

ANTIPASTI

CALAMARI FRITTI

Crispy Fried Calamari with spicy tomato sauce

CARPACCIO DE SALMONE

Fresh Smoked Salmon over arugula, chopped Red Onions and Capers.

PROSCUITTO DI PARMA CON MELONE

Parma prosciutto with honeydew melon

CAPRESE DI MOZZARELLA

Fresh buffalo mozzarella with fresh basil tomatoes and virgin olive oil

CARCIOFFI E FUNGHI

Sautéed baby artichokes and wild mushrooms with olives, capers, Garlic and radicchio

VONGOLE OREGANATA

Clams lightly breaded and baked

CARPACCIO DI MANXO

Thinly Sliced Filet Mignon over Arugula topped with Served Parmigiano Cheese and White Truffle Oil.



INSALATI

INSALATA DI ARUGULA

Baby arugula, virgin olive oil, lemon, shaved Parmigiano reggiano, walnuts

INSALATA ANTINORI

Organic mixed greens, roasted apples, red beets, goat cheese vinegar dressing

INSALATA TRICOLORE

Radicchio, Endive, and Arugula

INSALATA ALLA CESARE

Caesar salad, chopped heart of romaine lettuce, tossed with anchovy dressing, croutons and parmesan cheese



ZUPPA

STRACCIATELLA FIORENTINA

Egg drop soup with spinach

MINISTRONE DI VERDURA ALLA ANTINORI

Classic fresh vegetable soup with pesto Antinori style

PASTA E FAGIOLI CON SALSICCIA

Cannellini beans with sweet Italian sausage and parmesan cheese



PASTA

PENNE ARRABBIATA

Penne with spicy tomato sauce

SPAGHETTI ALLA PUTTANESCA

Spaghetti pasta, anchovies black olives, capers, parsley, fresh tomato and garlic

GNOCCHI CON PESTO

Fresh Gnocchi in a Basil Pesto.

FARFALLE CON SALMONE ASPARAGI

Bowtie pasta with fresh salmon, asparagus, cream and vodka tomato sauce

LINGUINI VONGOLE VERACI

Linguini pasta with baby manila clams garlic and oil

CAVATELLI PRIMAVERA

Fresh Homemade Cavatelli with mixed vegetables, garlic and oil.

FETTUCINI ALLA SORENTINA

Ribbon pasta with Mozzarella, Fresh Tomato and Cream Sauce.

PAPPARDELLE AL ANTINORI

Large ribbon pasta with mozzarella, fresh tomato and cream sauce

PACCHERI FRESCHI ALLA BOLOGNESE

Fresh large tube pasta with veal ragu meat sauce

RIGATONI ALLA BOLOGNESE

Fresh large tube pasta with veal ragu meat sauce.

RISOTTO AI FUNGHI

Italian risotto with wild mushrooms and Truffle oil

RAVIOLI OF THE DAY

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****WE ALSO CARRY WHOLE WHEAT & GLUTEN FREE PASTA UPON REQUEST****

POLLO

POLLO MARTINI

Chicken dipped in parmesan, wine, lemon and asparagus and potatoes

POLLO DENALDA

Chicken with Artichokes, mushrooms in a garlic white wine sauce and potatoes

POLLO Mt. ETNA

Sweet and Spicy peppers, with sausage in an aged reduced balsamic vinegar

POLL di CASTELLA

Chicken with roasted peppers, shitaki mushrooms, potatoes



VITELLO

VEAL PICCATTA

Vermont, raised veal slice, white wine lemon capers sauce and potatoes

SALTIMBOCCA ALLA ROMANA

Veal scaloppini with thin sliced prosciutto in a light dry cherry sauce over spinach

VEAL MARSALA

Veal scaloppini with three types of wild mushrooms, Marsala wine sauce and potatoes

NEW YORK CHOICE STEAK

STEAK USDA Choice, Hand Cut Marinated in Rosemary oil and char Grilled with broccoli and potatoes

FILETTO DI MANXO

Filet Mignon served over a sauce made of amarone and reduced port wine.



PESCE

DENTICE MEDITERANIAN

Filet of red snapper with shrimp, scallions, parsley, cherry tomatoes, white wine lemon sauce

SALMON ALL GRIGLIA

Atlantic salmon grilled med-rare with mustard, broccoli side of tartar sauce

GAMBERI FRA DIAVOLO

Shrimp in plum tomato sauce with zucchini, wild mushrooms, basil

PESCE DEL GIORNO

Catch of the Day



SIDES

Sauteed Asparagus

Broccoli

Spinach

Roasted Potatoes

WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially if you have a medical condition. A service charge of 18% also applies to all dine in customer.

