

## **SPRINGFIELD**



# - Raw Bar -



JUMBO U-8 SHRIMP COCKTAIL • \$21

OYSTERS • 6 for \$14 • 12 for \$28

## - Starters -

BACCALA • \$20

in red sauce

## **SCUNGILLI SALAD** • \$18

tender conch, celery, fennel, bell peppers, onion, olives and fresh parsley, tossed in a fresh lemon evoo dressing

#### ARUGULA SALAD • \$18

tossed with shrimp and calamari, fennel, fresh lemon, extra virgin olive oil & shaved parmesan cheese

## **SCRIPPELLE SOUP** • \$13

homemade crepes rolled with locatelli cheese served in chicken broth

## TRADITIONAL CAESAR SALAD • \$12

chopped romaine, homemade croutons, parmesan cheese, creamy caesar dressing

### **ANTIPASTO SALAD** • \$15

chopped romaine, tomatoes, artichokes, sharp provolone, olives, red onion, roasted peppers, soppressata, hard boiled egg, italian tuna, oil & vinegar dressing

## FRIED SMELTS • \$18

served with fresh lemon

## CALAMARI MARINARA • \$18

calamari with peas in red sauce

## STUFFED CALAMARI • \$20

stuffed with crabmeat, chopped olives & fresh herbs, sautéed in a red sauce

## WEST PHILLY BAKED CLAMS • \$20

seasoned with oil, garlic, parsley & in the oven they go!

## JUMBO STUFFED MUSHROOMS • \$16

kennett sq. beauties, filled with jumbo lump crabmeat

#### CLAMS CASINO • \$18

a house favorite - chopped cape may clams, bacon, onions, bell peppers & fresh herbs. wow!

## SHRIMP LEJON • \$18

a house favorite - tender shrimp stuffed with horseradish, wrapped in bacon, served with lejon sauce





## SPRINGFIELD



## - Entrées -



## GNOCCHI OR RAVIOLI • \$26 • child \$15

served with meatballs in anthony's red gravy

## **HOMEMADE SPAGHETTI & CLAMS • \$31**

chopped clams, oil, garlic, fresh herbs, finished in white wine

## VEAL GINA • \$42

sautéed with a 4oz baby lobster tail, finished in a grand marnier creme sauce

## **VEAL PARMIGIANA** • \$36

breaded veal cutlets topped with provolone cheese & anthony's gravy

### VEAL OSCAR • \$42

sautéed with jumbo lump crab & white asparagus, topped with swiss cheese & finished in a white wine sauce

## **BLACKENED SALMON • \$42**

lightly blackened topped with a sweet chili pepper sauce

#### CHICKEN PARMIGIANA • \$34

breaded & fried, topped with provolone cheese & anthony's gravy

## **EGGPLANT PARMIGIANA** • \$28

simply the best! sliced thin, topped with provolone and our marinara sauce

## STUFFED FLOUNDER • \$42

"nice & fresh" - filled with our crab imperial then broiled to golden perfection

## CRAB CAKES • \$42

"our secret recipe" - jumbo lump crab meat, no fillers, broiled & served with cocktail sauce & fresh lemon

## FILET MIGNON • \$54

10oz center cut, black angus fresh off the coals, your choice of mushrooms & onions or au poive

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ALL ENTRÉES SERVED WITH YOUR CHOICE OF ESCAROLE & BEANS OR SAVOY CABBAGE "ITALIAN STYLE" IN OIL & GARLIC

holidays