**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.

- **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.

- **Artichoke Francese | 15 **
  Artichoke hearts lightly battered and topped in a francescane sauce.

- **Scallop Rapini | 18**
  U-10 Day boat sea scallops pan seared topped with a light pesto sauce over chefs choice of broccoli.

- **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 caeser 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.

- **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.

- **Filetto di Manzo alla Griglia | 42**
  Grilled 10oz Beef Tenderloin topped in a mushroom and onion agro dolce, accompanied with chefs choice of vegetables.

- **Osso Bucco 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 Rollo | 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.

**SEAFOOD + PASTA**

- **Add +
GF 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.

**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.

- **Osso Bucco 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 Rollo | 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.