

Anthony's

RISTORANTE & BALLROOM

EASTER MENU

Soups & Salads

LOBSTER BISQUE • 9

rich and creamy, finished with a splash of sherry

SCRIPPELLE SOUP • 10

anthony's house specialty - homemade crepes rolled with parmesan cheese in chicken broth

CAESAR SALAD • 9

crisp romaine lettuce, homemade croutons, parmesan cheese, with creamy caesar dressing

ROASTED BEET SALAD • 12

fresh arugula, cucumbers, jersey tomatoes, gorgonzola, toasted pecans, drizzled with balsamic vinaigrette

For The Kids

SPAGHETTI & MEATBALLS • 15

SPAGHETTI & BUTTER • 14

RAVIOLI & MEATBALLS • 16

CHICKEN TENDERS & FRIES • 14

Apps

BAKED CLAMS • 17

west philly specialty, seasoned with oil, garlic, parsley

SHRIMP LEJON • 14

jumbo shrimp stuffed with horseradish, wrapped in bacon

CLAMS CASINO • 14

chopped with bacon, onion, bell pepper and fresh herbs

SHRIMP COCKTAIL • 17

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

EGGPLANT PARMIGIANA • 13

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

MEATBALL GRANDE • 18

served with fresh ricotta cheese over italian style salad & "anthony's gravy"

SPRINGFIELD

Anthony's

RISTORANTE & BALLROOM

Entrées

HONEY BAKED HAM • 26

served in our pineapple au jus

CHICKEN PARMIGIANA • 31

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

VEAL PARMIGIANA • 33

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

VEAL GINA • 36

sautéed veal medallions and lobster in a grand marnier cream sauce

BLACKENED SALMON & SCALLOPS • 36

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

JUMBO LUMP CRAB CAKES • 37

"our secret recipe" jumbo lump crab meat, no fillers, broiled & served in a lobster sherry cream

RAVIOLI & MEATBALLS • 24

homemade cheese ravioli served in "anthony's gravy"

LOBSTER RAVIOLI • 32

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

EGGPLANT PARMIGIANA • 24

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

10 OZ FILET MIGNON • 42

grilled with caramelized onions and wild mushrooms

RACK OF LAMB • 39

domestic - marinated in fresh herbs, char grilled, finished in a raspberry demi

All entrées come with mashed potatoes and asparagus or side of penne pasta
NO SUBSTITUTIONS TO THE MENU!

• Est. 1993 •

anthonysatspringfield.com