



MENU

Three Course Dinner

FIRST COURSE

Anthony's Seafood Bisque

Shrimp, Clams, Crab, & White Fish, Potatoes, Vegetables \$12

Caesar Salad

Romaine Lettuce, Shaved Parmesan, Toasted Croutons, Caesar Dressing \$12

Mamas Meatball

House Marinara, Cold Ricotta, Parmesan Tuile \$12

Calamari Fritti

Lightly Battered, Tomato Sauce, Creamy Garlic Aioli Dipping Sauce \$14

Shrimp Cocktail

Five Chilled Jumbo Shrimp, Cocktail Sauce, With Lemon Wedge \$20 (+\$6 3-Course)

Sesame Seed Crusted Yellow Fin Tuna

Asian Soba Noodles, Sweet Soy, Spicy Mayo \$17 (+\$6 3-Course)

SECOND COURSE

Penne Vodka

Vodka Sauce, Prosciutto Di Parma, Baby Peas, Grated Parmesan \$24

Penne Primavera

Penne Pasta, Broccoli, Cauliflower, Mushrooms, Zucchini, Yellow Squash, Filetto Pomodoro Garlic Extra Virgin Olive Oil \$24

Chicken Milanese

Breaded Chicken Cutlet, Tomato Bruschetta, Fresh Mozzarella, Balsamic Glaze \$25

Braised Short Rib

Whipped Potatoes, Mixed winter Vegetables, Slow Roasted Roma Tomato, Horseradish Sauce \$32

Salmon Dijonnaise

Grilled Salmon, Smashed Potatoes, Vegetable Medley, Dijon Cream Sauce \$27

Chicken Francaise

Lightly Egg Battered Boneless Chicken Breast, Lemon Butter White Wine Sauce, Idaho Potatoes, Roasted Vegetables \$27

Steak Au Poivre

Pan Seared Rib Eye, Garlic Mash Potatoes, Cremini Mushrooms, Crispy Onions, Sherry Peppercorn Demi Cream \$37 (\$8 3-Course)

THIRD COURSE

Spumoni Tartufo

Vanilla, Chocolate, Strawberry, & Pistachio Gelato, Candied Cherries, Amaretto Whipped Cream, Anglaise Sauce \$11

Cannolis

Filled, Cannoli Cream, Coconut and powdered Sugar Dusting \$9

New York Style Cheesecake

Whipped Cream, Raspberry Coulis \$13 (\$3 3-Course)