

Anthony's  
RISTORANTE & BALLROOM

DINNER MENU

Starters

SCRIPPELLE SOUP • 10

homemade crepes rolled with parmesan cheese in chicken broth

SHRIMP LEJON • 14

jumbo shrimp stuffed with horseradish and bacon

SHRIMP COCKTAIL • 16

jumbo gulf u-8 shrimp, freshly cooked and chilled, served with cocktail sauce and fresh lemon

MUSSELS • 14

fresh from the atlantic served in your choice of garlic white wine or spicy marinara

CLAMS CASINO • 14

topped with bacon, bell pepper, onion and fresh herbs

BAKED CLAMS • 16

a west philadelphia specialty - seasoned with oil, garlic and parsley

EGGPLANT PARMIGIANA • 10 | 22

a house specialty - sliced thin and lightly fried, layered with homemade marinara and provolone cheese

ANTHONY'S MEATBALL GRANDE • 16

served over italian style salad, with a taste of ricotta

CAESAR SALAD • 9

crisp romaine lettuce, homemade croutons with creamy caesar dressing

MIXED GREEN SALAD • 9

sliced pears, candied pecans, goat cheese, red onion, raspberry vinaigrette

ANTHONY'S HOUSE SALAD • 6

romaine, sliced tomato, cucumber, red onion, parmesan croutons, balsamic vinaigrette

Anthony's Signature Dishes

VEAL ANTHONY • 28

sautéed veal medallions, with shrimp and mushrooms finished in a madeira wine sauce

VEAL GINA • 32

sautéed veal medallions and lobster in a grand marnier cream sauce

GNOCCHI CALABRO • 29

gnocchi, chicken, shrimp, baby spinach and sun-dried tomatoes, tossed in a parmesan cream sauce

CHICKEN ALLA STEPHEN • 32

sautéed chicken breast with shrimp, and jumbo lump crab meat, in a grand marnier cream sauce

Pasta Selections

PENNE ALLA VODKA • 24

an old favorite - "dececco" - tossed with chopped tomatoes and baby spinach finished in a rosa sauce

HOMEMADE GNOCCHI, CAVATELLI OR RAVIOLI • 24

served with our homemade meatballs in "anthony's gravy"

LOBSTER RAVIOLI • 28

stuffed with ricotta cheese and chunks of lobster meat, finished in a lobster sherry crème with fresh basil

CAPELLINI & CHOPPED CLAMS • 24

chopped clams, olive oil, garlic, white wine and fresh herbs

• Est. 1993 •

anthonysatspringfield.com



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## DINNER MENU

### Entrées

#### VEAL OSCAR • 34

medallions of veal topped with jumbo lump crab meat, asparagus, swiss cheese and finished in a white wine sauce

#### VEAL PARMIGIANA • 28

breaded veal cutlets, topped with provolone cheese and "anthony's gravy"

#### VEAL PICCANTE • 24

sautéed veal medallions in a lemon white wine sauce

#### VEAL SALTIMBUCCA • 26

veal medallions topped with prosciutto, spinach & provolone finished in a white wine sauce

#### CHICKEN PARMIGIANA • 27

breaded chicken cutlets, topped with provolone cheese and "anthony's gravy"

#### BLACKENED SALMON & SCALLOPS • 34

served over mixed greens, with mandarin oranges, toasted almonds, raspberry vinaigrette and sweet chili sauce

#### JUMBO STUFFED SHRIMP W/ CRAB IMPERIAL • 34

"nice & fresh" filled with our crab imperial then broiled to golden perfection, served with lemon and melted butter

#### SEAFOOD DIAVOLO • 36

little neck clams, mussels, shrimp, scallops and lobster, tossed with angel hair pasta finished in a spicy marinara sauce

#### NEW YORK STRIP STEAK • 42

14 oz steak served with caramelized onions and mushrooms

#### ANTHONY'S GRILLED VEAL CHOP • 45

"best in the city" - 16 oz center rib cut veal chop, served with wild mushrooms and caramelized onions

#### 9 OZ FILET MIGNON • 39

grilled with caramelized onions and wild mushrooms

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