

ANTHONY'S

NEW YORK ITALIAN

Antipasti

italian shareable plates

Anthony's Topneck Clams (10 pc)
White wine, garlic, Calabrian chili, Sicilian olive oil 28

Mussels Fra Diavolo
1 lb. PEI mussels, spicy marinara, white wine, garlic, fresh basil 26

Fritto Misto
Lightly fried calamari, Gulf shrimp, Meyer lemon, sea salt 24

House-Made Mozzarella Caprese
Hand-stretched mozzarella, heirloom tomatoes, fresh basil, olive verde, balsamic glaze 17

Prosciutto & Burrata
24-month aged Prosciutto di Parma, burrata 26

Truffle Mushroom Arancini
Crispy golden risotto balls infused with cremini mushrooms, mozzarella, truffle mushroom sauce 16

Wagyu Meatballs
Three house-made Wagyu meatballs, meat sauce, ricotta, basil, Parmigiano Reggiano 24

Carpaccio di Manzo
Lightly-sliced prime beef tenderloin, capers, arugula, shaved Parmigiano Reggiano, Meyer lemon, olio verde 26

Salmon Crudo
Capers, Meyer lemon, olio verde 28

[Soup of the Day – MP]

Insalate

organic greens

Harvest Caesar
Organic greens, anchovy Casear dressing, shaved Parmigiano Reggiano 15

Sicilian Salad
Organic greens, heirloom tomatoes, Gorgonzola, red onion, Castelvetro olives, Medjool dates, pistachio, olio verde 18

Lemon Arugula Salad
Wild arugula, shaved Parmigiano Reggiano, Meyer lemon, olio verde 12

Anthony's Chopped Salad
Organic greens, heirloom tomatoes, chickpeas, Kalamata olives, cucumber, artichokes, red onion, Prosciutto di Parma, Greek feta, balsamic vinaigrette 20

Pasta Fresca

house-made daily

Rigatoni alla Vodka
Creamy vodka sauce, prosciutto di Parma, stracciatella 28

Wagyu Lasagna
Layers of Wagyu beef, fennel sausage, ricotta, peas, Wagyu beef ragu, mozzarella 30

Bucatini alle Vongole
Little neck clams, garlic, white wine, chili, Italian parsley 29

Mezze Maniche alla Carbonara
(Roman Style)
Egg yolk, guanciale, black pepper, Pecorino Romano 28

Rigatoni alla Zozzona
Fennel sausage, guanciale, Pecorino Romano, egg yolk, San Marzano marinara 26

Spaghetti Cacio e Pepe con Ricotta
Whipped ricotta, Pecorino Romano, cracked black pepper 22

Gnocchi della Casa
House-made gnocchi, fennel sausage, porcini mushrooms, Caciocavallo cheese, pecorino Romano, black pepper 28

Bucatini con Wagyu Meatballs
Braised Wagyu meatballs, Wagyu beef ragu 30

Bucatini Pomodoro & Stracciatella
San Marzano marinara, basil, olive oil, stracciatella 24

Fettuccine Alfredo
Pecorino Romano DOP cream sauce, garlic 22

Rigatoni al Forno
Ricotta, mozzarella, San Marzano marinara, Pecorino Romano, baked in brick oven 24

Burro & Parmigiano
(Roman Style)
Parmigiano Reggiano, butter, pappardelle, 28

Contorni

seasonal sides & accompaniments

Roasted Cremini Mushrooms 14

Roasted Broccolini Pistachio 14

Sautéed Asparagus 14

Sautéed Spinach 14

Truffle Parmigiano Fries 14

To ensure a seamless dining experience,
split checks are not available.
An automatic gratuity of 18% will be
applied to parties of eight or more.

Carne

from the land

Bistecca Siciliana
24 oz Prime porterhouse, Marsala wine sauce, cremini mushroom, shaved Parmigiano Reggiano, asparagus 95

New York Strip
Dry-aged 16 oz Prime strip, sea salt, olio verde, truffle Parmigiano fries 75

Filetto al Pepe Verde
8 oz Prime filet, green peppercorn sauce, sea salt, olio verde, roasted asparagus 65

Chicken Saltimbocca
Chicken breast, prosciutto di Parma, sage, mozzarella, white wine butter, pappardelle 28

Veal Parmesan (bone-in)
14 oz veal chop, lightly breaded, mozzarella, San Marzano marinara, basil, pappardelle 85

Veal Milanese (bone-in)
14 oz veal chop pan-fried, arugula, heirloom tomatoes, burrata cheese 85

Vodka Chicken Parmesan
Crispy chicken breast, vodka sauce, mozzarella, Parmigiano Reggiano, rigatoni 32

Chicken Marsala
Chicken breast, Marsala wine sauce, cremini mushrooms, olio verde, pappardelle 28

Pesce

from the sea

Lobster Fra Diavolo
(Weekend Special)
Whole lobster, spicy San Marzano marinara with capers, chili, basil, Castelvetro olives, bucatini MP

Branzino Piccata
Pan-seared branzino, Castelvetro olives, capers, white wine, Meyer lemon, olio verde, spaghetti 35

Frutti di Mare
Shrimp, littleneck clams, mussels, calamari, San Marzano marinara, Castelvetro olives, pappardelle 40

Salmon al Limone
Pan-seared Scottish salmon, Meyer lemon risotto, heirloom tomato, olio verde, roasted broccolini 38

Risotto Scampi
Sweet pea risotto, "Bikini" garlic shrimp, Meyer lemon risotto, olio verde 35