>
<b>VEAL MARSALA</b>	Pounded veal medallions, mushrooms, marsala wine, demi glaze	<b>19</b>
<b>CHICKEN PICCATA</b>	Chicken breast, capers, white wine, lemon butter sauce	<b>15</b>
<b>VEAL PICCATA</b>	Pounded veal medallions, capers, white wine, lemon butter sauce	<b>18</b>
<b>VEAL PARMESAN</b>	With spaghetti marinara	<b>17</b>
<b>MUSSELS AU GRATIN</b>	Mussels, sausage, garlic, white wine, basil, parmesan	<b>14</b>
<b>STEAK SANDWICH</b>	Thin sliced rotisserie New York Strip , crisp baguette, Fontina cheese, horseradish crème fraiche	<b>14</b>



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

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