

# ANTONIO'S

*"Benvenuti ad Antonio's"*

## **Menu 1**

### **INSALATA**

#### **House salad**

*Seasonal chef's choice salad*

### **PIATTI PRINCIPALI**

#### **Spinach and Cheese Ravioli**

*Half moon ravioli, stuffed with spinach and ricotta cheese, sautéed with shallots and sun-dried tomatoes in a light cream sauce.*

#### **Pollo Marsala**

*Chicken breast sautéed with mushrooms and Marsala wine.  
Served with Chef's vegetable and potato.*

#### **Veal Piccata**

*Veal medallions sautéed with capers in a lemon butter sauce.  
Served with Chef's vegetable and potato.*

#### **Wood grilled Salmon**

*Salmon filet brushed with olive oil and fresh herbs, grilled over the wood fire.  
Served with Chef's vegetable and potato.*

### **DESSERTS**

#### **Tiramisu**

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

#### **Berries**

*Fresh seasonal berries served with homemade whipped cream.*

### **BEVERAGES**

*Coffee, tea or soda*

***\$33.50 per person exclusive of tax and gratuity***

*Add Family style appetizers*

*Bruschetta \$2/person*

*Calamari \$3/person*

*\*Prices subject to change*