

# Antonia's Dinner Menu

*Antonia's is an ITALIAN 'Scratch' Kitchen, which means,  
We buy all our food, meats, fish, vegetables, etc, local and fresh EVERY day!*

## SOUPS & SALADS

### NEW ENGLAND CLAM CHOWDER

Cup \$3.50 Bowl \$4.95

### HOUSE SALAD

Mesclun Greens, Cherry Tomatoes, Onions, Carrots  
Cucumbers. Balsamic Vinaigrette \$5.95

### CAESAR SALAD

Romaine Lettuce, Parmesan Cheese, Creamy Caesar  
Dressing, Rustic Croutons \$5.95

### SOUP DU JOUR

Cup \$3.50 Bowl \$4.95

### CAPRESE SALAD

Fresh Mozzarella, Tomatoes & Basil \$7.95

### SPINACH SALAD

Baby Spinach, Apples, Walnuts, Gorgonzola Cheese,  
Balsamic Dressing \$6.95

*\* Add to Any Salad: Grilled Chicken Breast \$4 Marinated Steak Tips \$5 Grilled Shrimp \$5*

## APPETIZERS

### EGGPLANT ROLLATINI

Eggplant Slices, Stuffed with Ricotta, Mozzarella &  
Romano Cheese, covered with Tomato Sauce \$6.95

### ANTIPASTO MIXTO (For Two)

Assorted Dry Cured Meats, Mozzarella, Vegetables  
Marinated Tomatoes, Mediterranean Olives \$14.95

### CRAB CAKES

Jumbo Lump Crab Meat, Harissa Aioli,  
Baby Greens \$8.95

### RAW PLATTER

Blue Point Oysters, Large Shrimp Cocktails,  
Cherrystones - 3 of Each. \$15.95

### ANTONIAS CLAMS

Sautéed Count Neck Clams, Portuguese Chorizo,  
Cherry Tomato, Leek Sofrito \$9.95

### BLUE POINT OYSTERS - Market Price -

*\* Ask your Server*

### CALAMARI

Fried Calamari rings tossed with Spicy Cherry Peppers,  
Served with Aioli Dipping Sauce \$8.95

### SHRIMP COCKTAIL

Five Large Shrimp Served Chilled with Homemade  
Cocktail Sauce \$9.95

### MUSSELS - BIANCO OR FRA DIAVOLO

P.E.I. Mussels, Sautéed with Vegetables and White Wine  
or Spicy Tomato Sauce \$8.95

### BUFFALO TENDERLOINS

Two Jumbo Buffalo Chicken Fillets served with Blue Cheese  
Sauce and Celery \$6.95

## INTRODUCING



~ ~ ~ BEACH FAVORITES ~ ~ ~



### "BLUEBEARDS" BEACH BURGER

Angus Beef, Lettuce, Tomato, Onions & Pickles.  
Comes w/ Fries. Choice of Cheese - \$8.95

### "ALEX'S FAMOUS" FISH AND CHIPS

Fried Haddock – Comes w/ French Fries, Salad &  
Homemade Tartar Sauce - \$14.95

### "REVERE BEACH" DAWG

Nathans Skinless Plump 100% Beef Hot Dog –  
On a Grilled Sub Roll - \$3.95

### BIANCO'S "BEST" SAUSAGE SANDWICH

Sweet Italian Sausage, Grilled 'Peppers &  
Onions' served on a Grilled Sub Roll - \$6.95

### "NAUTICAL" NACHOS W/ CHILI

Nachos Chips served Warm with Chili, Melted  
Cheddar Cheese, and salsa - \$6.95

### "VIRGINIA REEL" ONION RINGS

Fresh chopped Onions battered and fried.  
Small \$3.49 Medium \$4.49 Large \$5.49

### "LIGHTNING" LOBSTA ROLL - Market Price -

*\* Ask your Server*

### "DAN'S FERRARI BURGER" The Mayor's Fave.

Grilled Onions, Hot Cherry Peppers & Provolone.  
Comes w/ French Fries. *It's Rizzo-licious.* \$10.95

### "TILT- A-WHIRL" CHILI DAWG

Nathan's Skinless 100% Beef Hot Dog – On  
Grilled Sub Roll with Chili and Cheese - \$4.95

### "CYCLONE COASTER" BEEF SLIDERS

Three Mini Beef Burgers served on Grilled Buns.  
Choice of Cheese - \$7.95

### "FUN HOUSE" FRENCH FRIES

Small \$2.95 Medium \$3.95 Large \$4.95  
*\* Add \$1.00 for Chili*

### "WILD MOUSE" SWEET POTATO FRIES

Small \$3.95 Medium \$4.95 Large \$5.95

### "GARY'S FAMOUS" GARLIC FRIES

French Fries Covered with Fresh Chopped Garlic,  
Olive Oil & Spices  
Small \$4.95 Medium \$ 5.95 Large \$6.95

### "FROLIC" FRIED CLAM STRIPS

A 'Half Pound' of fried Clam Strips served with  
lightly Spiced Pepper Aioli \$7.95



Choice of: Cheddar, American, Provolone, Gorgonzola or Bacon. \$1.00 Ea.



## GRILLED THIN PIZZA

### **MARGARITA**

Vine-Ripened Tomatoes, Basil, Homemade Mozzarella \$10.95

### **CHEESE**

Antonia's Marinara Sauce, Mozzarella Cheese \$9.95     Add Pepperoni \$1.50

### **ANTONIA'S**

Grilled Chicken, Bell Peppers, Onions, Mushrooms, Mozzarella and Parmesan Cheese \$10.95

### **ALEX'S "PIZZA OF THE DAY"**

*\* Ask Your Server*

## PASTA

### **ANTHONY'S GNOCCHI BOLOGNESE**

Home-made Ricotta Gnocchi, with Ground Beef & Mixed Vegetables \$15.95

### **FETTUCCINE CHICKEN FIRENZE**

Fettuccine with Sautéed Pancetta, Chicken, Caramelized Onions and Sage, topped with Parmesan Cheese \$15.95

### **CAPELLINI WITH SHRIMP**

Angel Hair Pasta with Shrimp, Sun Dried Tomatoes, Spinach, Kalamata Olives in a White Wine Balsamic Reduction Sauce \$15.95

### **SHRIMP SCALLOP PUTTANESCA**

Linguine with Sautéed Shrimp, Scallops, Garlic, Olives, Capers & Anchovies, topped with Tomato Basil Sauce \$18.95

### **LOBSTER RAVIOLI**

Lobster Filled Pasta in Our Delicate Lobster Tomato Cream Sauce \$19.95

### **CHICKEN BROCOLI ZITI**

Ziti Pasta with Sautéed Chicken & Broccoli with garlic & EVOO \$14.95     Alfredo \$15.95

### **SEBASTIAN'S PASTA W/ VEGGIES**

Penne Pasta with Yellow Squash, Zucchini, Eggplant, Peppers, Tomatoes, Carrots, Sweet Peas & Potatoes \$14.95     Add Chicken \$2.95

### **SAUSAGE CACCIATORE**

Penne Pasta with Sautéed Bianco Sausage Pieces, Mushrooms, Peppers & Onions in a Light Tomato Sauce \$14.95

### **FEATURED RISOTTO** Chefs Daily Creation.

*\* Ask Your Server*

*\* All of our pasta dishes above (excluding ravioli) are served with at least a "Half Pound" of Pasta!*

## SEAFOOD / MEAT / POULTRY

**PAELLA VALENCIANA (Seafood and Meat)**

Sautéed Shrimp, P.E.I. Mussels, Clams, Scallops, Chicken, Chorizo and Saffron Rice \$19.95

**CEDAR PLANK SALMON**

Salmon Fillet (Pan Seared or Grilled) Drizzled with a Citrus Glaze, Cooked on Cedar Plank, Served with Vegetable Risotto \$17.95

**VEAL MILANESE**

Lightly Breaded Veal Cutlet, Preserved Lemon Risotto, Julienne Spinach Salad \$18.95

**VEAL SALTIMBOCCA**

Topped with Sage, Prosciutto Di Parma, and Provolone Cheese, in a Brown Onion Sauce and Roasted Potatoes \$18.95

**STEAK TIPS**

Marinated & Grilled Steak Tips, served with Mashed Potatoes and Seasonal Vegetables \$17.95

**NEW YORK STRIP LOIN**

Grilled Angus Sirloin Steak, Mashed Potatoes, Seasonal Vegetables, Gorgonzola Sauce \$18.95

**FAMOUS CHURRASCO**

Grilled Argentinean Style Sirloin Steak, Served with Chimichurri Sauce, Herb Roasted Potatoes, Seasonal Vegetables \$19.95

**PANKO HADDOCK FILET**

Lightly Breaded and Baked, Accompanied with Herbed Roasted Fingerling Potatoes and Seasonal Vegetables \$17.95

**ANTONIA'S HADDOCK**

Fried Haddock – Pecorino Cheese Crust, Roasted Potatoes, Salad, Homemade Tartar Sauce - \$17.95

**FRUTTI di MARE**

Linguini covered with Count Neck Clams, P.E.I. Mussels, Calamari, Sea Scallops & Large Shrimp Choice of White Wine, Marinara or Fra Diavolo \$19.95

**CHICKEN PARMIGIANA**

Pan Fried Breaded Chicken, Topped with Fresh Mozzarella & Tomato Sauce, Fettuccine Pasta \$15.95  
\* Veal \$18.95

**CHICKEN ALLA ROMA**

Chicken Breast, with Prosciutto di Parma, Provolone Cheese & Mashed Potatoes, covered with a Red Pepper & Spinach Cream Sauce \$16.95

**CHICKEN MARSALA**

Chicken Sautéed with Mushrooms, Onions, Marsala Wine Sauce, Capellini Pasta \$15.95  
\* Veal \$18.95

**CHICKEN PICATTA**

Sautéed with Capers, Cherry Tomatoes, Artichoke Hearts Lemon Butter Sauce, Linguini Pasta \$15.95  
\* Veal \$18.95

<b>ALL SIDES ONLY \$4.50</b>		
<b>Baked Mac &amp; Cheese</b>	<b>Bianco Sweet Sausage</b>	<b>Roasted Potatoes</b>
<b>Meat Balls (2)</b>	<b>Mashed Potatoes</b>	<b>House Salad</b>

*\* Before placing your order, please inform your Server if a person in your party has any food allergies*

*\* Consumption of raw or undercooked meat, seafood, poultry or eggs may cause food borne illness.*

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