



ANTIPASTI

- CALAMARI** lightly grilled, sautéed in garlic, olive oil, lemon, crushed red pepper, house marinara 16
ANTIPASTO assortment of Italian cured meats, imported cheese, pickled vegetables 22
HELIX ESCARGOTS sautéed with garlic, butter, lemon, olive oil, white wine, parsley 15
IMPORTED BURRATA confit cherry tomatoes, cashew pesto, balsamic reduction 22
BREAD SERVICE house flat bread, ciabatta, house evoo 3

PASTA

FETTUCCINE CAPRESE

mozzarella, fresh tomatoes, basil, house marinara 20

POTATO GNOCCHI

choice of Gorgonzola cream sauce or Bolognese 26

LINGUINE WITH SHRIMP

garlic, white wine, crushed red pepper, parsley, house marinara 29

FETTUCCINE ALFREDO

cream, Parmesan Reggiano 24

LINGUINE WITH LITTLENECK CLAMS

white wine, olive oil, garlic, crushed red pepper, parsley 27

FETTUCCINE WITH BUTTON & SHIITAKE MUSHROOMS

garlic, asparagus, Parmesan Reggiano, truffle oil 29

SEAFOOD LINGUINE

littleneck clams, shrimp, baby scallops, squid, mussels, spinach with
choice of sherry cream or vodka sauce 32

FUTTUCCINE WITH PROSCIUTTO DI PARMA

mushrooms, peas, Parmesan Reggiano 26

FETTUCCINE BOLOGNESE

veal, pork, beef, lamb, Parmesan Reggiano 27

ANTONIA'S LASAGNE

layers of spinach pasta, Parmesan Reggiano, mozzarella, béchamel, Bolognese 24

PESCE

LOCAL YELLOWTAIL SNAPPER FRANCESE

lemon, butter, capers 32

ZUPPA DI PESCE

spicy tomato broth 31

CARNE

SAUTÉED VEAL SCALLOPINI

lemon, butter, capers, white wine, veal demi glace 36

CHICKEN MILANESE

mixed baby greens, olives, cherry tomatoes, cucumber, white balsamic vinaigrette 26

CHIANTI BRAISED LAMB OSSO BUCO

chianti braised lamb shank 36

INSALATE

MIXED BABY GREENS balsamic Dijon vinaigrette 10

***CAESAR SALAD** 14

DOLCE

AMARETTO COCONUT CREAM PIE 10

WARM CHOCOLATE BROWNIE w/ vanilla ice cream 10

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Items subject to change based upon availability