



*Benvenuti ad Antonio's*

## **Menu 5**

### **ANTIPASTI -SERVED FAMILY STYLE**

#### **Buffalo Caprese**

*Buffalo milk mozzarella served with sliced tomato, basil and a drizzle of extra virgin olive oil.*

#### **Fried Calamari**

*Lightly breaded fried calamari, seasoned and accompanied by our own special dressing of sun-dried tomatoes, garlic and mayonnaise.*

#### **INSALATA**

##### **Quattro Salad**

*The traditional salad from Rome, a mixture of baby greens tossed with balsamic vinaigrette*

##### **Caesar Salad**

*Crisp romaine lettuce tossed with our own caesar dressing and freshly baked croutons.*

### **PIATTI PRINCIPALI**

#### **Fresh Fish of the Day**

*A Premium White Fish*

#### **Pollo Marsala**

*Breast of chicken sautéed with mushrooms and Marsala wine.*

#### **Ribeye 16 oz**

*Aged, Black Angus Ribeye, brushed with Antonio's own recipe of seasoned olive oil, fresh herbs and garlic, grilled over the wood fire*

#### **Braised Lamb Shank**

*Slow braised lamb shank served with Parmesan risotto with sweet peas*

#### **DOLCI**

##### **Tiramisu**

*Ladyfingers dipped in espresso and liqueurs, layered with mascarpone cheese and zabaglione sauce.*

##### **Tartufo**

*Italian semifreddo ice cream, center of Zabaglione, surrounded by Gianduaia chocolate, covered in pralined hazelnuts.*

##### **Coconut Cake**

*Luscious coconut cake layered with creamy custard and topped with toasted coconut*

#### **Bevande**

*Coffee, tea or soda.*

**\$66.00 per person**

**Prices are exclusive of alcoholic beverages, 6.5% sales tax and 18% gratuity.**

*\*Prices subject to change*