

ANTHONY J'S

Starter's

- Soup Del Giorno... Ask your server for today's selection 6 cup 8 bowl
Housemade veal Meatballs... Four veal meatballs served with our housemade marinara sauce 10
Garlic Bread... Intense garlic, a pinch of herbs, parmesan and romano cheeses 5
Fried Mozzarella... Housemade mozzarella lightly breaded and sautéed in olive oil 9
Mussels Parmesan... New Zealand Green Shelled Mussels cooked with garlic, cheese and bread crumbs 9
Jumbo Shrimp Cocktail... Gulf shrimp tossed in a light vinaigrette with baby greens, served with housemade cocktail and horseradish sauces PTM
Sea Scallops... wrapped in prosciutto and pan seared with a honey dijonnaise sauce 12
Calamari Fritti... Squid and **HOT** red cherry peppers tossed with seasoned bread crumbs and pan seared until soft and tender 10

Insalata

- House Salad... Mixed Greens and vegetables with a choice of freshly prepared dressings 5
Antipasta For Two... Italian meats and cheeses with seasonal vegetables and greens 18
Lobster Salad... Fresh shelled Canadian lobster meat, asparagus and artichokes with creamy honey mustard dressing 18
Fresh Mozzarella and Tomato Napoleon... Housemade mozzarella and vine ripened tomatoes stacked with flatbread, greens and pesto 11
Pear and Gorgonzola Salad... with spiced, candied pecans and raspberry vinaigrette 10
Caesar Salad... Hearts of romaine with an intense garlic dressing, croutons, parmesan and freshly grated Romano cheese 10
with chicken 16 with shrimp PTM with Canadian lobster meat 22

Hot Rocks

A unique way of cooking dating back to the Stone Ages. Imported stones from Italy heated to 650 degrees presented to you for your own cooking pleasure

- Seafood Scampi... Atlantic Sea scallops, fresh fish, jumbo shrimp, calamari, Canadian lobster meat, garlic and olive oil 20
Steak Teriyaki... Marinated black angus tenderloin tips with onions and mushrooms 20
Spiced Chicken... Boneless chicken breast, peppers, onions and seasoned cajun spices 16

Stone Pizza Pies

We cook directly on stones in our oven...Some pizzas may differ in size and some are dark around the edges

- Courtyard... Grilled chicken, oven roasted tomatoes, pesto, tomato sauce, ricotta and mozzarella 17
Four Cheese... Tomato sauce, mozzarella, ricotta, gorgonzola and parmesan 15
Bianco... (white) with herbed ricotta, roasted garlic, sausage, broccoli rabe and mozzarella 16
Piedmont... Mushrooms, roasted red peppers, tomato sauce, asparagus and mozzarella 17

Entrées

- Sea Scallops... in tomato, vodka and cream sauce with mushrooms, peas and penne 24
Bolognese... A rich meaty tomato sauce with mushrooms and gorgonzola cheese over penne 21
Sicilian... Penne baked with sausage, roasted red peppers, broccoli rabe, tomato sauce and aged provolone cheese 19
Quattro Formaggio... Penne tossed with marinara then baked with ricotta, romano, parmesan and mozzarella cheeses 18
Pollo Puttanesca... Grilled chicken breast, roasted garlic, capers, black olives, pepperoncini and penne baked with plum tomatoes and gorgonzola 21
Fettuccine Carbonara... Green and white fettuccine tossed in an alfredo sauce with peas, mushrooms, sausage and bacon 21
Pollo Fiorentino... Chicken breast, broccoli, mushrooms, artichokes, sundried tomatoes in garlic and wine sauce with green and white fettuccini 21
Lobster Agnolotti... Ravioli filled with Canadian lobster meat tossed in a light alfredo sauce with broccoli, mushrooms and shelled Canadian lobster meat 25
Chicken Marsala... Boneless chicken breast in a mushroom marsala wine sauce served with stuffed gnocchi 22
Shrimp Sauté... Jumbo shrimp sautéed with artichoke hearts, penne, roasted peppers and olives in tomato, garlic and wine sauce PTM
Stuffed Gnocchi... tossed with prosciutto, broccoli rabe, sundried tomatoes, pine nuts, red pepper flakes, garlic and extra virgin olive oil 20
Osso Buco... veal slowly braised in a root vegetable puree with mashed potatoes 30
Surf and Turf... Filet Mignon and skewered garlic Shrimp with mashed potatoes and vegetable medley 32

Daily Blackboard Specials

Seafood Fresh Daily Canadian veal Imported Pastas Angus Beef Canadian Lobster

Allergies to food or special dietary needs... please notify your server • 20% gratuity will be added to parties of six or more
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Chef Jeff Walker • Asst Chef Franklin Cabrera • www.anthonysbistro.com • 6 Holmes Street Mystic CT 06355