

Antipasti

Fritto Misto

Lightly fried paradise calamari with sweet Caribbean shrimp and baby Italian zucchini served with fresh lemon and homemade arrabiata sauce

Grilled Shrimp

Grilled jumbo prawns brushed with organic extra virgin olive oil and fresh aromatic herbs

Imported Italian Cured Meats

Prosciutto San Daniele, bresaola, suckling pig cured porchetta and artisan salami served with mixed house marinated olives and parmigiano Reggiano

Bruschetta

Toasted fresh homemade ciabatta bread topped with vine ripened tomatoes sweet basil and parmigiano Reggiano drizzled with balsamic and fig reduction

Carpaccio

Octopus

Spanish octopus slowly cooked for 1.5 hrs, drizzled with Sicilian extra virgin olive oil, crushed red peppercorn and fresh squeezed lemon juice topped with baby arugula

Beef

Thinly sliced prime cut beef, topped with ligurian olive oil, capers and parmigiano Reggiano topped with baby arugula

Zuppe & Insalate

Minestrone

Assorted garden vegetables cooked with cannellini beans and tubetti pasta drizzled with organic olive oil

Assorted Beans Soup

Imported Italian mixed beans cooked with tubetti pasta and drizzled with ligurian olive oil

Mixed Salad

Baby Kale salad tossed with shaved fennel and sliced Champignon mushrooms topped with parmigiano Reggiano seasoned with light apple cider vinaigrette

Cesare

Hearts of romaine tossed in our homemade anchovy dressing and focaccia croutons, fried capers topped with parmigiano Reggiano

Caprese

Fresh locally made Di Stefano mozzarella served with vine ripened tomatoes and sweet basil served with baby arugula and drizzled with organic olive oil and fig infused balsamic glaze

Antonello Salad (Mr. Corradini's Favorite)

Bibb lettuce topped with crispy pancetta, Granny Smith apples, locally farmed hardboiled egg and Trufflebert farms organic hazelnuts, drizzled imported red wine vinegar ligurian olive oil

Arugula & Artichoke

Baby arugula salad tossed with fresh baby artichokes and lemon vinaigrette topped with parmigiano Reggiano

Hot Spinach

Organic baby spinach, flambé tableside with apple wood smoked bacon, sweet onions, dijon mustard and red vinegar

Additional Charge of \$3.00 for split Salad

Primi

Mamma Pina

Homemade miniature ravioli filled with braised beef served in our authentic bolognese sauce

Spinach Ricotta Ravioli

Homemade ravioli filled with ricotta and organic spinach served in our original San Marzano tomato sauce

Gnocchi

Homemade ricotta dumpling tossed with shallots, sweet basil, fontina cheese imported from Val d'Aosta and San Marzano tomatoes

Primi

Lobster Ravioli

Homemade lobster filled ravioli served in a saffron cream sauce with Maine lobster claws, chopped arugula and sea weed caviar

Rotelle

Antonello original baked sheets of pasta rolled with imported Italian ham and mozzarella served in a tomato and vodka cream sauce topped with a light Béchamel

Pappardelle Braised Short Ribs

Homemade long wide pasta tossed with shredded slowly cooked beef short ribs, shallots, red wine reduction and parmigiano reggiano

Orecchiette Sausage & Swiss chard

Ear shaped pasta served with red wine braised Pugliese style sausage, chopped swiss chard and shaved pecorino Romano

Spaghetti Pescatora

Imported red Argentina shrimp, jumbo scallops, half Caribbean lobster tail, imported European cuttlefish, black mussels and Manila clams served in a light tomato and saffron broth

Secondi

Fisherman's stew

Imported red Argentina shrimp, jumbo scallops, half Caribbean lobster tail, imported European cuttlefish, assorted chunks of fish, black mussels and Manila clams cooked in a light tomato broth served with homemade crostini

Baked Sea Bass

Baked filet of Mediterranean sea bass brushed with fresh aromatic herbs served with roasted potatoes and fresh lemon

Veal & Prosciutto (saltimbocca)

Veal scaloppine, thinly pounded, topped with prosciutto San Daniele and sage cooked with shallots white wine and imported European butter

Free Range Chicken

Half boneless free range chicken grilled and topped with fresh herbs drizzled with fig infused balsamic glaze

Filet Barolo & Truffles

8oz prime center cut Filet Mignon topped with red wine reduction and sliced black truffle, served with potato puree and sautéed asparagus

Cowboy Steak

20oz prime bone in rib eye, grilled and topped with fresh herbs and organic olive oil, served with roasted potatoes and asparagus

Osso buco

Slowly braised 18oz center cut veal shank topped with minced vegetables roasting jus and served with Milanese style saffron risotto

Lamb Chops

Grilled imported Australian lamb chops topped with shallots Grappa and green peppercorn, served with roasted potatoes

Side dishes

Spinach

Organic spinach sautéed with extra virgin olive oil and garlic

Asparagus

Fresh asparagus gratin with parmigiano Reggiano and imported European butter

Eggplant Parmigiana

Layers of eggplant sweet basil and parmigiano Reggiano cooked in our homemade San Marzano tomato sauce

Sausage & Peppers

Grilled Pugliese sausage topped with homemade peperonata drizzled with fig and balsamic glaze

Enjoy a delicious Chocolate or Grand Marnier soufflé! Please allow 45 minutes. Ask your server.

Buon Appetito! From Chefs Gino Buonanoce & Salvatore Ferrara

Passion & Tradition from my Family to Yours