

Anthony's

RISTORANTE & BALLROOM

HAPPY EASTER

Soups & Salads

LOBSTER BISQUE • 13

rich and creamy, finished with a splash of sherry

SCRIPPELLE SOUP • 12

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

CAESAR SALAD • 12

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

ANTIPASTO SALAD • 17

chopped romaine, tomatoes, artichokes, olives, sharp provolone, red onion, roasted peppers, soppressata, oil & vinegar dressing

For The Kids

SPAGHETTI & MEATBALLS • 15

SPAGHETTI & BUTTER • 14

RAVIOLI & MEATBALLS • 16

CHICKEN TENDERS & FRIES • 14

Apps

BAKED CLAMS • 18

west philly specialty, seasoned with oil, garlic, parsley

SHRIMP LEJON • 16

jumbo shrimp stuffed with horseradish, wrapped in bacon

CLAMS CASINO • 17

chopped with bacon, onion, bell pepper and fresh herbs

SHRIMP COCKTAIL • 20

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

EGGPLANT PARMIGIANA • 15

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

MEATBALL GRANDE • 21

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

• Est. 1993 •

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CHICKEN PARMIGIANA • 32

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 • 38

sautéed veal medallions and lobster in a grand marnier cream sauce

BLACKENED SALMON & SCALLOPS • 38

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

JUMBO LUMP CRAB CAKES • 38

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

RAVIOLI & MEATBALLS • 28

homemade cheese ravioli served in “anthony’s gravy”

LOBSTER RAVIOLI • 34

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

EGGPLANT PARMIGIANA • 26

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

9 OZ FILET MIGNON • 45

grilled with caramelized onions and wild mushrooms

RACK OF LAMB • 44

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

DOUBLE CUT PORK CHOP • 44

cut in house, grilled to perfection, topped with sautéed mushrooms and onions in a marsala demi-glace

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

• Est. 1993 •