

Anthony's

RISTORANTE & BALLROOM



MOTHER'S DAY MENU

Soups & Salads

LOBSTER BISQUE • 12

rich and creamy, finished with a splash of sherry

CAESAR SALAD • 11

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

MIXED GREEN SALAD • 11

sliced pears, candied pecans, goat cheese, red onion, dressed in a raspberry vinaigrette

ROASTED BEET SALAD • 12

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

For The Kids

SPAGHETTI & MEATBALLS • 16.95

SPAGHETTI & BUTTER • 15

RAVIOLI & MEATBALLS • 16.95

CHICKEN TENDERS & FRIES • 16.95

Apps

BAKED CLAMS • 19

west philly specialty, seasoned with oil, garlic, parsley

SHRIMP LEJON • 17

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"

HAPPY

Mother's Day

• Est. 1993 •

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Entrées

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

VEAL OSCAR • 38

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

CHICKEN ALLA STEPHEN • 35

sautéed chicken breast with shrimp, and jumbo lump crab meat, 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

LOBSTER RAVIOLI • 34

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

RAVIOLI & MEATBALLS • 25

homemade cheese ravioli served in “anthony’s gravy”

PENNE ALLA VODKA • 25

an old favorite - tossed with chopped tomatoes and baby spinach finished with fresh grated locatelli

EGGPLANT PARMIGIANA • 26

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

FILET MIGNON • 46

grilled with caramelized onions and wild mushrooms



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

• Est. 1993 •