

Anthony's
RISTORANTE & BALLROOM

DINNER MENU

Starters

SCRIPPELLE SOUP • 11

homemade crepes rolled with parmesan cheese in chicken broth

SHRIMP LEJON • 17

jumbo shrimp stuffed with horseradish and bacon

SHRIMP COCKTAIL • 19

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

MUSSELS • 16

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

CLAMS CASINO • 16

topped with bacon, bell pepper, onion and fresh herbs

BAKED CLAMS • 19

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

EGGPLANT PARMIGIANA • 14 | 26

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

ANTHONY'S MEATBALL GRANDE • 19

served over italian style salad, with a taste of ricotta

CAESAR SALAD • 10

crisp romaine lettuce, homemade croutons with creamy caesar dressing

MIXED GREEN SALAD • 10

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

ANTHONY'S HOUSE SALAD • 7

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

Anthony's Signature Dishes

VEAL ANTHONY • 34

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

VEAL GINA • 39

sautéed veal medallions and lobster in a grand marnier cream sauce

GNOCCHI CALABRO • 34

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

CHICKEN ALLA STEPHEN • 37

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

Pasta Selections

PENNE ALLA VODKA • 25

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

HOMEMADE GNOCCHI, CAVATELLI OR RAVIOLI • 27

served with our homemade meatballs 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

CAPELLINI & CHOPPED CLAMS • 25

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

Anthony's
RISTORANTE & BALLROOM

DINNER MENU

Entrées

VEAL OSCAR • 38

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

VEAL PARMIGIANA • 32

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

VEAL PICCANTE • 25

sautéed veal medallions in a lemon white wine sauce

VEAL SALTIMBOCCA • 29

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

CHICKEN PARMIGIANA • 29

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

BLACKENED SALMON & SCALLOPS • 37

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

JUMBO STUFFED SHRIMP W/ CRAB IMPERIAL • 39

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

SEAFOOD DIAVOLO • 43

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

ANTHONY'S GRILLED VEAL CHOP • 54

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

9 OZ FILET MIGNON • 48

grilled with caramelized onions and wild mushrooms