



**September 21—September 30**



**DINNER PRIX FIXE**  

---

**\$29.77 PER PERSON**

---

**Appetizer**

Choice of:

**COZZE**  
Prince Edward Island Mussels, White Wine, Celery, Onions, Cream & Fresh Herbs.

**CAPRESE**  
Red Tomatoes, Mozzarella Cheese, Basil, Arugula, Gorgonzola Cheese & Balsamic Reduction.

**CAESAR**  
Romaine Lettuce, Lemon Caesar Dressing, Tuscan Croutons & Parmigiano-Reggiano.

**POLPETTE**  
Anthony's Famous Meatball.  
Ground Sirloin, Veal & Pork, Marinara, Ricotta, Parmigiano-Reggiano & Basil.

**Entree**

Choice of:

**SALMONE CON ARAGOSTA**  
Grilled Salmon, Lobster Risotto and Lobster & Scallion Cream Sauce.

**POLLO CON FUNGHI PORCINI**  
Sautéed Chicken Breast, Porcini Mushrooms, Cream, Parmigiano-Reggiano & Truffle Oil.

**PENNE ALLA VODKA**  
Penne Pasta, Pink Vodka Sauce (mildly spicy) & Parmigiano-Reggiano.  
Available with grilled Chicken Breast or Shrimp.

---

MAIALE FLORENTIA

Grilled Pork Chop, Prosciutto di Parma, Fontina cheese & Balsamic Reduction.

RIGATONI DEL CALZOLAIO

Rigatoni Pasta, Ground Sausage, San Marzano Tomatoes,  
White Wine, Crushed Red Pepper, Fresh Herbs & Pecorino Romano Cheese.

Dessert

Choice of:

CANNOLI

Italian Cannoli's, Sweet Ricotta, Shaved Chocolate & Biscotti Crumbs

LIMONCELLO MOUSSE

Limoncello Mousse, Strawberry Sauce & Sugar Cookie

TORTA DI CAROTE

Carrot Cake, Cinnamon, Walnuts, Raisins, Vanilla Cream Cheese Frosting

*\*Not available on Saturday's during promotion. Other restrictions may apply. No substitutions. Menu subject to change.\**