

APPETIZERS

Cold Antipasto Platter For Two | 22

Chefs' assortment of meats and cheeses accompanied with two stuffed banana peppers, olives and artichokes.

Fried Goat Cheese | 12 **

Goat cheese lightly breaded and pan fried served over a bed of arugula. Accompanied with a balsamic vinegar and truffle oil dipping sauce.

Arancini (Riceballs) | 14 **

Two arborio rice balls stuffed, breaded and fried. One stuffed with spinach in a cream sauce the other stuffed with ground beef, peas and mozzarella cheese in our house tomato sauce.

Pepperoni Caldi Ripieni (Banana Peppers) | 14 **

Banana peppers stuffed with genova salami and pecorino cheese topped with our famous three cheese cream sauce.

Caprese | 20

Fresh Buffalo mozzarella and vine ripe tomatoes, basil and extra virgin olive oil & balsamic vinegar.

Involtini di Melanzane | 14 **

Breaded eggplant rollatini stuffed with ricotta, baked and topped with melted mozzarella & marinara sauce.

Artichoke Francese | 15 **

Artichoke hearts lightly battered and topped in a francese sauce.

Scallop Rapini | 18

U-10 Day boat sea scallops pan seared topped with a light pesto sauce over chefs choice of brocoli.

Zuppa di Clams | 15 **

Steamed clams in choice of a lemon, white wine sauce or light marinara sauce.

Calamari Fritti | 14 **

Fried calamari choice of floured or breaded topped with fresh cut zucchini sticks.

Insalata Casa Antica | 11

Mixed leaf salad with shaved carrots, cherry tomatoes, walnuts, granny smith apples and gorgonzola topped with our house dressing.

Insalata Cesare | 11

Romaine lettuce topped in our rustic homemade caesar dressing with sliced eggs and anchovies.

Insalata Spinaci | 12

Baby spinach leaves topped in a hot balsamic dressing with sauteed mushrooms and bacon.

HOME MADE PASTA

Rigatoni Vodka | 19

Homemade rigatoni pasta in a vodka cream sauce with fresh tomatoes, basil and parmigiana cheese.

Gnocchi Pasta al Pesto | 19

Homemade potato gnocchi with basil, garlic, herbs, pignoli nuts, sundried tomatoes, olive oil and a touch of cream.

Rigatoni Norma | 19

Homemade rigatoni pasta with sauteed eggplant, fresh tomato, basil and garlic topped off with salted ricotta cheese.

Fettuccine or Gnocchi Bolognese | 19

Homemade fettuccine pasta or potato gnocchi topped with our classic slow braised bolognese meat sauce.

Sicilian Style Carbonara | 19

Spaghetti pasta served in an egg, parmigiana cheese, and light cream sauce topped with peas, mushrooms, onions, and pancetta.

ADD +

GLUTEN FREE PASTA +5.00 WHOLE WHEAT PASTA +3.50
MEATBALL OR SAUSAGE +4.00
CHICKEN + 6.00 SHRIMP + 8.00

PERSONAL PIZZA

Banana Pepper Pizza | 16

Topped with our famous stuffed banana peppers, cherry tomatoes, and gorgonzola cheese cream sauce.

Margherita Pizza | 14

Topped with fresh basil, mozzarella cheese, tomatoes and extra virgin olive oil.

Diablo Pizza | 17

Topped with spicy sopressetta, sausage and basil.

Vodka Pizza | 16

Topped with our famous Casa Antica creamy vodka sauce, crispy prosciutto, mozzarella, and fresh basil.

Antica Pizza | 16

Topped with thinly sliced eggplant, fresh mozzarella, spicy sopressetta, EVO, and basil.

Chicken Salad Pizza | 16

Topped with romaine lettuce, tomatoes, cucumbers, onions, and olives, with choice of breaded OR grilled chicken. Topped with house dressing and gorgonzola cheese.

Quattro Stagioni Pizza | 16

Topped with mushrooms, artichokes, prosciutto, and onions.

SEAFOOD AND PASTA

Zuppa di Pesce Marinara | 35

Array of seafood in a light marinara sauce with a touch of white wine served over a choice of spaghetti or risotto. Seafood includes scallops, shrimp, calamari, mussels, clams, and South African lobster.

Risotto Capesante | 28

Day boat U-10 sea scallops sauteed with asparagus and onions served over a bed of creamy risotto.

Ravioli con Aragosta | 28

Lobster raviolis sauteed in a gorgonzola cream sauce with sundried tomatoes, sweet peas, mushrooms and fresh herbs.

Linguine alle Vongole Veraci | 19

Linguine with clams, extra virgin olive oil with fresh parsley in either white wine or marinara sauce.

Farfalle con Salmone | 22

Bowtie pasta with smoked salmon, sauted asparagus and onion in a tomato and vodka cream sauce.

Filetto di Salmone | 26

Wild caught Atlantic salmon fillet pan seared and broiled. Topped in grain Dijon mustard sauce with a touch of cream. Complimented with a creamy risotto and asparagus.

ENTREES

Filetto di Manzo alla Griglia | 42

Grilled 10oz Beef Tenderloin topped in a mushroom and onion agro dolce, accompanied with chefs choice of vegetables.

Ossobuco di Vitello | 35

Slow braised veal shank with arborio rice, porcini mushroom, cream, pecorino romano cheese and asparagus topped in its natural juices.

Cotoletta Parmigiana | 28

Veal cutlet, breaded and pan fried topped with house red sauce and melted mozzarella cheese, served with homemade pasta.

Scaloppini di Vitello | 28

Sauteed veal scaloppini with choice of lemon, marsala, picata or francese sauce complimented with chef's choice of vegetables.

Pollo Sorrentino | 26

Sauteed chicken layered with eggplant, prosciutto, mozzarella, and sundried tomatoes in a delicate marsala, tomato wine sauce topped with roman artichokes, mushrooms and asparagus.

Pollo Rollto | 26

Roasted breaded chicken stuffed with asiago, prosciutto, roasted red peppers, spinach, asparagus, mushrooms and herbs. Cut into wheels and finished in a delicate cream sauce.