

Antipasti

Cold Antipasto

Chilled Prawns, Alaskan King Crab
Marinated Vegetables and Cured Meats
Fresh Mozzarella and Pesto
\$18

Hot Antipasto

Fried Ravioli, Calamari and Grilled Prawns
Polenta Croutons
Italian Sausage and Herbs
\$18

House Cured Pancetta Crusted Jumbo Prawns
Wilted Rapini, Toy Box Tomatoes, Balsamic Gastric
Basil Pesto
\$18

Calamari Fritti
Buttermilk and Pecorino Romano Cheese
Crushed Plum Tomatoes, Sun Dried Tomato Aioli
\$14

Steamed Little Neck Clams
Chili and Basil, White Wine Sauce
\$13

Creamy Onion Soup
Natural Onion and Provolone Crust
\$8

Mussels Fra Diavolo
Spicy Tomato Puttanesca
Pesto Crouton
\$14

Lobster Bisque
Dry Vermouth, Lobster and Scallop Roulade
Alba White Truffle Essence, Hackleback Caviar
\$13

Grilled Lobster "Kabob"
Roasted Tomatoes, Marinated Olives
Toasted Flatbread
Tuscan Beans
\$18

Minestrone Soup
Sweet Garlic and Vegetables
Pancetta and Virgin Olive Oil, Cannellini Beans
Spinach and Parmesan
\$8

Insalata

Antonio's Caesar Salad
Torn Young Hearts, Shaved Parmesan Reggiano
White Anchovy, Ciabatta Crouton, Broken Pancetta
Caesar Dressing and White Anchovy Vinaigrette
\$11

Antonio's Chop Salad
Marinated Tomatoes, Avocado, Mixed Peppers
Sopressata, Fresh Mozzarella, Cucumbers
Creamy Basil Dressing
\$10

Baby Spinach and Pear Salad
Shaved Fennel, Crumbled Gorgonzola
Candied Orange Walnuts
Red Wine Vinaigrette
\$11

Buffalo "Caprese"
Red and Yellow Beef Steak Tomato Salad
Buffalo Mozzarella, Fresh Basil
15 Year Balsamic Vinegar, Extra Virgin Olive Oil
\$12

Specialita A' Di Pesce e Crostacei

Polenta Crusted Atlantic Salmon
Whipped Mascarpone Potatoes, Fava Beans
Roman Artichokes, Arugula and Red Onion Salad
Lemon Buerre Blanc
\$33

Pan Seared Scallops
Braised Short Rib and Pancetta Raviolis
Herbed Fingerling Potatoes
Sage Demi Glaze Reduction
\$38

Crisp Branzino and Seared Braised Fennel
Marjoram, Olives, Blood Orange Citronette
"Double-Fried" Pecorino Fries
\$35

Lobster Franchise
10 oz. Lobster Tail Battered and Sautéed
White Wine and Lemon, Caper Berries
\$42

Grilled Pacific Swordfish
Stewed Green Lentils, Tuscan Tomato Confit
Balsamic Marinated Grilled Vegetables
\$36

Primi Piatti

Spinach and Ricotta Cheese Raviolis
Sautéed Wild Mushrooms and Spinach
White Truffle Mascarpone Crème
\$28

Carnaroli Risotto with Maine Lobster
Asparagus Spears, Fresh Basil
White Truffle Crème
\$38

**Orecchiette with Jumbo Shrimp
and Diver Scallops**
Tossed with Broccoli Rabe
Light Vodka Pink Cream Sauce
\$31

**Black Spaghetti with Rock Shrimp
and Calabrese Sausage**
Baby Squid, Ragout of Sweet Onions and Garlic
with a Splash of Italian Vermouth
\$29

Perciatelli Pasta with Seared Beef Tenderloin
Gorgonzola and White Wine Cream Sauce, Toasted Walnuts, Shaved Parmigiano Reggiano
\$29

Spaghetti con Polpette
Bolognese Ragout, Meatballs, Fresh Mozzarella
Parmigiano Reggiano
\$24

Fettuccini with Rotisserie Chicken
Fresh Pancetta, Creamy Wild Mushroom Sauce
Fresh Mozzarella
\$23

Capellini Pomodoro
Fresh Basil, Vine-Ripened Tomatoes, Extra Virgin Olive Oil
\$20

Specialty de Carni

Herb Crusted Grilled Porterhouse of Veal
Fresh Oregano Gnocchi, Roasted Garlic and Piquero
Pepper's, Buttered Asparagus and Sweet Basil Pesto
\$37

Grilled Filet with White Corn Polenta
Fontina Cheese, Crispy Pancetta
Spinach Herb Compound Butter
\$38

Tuscan Osso Bucco
Antonio's Classic
Seasonal Vegetables and Wild Mushroom Risotto
\$42

Veal Scaloppini
Artichokes and Mushrooms
Lemon Scented Potatoes, White Wine Reduction
\$36

Oven Roasted Free-Range Chicken
Fresh Tomato, Battered Eggplant
Fresh Herbs
and Mozzarella
\$28

Pine Valley Ranch
Double Cut Lamb Chops "Mediterranean Style"
Toasted Mint Scented Cous Cous, Eggplant Caviar
Tomato Confit, Zucchini "Pasta"
and Olive Reduction
\$40

Antonio's Signature Soufflé
We recommend ordering with dinner as preparation time is 25 minutes
\$12

"Enjoy my classic Italian with contemporary design...Salute!" - Chef John L. Stinson

Split Plate Fee \$9.99