

Antonio's

ITALIAN BISTRO
Solo il Meglio

ANTIPASTI

BURRATA E PROSCIUTTO | 18

Creamy burrata, San Daniele prosciutto, roasted peppers

POLPETTE | 12

Meatballs, marinara, ricotta cheese

CALAMARI FRITTI | 15

Lightly battered calamari, cherry peppers, fra diavolo sauce

CURED ITALIAN MEAT | SM 19 – LG 29

Meat and Cheese imported from Italy

TRUFFLE PARMESAN GARLIC BREAD | 11

Truffle butter, roasted garlic, parmesan

VONGOLE OREGANATA | 16

Little neck clams, seasoned breadcrumbs, lemon

GOAT CHEESE FRITTI | 15

Roasted marinated beets, balsamic glaze, baby arugula

POLPO | 17

Grilled octopus, roasted heirloom tomatoes, peewee potatoes, spicy chorizo

COZZE | 15

PEI Mussels, spicy tomato sauce or impepata focaccia crostini

BURATTA FRITTA | 14

Breaded burrata golden fried, served over pomodoro sauce with San Daniele prosciutto and crostini

ZUPPA DEL GIORNO | 12

Soup of the day. Please ask your server

SALADS

CAPRESE | 16

Mozzarella cheese, sliced tomatoes, basil, EVOO, balsamic

CAESAR | 14

Organic romaine, caesar dressing, parmesan tuile, focaccia, focaccia croutons

SPINACH | 16

Marinated cremini mushrooms, gorgonzola, artichoke hearts, lemon vinaigrette

MIXED BABY LETTUCE | 13

Balsamic vinaigrette, heirloom tomatoes, shaved parmesan

BABY ARUGULA | 16

Crispy apple, roasted almonds, shaved parmesan, tossed with lemon vinaigrette

ADD GRILLED CHICKEN | 8 ADD GRILLED SHRIMP, STEAK OR SALMON | 14

PASTA

PAPPARDELLE WITH WHITE TRUFFLE SAUCE | 26

Mushroom cream sauce, taleggio cheese

PENNE VODKA | 23

Tomato sauce, vodka, cream, pancetta

LINGUINE ALLE VONGOLE | 29

Little neck clams, garlic, white wine, parsley

CACIO E PEPE | 24

Homemade spaghetti alla chitarra pasta, Pecorino Romano D.O.P., black pepper

SPAGHETTI FRUTTI DI MARE | 34

Squid ink spaghetti, sautéed with jumbo shrimp, calamari, mussels, clams, calabrian peppers in a fra diavolo sauce

FETTUCCHINE TARTUFATE | 25

Fettuccine with wild porcini mushrooms, San Daniele prosciutto, peas in brandy truffle sauce

GNOCCHI BOLOGNESE | 26

Bolognese sauce, homemade fresh gnocchi, Pecorino Romano

NONNA'S SUNDAY SAUCE | 27

Rigatoni, beef braciola, meatballs and sausage

MAIN

SALMONE | 31

Hidden Fjord salmon served with apple, gorgonzola risotto

HALIBUT | 36

Parmesan crusted, baby spinach, chopped tomatoes, beurre blanc, chives

BRANZINO CROCCANTE | 29

Sautéed mushrooms, brussels sprouts, crispy pancetta, herbed beurre blanc

PARMIGIANA DI MELANAZANE | 24

Traditional eggplant parmesan, fresh mozzarella, basil

POLLO SCARPARELLO | 28

Boneless chicken, hot sausage, hot cherry peppers, spinach

RISOTTO GAMBERETTO | 29

Risotto sautéed with shrimp, zucchini in a light cream sauce

POLLO MILANESA OR PARMIGIANA | 26

CARNE

COSTOLETTA DI VITELLO | 50

Center cut veal chop, wilted radish, loaded baked potato, demi-glaz

COSTATA DI MANZO | 40

Prime ribeye, asparagus, roasted potatoes, au jus steak sauce

AGNELLO | 38

Pistachio pesto crusted lamb chop, brussel sprouts, roasted cauliflower, pomegranate sauce

FILET MIGNON | 44

Prime center cut, au gratin potatoes, broccoli rabe

PIZZA

MARGHERITA | 17

Tomato sauce, fresh mozzarella, basil, EVOO

PROSCIUTTO PARMA | 22

San Daniele prosciutto, parmigiano, baby arugula, mozzarella

PRIMAVERA | 19

Tomato sauce, mozzarella cheese, grilled zucchini, grilled eggplant, wild mushrooms

RAPINI | 21

Mozzarella, Italian hot sausages, broccoli rabe, cherry peppers

TARTUFO | 20

Wild mushrooms, truffle oil, mozzarella

Build Your Own

CHEESE PIZZA | ADD TOPPINGS

Mushrooms, cherry peppers, zucchini, eggplant \$3.00

Sopressata, bacon, meatballs or sausage \$4.00

Grilled Chicken \$5.00

Shrimp, clams, San Daniele prosciutto \$7.00

SIDES

SAUTEED BROCCOLI RABE | 10

ROASTED PEEWEE POTATOES | 10

HOT HONEY BRUSSEL SPROUTS & PANCETTA | 10

WILTED SPINACH | 10

TRUFFLE PARMESAN FRIES | 10

GRILLED ASPARAGUS | 10

LOADED BAKED POTATO | 12

We proudly prepare our foods with only the freshest quality of fish, meats and produce.

**Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness.*

Antonio's

ITALIAN BISTRO

SIGNATURE COCKTAILS 16

VENETIAN SPRITZ

Select Aperitivo, Prosecco, Splash of Soda

ANTONIO'S NEGRONI

Engine Italian Gin, Italian Bitter Liqueur,
Sweet Vermouth

BELLA BELLINI

Prosecco, Peach Schnapps, Peach Purée

LIMONCELLO MARTINI

Grey Goose Vodka, Limoncello, Fresh Lemon Juice

SICILIAN SUNSET

Disaronno Amaretto, Solerno Blood Orange Liqueur,
Fresh Lime Juice

SARONNO ESPRESSO MARTINI

Absolut Vanilla Vodka, Mr. Black Coffee Liqueur,
Disaronno Velvet Cream Liqueur

HUGO MIRTILLO

St-Germain Elderflower Liqueur, Prosecco, Soda,
Splash of Cranberry, Fresh Mint

THE DON

Don Fulano Silver Tequila, Disaronno Amaretto,
Orange Juice, Lime Juice, Salt Rim, Lime Wedge

FULL MONTY

Amaro Montenegro, Knob Creek Rye,
Angostura Bitters, Orange Twist, Cherry

MARLON BRANDO

The Dalmore 12yr Single Malt Scotch,
Disaronno Amaretto

BEERS 8

PERONI

CORONA

MILLER LITE

ALLAGASH WHITE

LAGUNITAS IPA

REFRESHMENTS

ESPRESSO 3.5

CAPPUCINO 5

COFFEE 3.5

SAN BENEDETTO 9

SOFT DRINKS 3.5

(Coke, Diet Coke, Ginger Ale, Sprite)

ICED TEA 4

WINE LIST

SPARKLING

Prosecco, Val D'oca - | 12
Veneto, IT (187mL)

Moscato d'Asti, Ruffino 10 | 35
Piedmont, IT

WHITE

Rosé, Romance 12 | 42
Provence, FR

Pinot Grigio, Anterra 12 | 42
Veneto, IT

Sauvignon Blanc, The Crossings 12 | 42
Marlborough, NZ

Gavi di Gavi, Franco Amoroso 14 | 49
Piedmont, IT

Chardonnay, Seaglass (unoaked) 12 | 42
Monterey, CA

Chardonnay, Elouan 14 | 49
Oregon

Sancerre, Karine Lauverjat 18 | 63
Loire, FR

RED

Pinot Noir, Stemmari 12 | 42
Sicily, IT

Valpolicella, Allegrini 14 | 49
Veneto, IT

Pinot Noir, J Vineyards 14 | 49
California

Chianti, Querceto 12 | 49
Tuscany, IT

Super Tuscan, Argiano NC 14 | 49
Tuscany, IT

Cabernet, Joel Gott 12 | 42
California

Cabernet, Quilt 18 | 65
Napa, CA

Brunello, Tenuta di Sesta 25 | 78
Tuscany, IT

BOTTLE LIST

Prosecco, Avissi 35
Veneto, IT

Pinot Grigio, Jermann 54
Friuli-Venezia Giulia, IT

Sauvignon Blanc, Whitehaven 55
Marlborough, NZ

Chardonnay, Siduri 65
Willamette Valley, OR

Chardonnay, Hartford Court 75
Russian River Valley, CA

Pinot Noir, Lange 65
Willamette Valley, OR

Pinot Noir, Belle Glos 'Las Alturas' 70
Santa Lucia Highlands, CA

Cabernet, The Calling 75
Alexander Valley, CA

Cabernet, Freemark Abbey 100
Napa, CA

Chianti Classico, Tenuta di Arceno 65
Tuscany, IT

Chianti Classico Riserva, Ruffino Ducale (Gold Label) 75
Tuscany, IT

Super Tuscan, Il Fauno 'Arcanum' 90
Tuscany, IT

Red Blend, Orin Swift '8 Years in the Desert' 90
California

Red Blend, The Prisoner 100
Napa, CA

Brunello, San Polo (2018) 100
Tuscany, IT

Brunello, Argiano 120
Tuscany, IT

Barolo, Renato Ratti 'Marcenasco' 120
Piedmont, IT

Amarone, Allegrini 125
Veneto, IT