

## Pizza - fresh & hand tossed

	14" 6 Slices	16" 8 Slices
<b>N.Y. Cheese Pizza</b> .....	\$19	\$20
<b>Margherita Pizza</b> marinara sauce, fresh mozzarella, fresh basil and olive oil .....	\$20	\$21
<b>Gourmet Veggie Pizza</b> broccoli, spinach, fresh tomatoes, red onions, red roasted peppers and mushrooms, make it WHITE or RED! .....	\$25	\$26
<b>Meat Lovers Pizza</b> pepperoni, ham, ground beef, bacon and sausage .....	\$26	\$27
<b>Shrimp Alfredo Pizza</b> one pound of chopped shrimp with alfredo sauce, mozzarella cheese and basil .....	\$38	\$39
<b>Gluten Free Cheese Pizza</b> 12" (\$1.50 per topping) ....	\$14	
<b>Personal Cheese Pizza</b> 10" (\$1.50 per topping) .....	\$12	

## Pizza Toppings

pepperoni	feta cheese	fresh tomatoes
chicken	extra cheese	green peppers
sausage	gorgonzola	onions
meatballs (\$4)	smoked mozzarella	mushrooms
ground beef	provolone	pineapple
ham	artichoke hearts	red roasted peppers
Italian prosciutto	asparagus	spinach
bacon bits	black olives	jalapeño peppers
anchovies	broccoli	fresh garlic
fresh mozzarella (\$4)	eggplant	basil

14" \$2.75 16" \$3.00

## Pizza Man Specialties

**Make Your Own Calzone!**  
No more than 3 toppings suggested  
**\$13**

**Meat Calzone** ham, pepperoni, sausage, mozzarella, ricotta and parmesan \$13

**Steak Roll** chopped rib eye, onions and mozzarella cheese \$13

**Cheese Calzone** mozzarella, parmesan, romano, and ricotta cheese \$13

**Veggie Calzone** mushroom, broccoli, spinach, mozzarella, ricotta and parmesan \$13



### WHITES

	Glass	Bottle
<b>PINOT GRIGIO</b>		
<b>Barefoot, CA</b>	\$8	\$27
Floral notes with nuances of pear and honeydew melon		
<b>Contempo, Italy</b>	\$9	\$33
Medium bodied- bright and fruity with a refreshing rush of smooth acidity		
<b>Santa Margherita, Italy</b>	\$-	\$42
A wine of great character and versatility, this popular Pinot Grigio has aromas of citrus and pear with a crisp, ripe mouthfeel		

### SAUVIGNON BLANC

<b>Matua, New Zealand</b>	\$9	\$33
New Zealand's first Sauvignon Blanc, flavors of grapefruit, citrus and tropical fruit flavors		
<b>Whitehaven, New Zealand</b>	\$10	\$35
Citrus flavors with intense aromas of gooseberry and passion fruit		

### CHARDONNAY

<b>William Hill, CA</b>	\$9	\$33
Ripe, white peach and pear with honeysuckle and creamy Vanilla		
<b>Franciscan, NAPA</b>	\$-	\$34
Brimming with warm toasted oak, creamy and vibrant with honey, vanilla and pear fruit		
<b>St. Hubert's "The Stag", CA</b>	\$10	\$35
Lush tropical aromas of baked apples and lemon butter flavors		
<b>Sonoma Cuter, Russian River</b>	\$-	\$36
Aromas of pear and citrus notes and oak spice, perfectly balanced with a long, flavorful finish		

### RIESLING

<b>Boordy, Maryland</b>	\$10	\$35
Smooth, crisp and sweet layered with pear, apple and orange notes		
<b>J. Lohr "Bay Mist", Paso Robles</b>	\$-	\$36
Ripe peach and apricot flavors with a slightly sweet finish		
<b>Willamette, Oregon</b>	\$-	\$36
Medium bodied with luscious aromas of peach and honeysuckle, finishing with perfect balance of sweetness		

### MOSCATO

<b>Barefoot, CA</b>	\$8	\$27
Refreshingly sweet with peach, honeysuckle and melon flavors		
<b>Zonin, Italy</b>	\$9	\$33
A pleasing balance of subtle sweetness and tropical fruits		
<b>Bartenura, Italy</b>	\$-	\$34
Fruity and sweet with intense scents of peaches and exotic fruit		

### BLUSH / ROSE

<b>Josh Rosé, CA</b>	\$9	\$32
Fruit forward and slightly dry with delicate flavors of raspberries and pomegranates		
<b>Chapoutier Belleruche, France</b>	\$10	\$35
Delicate, fresh and fruity with flavors of cherry and rose petal		
<b>Fleur de Mer, France</b>	\$-	\$36
"Flower of the Sea" - medium bodied with aromas of fresh watermelon, cherry and subtle citrus		

### SPARKLING

	Glass	Bottle
<b>St. Hilaire Brut, France</b>	\$-	\$34
France's Oldest Sparkling Wine, Dry toasty and smooth with a creamy texture		
<b>Veuve Clicquot, Champagne</b>	\$-	\$99
Perfect balance of structure and finesse, crisp and lovely mouthfeel		
<b>LaMarca Prosecco, Italy</b>	\$9	\$33
Vibrant bouquet of white peach, apple and honey-suckle pleasant acidity		

### REDS

#### PINOT NOIR

<b>Hob Nob, France</b>	\$9	\$33
Sumptuous black cherries, plums, mocha vanilla and caramel flavors		
<b>Mark West, Monterey</b>	\$10	\$35
Medium bodied with raspberry and red berry flavors, smooth vanilla tones finish		
<b>Girasole, Mendocino, CA</b>	\$-	\$32
Bright red fruit flavors followed by a long, mouth-watering finish		
<b>Elouan, Oregon</b>	\$-	\$36
Harmonious and elegant on the palate with layers of rich, red plum, bright cherry and a subtle earthiness		

#### CHIANTI

<b>Gabbiano D.O.C.G., Italy</b>	\$9	\$33
Sangiovese grapes that show flavors of ripe plums spiced with pepper and wood nuances		
<b>DaVinci, D.O.C.G., Italy</b>	\$9	\$33
Medium bodied with jammy flavors of ripe plums and cherries; long peppery finish		
<b>Santa Margherita, Classico, Italy</b>	\$-	\$42
Flavors of cherries and plums; oak aged tannins leading to a warm, earthy finish		
<b>Lamole Classico, D.O.C.G., Italy</b>	\$-	\$37
Soft and elegant with subtle cherry fruit flavors a touch of Cabernet Sauvignon and Merlot adds spice and richness		

#### MERLOT

<b>Sterling Vineyard, CA</b>	\$9	\$33
Soft tannins and a lingering finish complement flavors of plum and dark cherry		
<b>Barone Fini, Italy</b>	\$10	\$35
Rich ripe cherries and plum notes followed by a velvety finish		
<b>Santa Ema Reserve, Chile</b>	\$-	\$34
Deep violet ruby color with notes of plums and blackberries, good structure and balance		

#### CABERNET SAUVIGNON

<b>Serling Vineyard, CA</b>	\$9	\$33
Flavors of dark cherry and ripe plums with a hint of vanilla		
<b>Josh Cellars, CA</b>	\$10	\$35
Complex blend of spicy berry complimented with oak		
<b>J. Lohr "Seven Oaks", CA</b>	\$-	\$36
Dark and dense with layered aromas of black cherry, currant and blueberry, smooth with a full structured finish		
<b>Decoy by Duckhorn, Sonoma Co.</b>	\$-	\$41
Enticing layers of blackberry, boysenberry and plum - carrying the wine to a long, luxurious finish		

### MALBEC

<b>Colores del Sol, Argentina</b>	\$9	\$33
Robust flavors of ripe red cherry and juicy blackberry; sweet oak and mocha round out the finish		
<b>Don Miquel Gascon, Argentina</b>	\$-	\$34
Full bodied with a subtle but rich texture showcasing blackberry and blueberry flavors followed by soft tannins and a velvety finish		

### RED BLEND

<b>Line 39 Excursion, CA</b>	\$9	\$33
Supple and jammy, this soft, medium bodied wine offers raspberry and strawberry jam flavors with a toasty oak finish		
<b>Apothic, CA</b>	\$10	\$35
Rich Zinfandel, Syrah and Merlot complemented by hints of vanilla and mocha		

### \*\*\*RESERVE WINE\*\*\*

**Chateau Sancerre Blanc, Loire, France** \$52  
Sancerre grapes sourced from 1,000 year old vineyards, a well structured Sauvignon Blanc with lush citrus notes of grapefruit, peach and lemon.

**Alain Voge Coronas Vieilles Vignes, Rhine, Coronas, France** \$99

Syrah grapes from the Rhine region, old vines averaging 60 years; sweet notes of cinnamon toast and clove to deeply concentrated black plum and blackberry flavors.

**Nickel & Nickel Cabernet Sauvignon, Branding Iron Vineyard, Napa Valley** \$199  
100% Cabernet Sauvignon from the heart of Oakville- this 93 point score from Wine Spectator delivers lush flavors of plum, açai and blackberry fruit with extra sweet spice and licorice accents.

**Far Niente Cabernet Sauvignon, Napa Valley** \$175  
Bold yet elegant and beautifully structured with flavors of toasted oak, mixed berries and baking spice, followed by a long and silky finish.

**Masi Amarone Campolongo Di Torbe, Veneto, Italy** \$250  
Extraordinary wine made from dried grapes, aged 3 years- developing a voluptuous texture and rich flavors of spiced black plum and cherry, rich and full bodied.

**Tesoro Sondaia Superiore, Bolgheri, Tuscany, Italy** \$105  
Full bodied and very structured on the palate, a blend of Cabernet, Merlot and Cabernet Franc- vibrant, ripe blackberry fruit flavors.

**Stags Leap Cabernet Sauvignon, "The Leap"** \$125  
93 points Wine Spectator - 94 points Wine Advocate  
Deep purple garnet in color, full of dark plum fruit flavors with earthy layers of chocolate and tobacco. The Leap Estate Cabernet Sauvignon is a blend of the most expressive barrel from select blocks of the century old estate.

## COCKTAILS

**TITO'S AMERICAN MULE** \$9  
Tito's Handmade Vodka, Ginger Beer, lime garnish

**PINK WHITNEY** \$9  
New Amsterdam Pink Lemonade Vodka & Lemonade

**DIPLOMATICO MOJITO** \$9  
Smooth Venezuelan Planas Rum, muddled mint and lime, simple syrup, soda water

**MARTINIS**

Classic-Vodka or Gin-Olive Garnish-Dirty	\$9
Cosmo	\$10
Blue Hawaiian	\$9
Espresso	\$12
Piña Colada	\$9
Pickle	\$9
Strawberry Daiquiri	\$9
Chocolate	\$12
Bay Breeze	\$9
Lemon Drop	\$10
Old Fashioned	\$9
Mojitos	\$9
Manhattan	\$9
Long Island	\$12
Sangria - White or Red	\$10

**SHOTS** \$9

- White Tea with Tito's Handmade Vodka
- Green Tea with Jameson
- Pineapple Upside Down Cake
- Reece's Cup with Godiva® and
- Screwball Liqueur
- Pickle Shots with Tito's Handmade Vodka,
- OldBay Rim
- Cinnamon Toast Crunch - RumChata &
- Fireball Cinnamon Whiskey

**MARGARITA** \$10  
Flavors - Peach, Strawberry, Watermelon, Mango  
Frozen or on the rocks  
Top Shelf + \$4

**CRUSHES** \$9  
Orange or Grapefruit

**BOMB SHOTS** \$7  
Blue Bomb Shots -  
Smirnoff Sour/Lemon-Lime Soda  
Vegas Bomb Shots  
Crown, Peach Schnapps,  
Energy Drink/splash of Cranberry  
Jäger Drop Shot - Jäger/Energy Drink

**RESERVE SPIRITS**

Jack Daniel's Single Barrel Select	\$12
Woodford Reserve	\$13
Woodford Wheat	\$13
Disaronno Amaretto	\$12
Grand Marnier	\$13
Johnnie Walker Black	\$13
Macallan 12yr. Sherry	\$15
Herradura Reposado	\$12
Don Julio 1942	\$30
Patrón	\$14
Glendronach Single Malt	\$12
Tullamore D.E.W. 15yr.	\$12
Whistlepig 10yr. Rye	\$15
Whistlepig Farmstock Crop#3	\$15

## Appetizers

**Ahi Tuna TarTare** handline tuna, wasabi-avocado mousse and asian sauce \$14

**Fresh Blue Point Oysters** Raw doz. ...\$24  
Rockefeller doz. ... \$29 Imperial doz. ... \$38

**Crab Dip** Crab meat and blend of cheeses, served with toasted Italian bread \$14

**Fried Calamari** lightly dusted, fried to a golden brown, served with marinara sauce \$13

**Mozzarella Caprese** fresh mozzarella, olive oil, balsamic glaze and fresh basil \$12

**Shrimp Gondola** gulf shrimp, roasted garlic creamy sauce rested in toasted Italian bread \$14

**Coconut Shrimp** jumbo shrimp dipped in coconut batter, rolled in coconut flakes and bread crumbs served with a side of spicy orange sauce \$15

**Snow Crab Legs** 24 oz. served with melted butter \$30

**Steamed Jumbo Shrimp** 1 lb. served over white onions and red potatoes \$23

**Steamed Mussels or Clams** 1 lb. served with melted butter \$13

**Bruschetta Napolitana** grilled Italian bread topped with marinated cherry tomatoes and fresh arugula, shaved parmesan cheese and balsamic glaze \$9

**Mozzarella Sticks** (6) Breaded mozzarella flash fried, served with marinara sauce \$10

**Maryland Crab Balls** (6) mini crab balls, cooked to your choice of broiled or deep fried \$18

**Anthony's Famous Wings** choose sauce: Sweet BBQ, Chesapeake, Parmesan Garlic, Buffalo (Medium or Hot), Honey Old Bay, Boom Boom, Srirachi and more

6 ... \$10 12 ... \$17

## Classic Salads

**House Salad** field green and iceberg lettuce, cucumbers, tomatoes, onions, pepperoncini, kalamata olives and house dressing \$8

**Greek Salad** field green and iceberg lettuce, tomatoes, cucumbers, onions, pepperoncini, kalamata olives, feta cheese and house dressing \$9

**Caesar Salad** romaine lettuce, parmesan cheese, garlic croutons and Caesar dressing \$8

Add: Chicken \$6 Shrimp \$10 Salmon \$11  
Scallops \$14 Steak \$13

## Signature Salads

**Santa Fe Salad** field greens & romaine lettuce, grilled chicken, tortilla strips, fresh corn, avocado & tomato, tossed in ginger dressing \$17

**Fruit Salmon Salad** fresh grilled salmon, spring mix, blueberries, strawberry and walnuts with a sweet blueberry dressing \$18

**Buffalo Chicken Salad** spring mix, all-natural chicken, buffalo spicy sauce, cherry tomatoes, chunky bleu cheese dressing, and celery sticks \$14

**Tony's Salad** spring mix, grilled chicken, crispy bacon, tomatoes, avocado, chopped eggs, bleu cheese and house dressing \$15

**Avocado Salad** chopped romaine, iceberg lettuce, ham, chopped eggs, tomatoes, provolone cheese, avocado and balsamic vinaigrette \$13

**Bistro Steak Salad** field greens, red roasted peppers, pine nuts, roma tomatoes, gorgonzola cheese, fresh filet mignon and balsamic vinaigrette \$19

**Arugula Salad** fresh arugula, red roasted peppers, pine nuts, shaved parmesan and balsamic vinaigrette dressing \$11

**Shrimp Mediterranean Salad** grilled shrimp, baby spinach, tomatoes, cucumbers, onions, feta cheese, kalamata olives, pepperoncini, toasted pistachios and house dressing \$17

**Salmon Arugula Salad** fresh arugula, red roasted peppers, artichoke hearts, feta, balsamic vinaigrette and grilled salmon \$17

**Chop Chop Antipasto Salad** field greens, red roasted peppers, artichoke hearts, Italian meats, cheeses, crispy onion and house dressing \$13

**Sesame Tuna Salad** grilled tuna, sesame seeds, baby spinach, tomatoes, fresh corn, shaved parmesan cheese and roasted pistachios, tossed in ginger dressing \$19

DRESSINGS: House, Blue Cheese, Ranch, French, Raspberry Vinaigrette, Balsamic Vinaigrette, Lite Italian & Honey Mustard.

## Soups

**Cream of Crab** \$9

**Maryland Crab** \$9

**Chicken Noodle** \$7

**Italian Wedding** \$7

**Lobster Bisque** \$10

Creamy New Orleans Style

## Sides

**Meat Balls** \$6 **Meat Sauce** \$6

**Sausage** \$6 **Mashed Potatoes** \$5

**Asparagus** \$6 **Broccoli** \$6

**Snow Peas** \$6 **Spinach** \$6

**French Fries** \$5 **Corn** \$6

**Loaded Baked Potato** \$6

## \*\*\* On the Grill \*\*\*

Served with TWO sides of your choice: baked potato, broccoli, asparagus, grilled portobello mushrooms, baby spinach or mashed potatoes.

**Filet Mignon** a fresh and tender filet mignon grilled to perfection 8 oz. cut \$29 12 oz. cut \$40

**Surf & Turf** combination of 8 oz. grilled filet mignon and (2) stuffed jumbo shrimp \$40

**Ribeye Steak** fresh cut 12 oz. premium ribeye grilled to perfection \$31

**Meat Loaf** fresh beef baked to perfection and drizzled with gravy \$19

**Baby Back Ribs** smoked grilled and brushed with tangy bbq sauce. 1/2 rack \$19 full rack \$23

**Double Pork Chop** 12 oz. premium, tender and juicy, grilled to perfection \$22

**Land and Sea** 7 oz. lobster tail combined with an 8 oz. cut filet mignon \$48

**Steak and Cakes** 12 oz. premium ribeye combined with a 6 oz. Maryland style crab cake \$44

## Pasta House

Add a side salad (House, Greek or Caesar) to any entrée for only \$4

**Penne Vodka** mushrooms, peas and prosciutto in a creamy rosé vodka sauce \$18

**Penne Primavera** broccoli, mushrooms, zucchini, spinach and artichoke hearts in a creamy rosé sauce \$18

**Spaghetti de la Mamma** your choice of meat balls, meat sauce or sausage \$18

**Lasagna Mamma Mia** homemade pasta baked with ground beef, ricotta, mozzarella and parmesan cheese. Topped with Anthony's tomato sauce \$17

**Tortellini 3-Color** cheese tortellini, prosciutto, peas and mushrooms, in a creamy rosé sauce. \$18

**Fettuccine Alfredo** egg noodles, creamy alfredo sauce and parmesan cheese \$16

**Fettuccine Bolognese** egg noodles in a light creamy rosé meat sauce \$18

**Stuffed Shells** filled with a blend of 3 cheeses, topped with tomato sauce and mozzarella cheese \$18

**Gnocchi Sorrentina** potato dumplings, rosé sauce, ricotta, and mozzarella \$17

**Mushroom Raviolotti** half-moon shaped ravioli, filled with wild mushrooms, sautéed with roasted garlic and mushrooms, topped with gorgonzola cheese \$17

**Chicken Canelloni** pasta noodles filled with grilled chicken, spinach and a 3 cheese blend (mozzarella, ricotta and parmesan) \$18

**Baked Ziti** penne pasta, tomato sauce, ricotta and mozzarella cheese, baked to perfection \$16

**Pasta al Forno** penne pasta, tomato sauce, ground beef, ricotta and mozzarella cheese baked to perfection \$18

Add: Chicken \$6 Shrimp \$10 Salmon \$11  
Scallops \$14 Steak \$13

## Classico Italiano

Served with your choice of pasta or vegetables.

**Spinach Stuffed Eggplant** eggplant stuffed & rolled with spinach and a blend of cheeses, topped with tomato sauce and mozzarella \$18

**Eggplant Parmigiana** pan-fried eggplant, tomato sauce and melted mozzarella \$17

**Veal Parmigiana** breaded and golden-fried, tender veal, tomato sauce and mozzarella \$20

**Chicken Parmigiana** breaded and golden-fried chicken breast, tomato sauce and mozzarella \$19

**Veal Marsala** tender veal, mushrooms and marsala wine sauce \$21

**Chicken Marsala** chicken breast, mushrooms and marsala wine sauce \$20

**Chicken Principessa** chicken breast, red roasted peppers, white wine garlic lemon sauce and fontina cheese, topped with crab meat \$24

## Classic Subs, Sandwiches and Wraps

All subs, sandwiches and wraps are served with your choice of lettuce, tomatoes, onions, banana peppers or mayonnaise with french fries or salad.

**Original Philly Cheesesteak** chopped ribeye and American cheese \$13

**Chicken Cheesesteak** chopped chicken breast and American cheese \$13

**Italian Cold Cut** stacked ham, salami, capicola, provolone and vinaigrette \$13

**Chicken or Meatball Parmigiana** \$13

**Grilled Chicken Quesadilla** grilled chicken breast, green peppers, onion and shredded cheeses \$14

**Cheese Burger** half pound of fresh meat with American cheese \$13

**Crab Cake** jumbo lump crabmeat \$18

**Prosciutto & Mozzarella** Italian prosciutto, fresh mozzarella, tomato slices, olive oil and vinaigrette, served on an 8" ciabatta bread \$13

**Chicken Veggie Wrap** grilled chicken, cucumber, lettuce, tomato and avocado with bom-bom sauce \$13

**Turkey Club Italiano** smoked turkey and crispy bacon triple deck. Served on white toasted bread \$13

**Premium Steak Burger** 8 oz. filet mignon with American cheese \$23

## Kid's Menu

For Children 12 years of age and under only \$8

**Italian Mac n' Cheese, Cheese Ravioli**

**Spaghetti or Penne Mama** choice of

Meat balls, Meat Sauce, Tomato Sauce, or Butter and Cheese

**Chicken Fingers and Fries**

**Fettuccine Alfredo**

**Grilled Chicken & Broccoli**

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ham	artichoke hearts	red roasted peppers
Italian prosciutto	asparagus	spinach
bacon bits	black olives	jalapeño peppers
anchovies	broccoli	fresh garlic
fresh mozzarella (\$4)	eggplant	basil

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Dark and dense with layered aromas of black cherry, currant and blueberry, smooth with a full structured finish		
<b>Decoy by Duckhorn, Sonoma Co.</b>	\$-	\$41
Enticing layers of blackberry, boysenberry and plum - carrying the wine to a long, luxurious finish		

### MALBEC

<b>Colores del Sol, Argentina</b>	\$9	\$33
Robust flavors of ripe red cherry and juicy blackberry; sweet oak and mocha round out the finish		
<b>Don Miquel Gascon, Argentina</b>	\$-	\$34
Full bodied with a subtle but rich texture showcasing blackberry and blueberry flavors followed by soft tannins and a velvety finish		

### RED BLEND

<b>Line 39 Excursion, CA</b>	\$9	\$33
Supple and jammy, this soft, medium bodied wine offers raspberry and strawberry jam flavors with a toasty oak finish		
<b>Apothic, CA</b>	\$10	\$35
Rich Zinfandel, Syrah and Merlot complemented by hints of vanilla and mocha		

### \*\*\*RESERVE WINE\*\*\*

**Chateau Sancerre Blanc, Loire, France** \$52  
Sancerre grapes sourced from 1,000 year old vineyards, a well structured Sauvignon Blanc with lush citrus notes of grapefruit, peach and lemon.

**Alain Voge Coronas Vieilles Vignes, Rhine, Coronas, France** \$99

Syrah grapes from the Rhine region, old vines averaging 60 years; sweet notes of cinnamon toast and clove to deeply concentrated black plum and blackberry flavors.

**Nickel & Nickel Cabernet Sauvignon, Branding Iron Vineyard, Napa Valley** \$199  
100% Cabernet Sauvignon from the heart of Oakville- this 93 point score from Wine Spectator delivers lush flavors of plum, açai and blackberry fruit with extra sweet spice and licorice accents.

**Far Niente Cabernet Sauvignon, Napa Valley** \$175  
Bold yet elegant and beautifully structured with flavors of toasted oak, mixed berries and baking spice, followed by a long and silky finish.

**Masi Amarone Campolongo Di Torbe, Veneto, Italy** \$250  
Extraordinary wine made from dried grapes, aged 3 years- developing a voluptuous texture and rich flavors of spiced black plum and cherry, rich and full bodied.

**Tesoro Sondaia Superiore, Bolgheri, Tuscany, Italy** \$105  
Full bodied and very structured on the palate, a blend of Cabernet, Merlot and Cabernet Franc- vibrant, ripe blackberry fruit flavors.

**Stags Leap Cabernet Sauvignon, "The Leap"** \$125  
93 points Wine Spectator - 94 points Wine Advocate  
Deep purple garnet in color, full of dark plum fruit flavors with earthy layers of chocolate and tobacco. The Leap Estate Cabernet Sauvignon is a blend of the most expressive barrel from select blocks of the century old estate.

## COCKTAILS

**TITO'S AMERICAN MULE** \$9  
Tito's Handmade Vodka, Ginger Beer, lime garnish

**PINK WHITNEY** \$9  
New Amsterdam Pink Lemonade Vodka & Lemonade

**DIPLOMATICO MOJITO** \$9  
Smooth Venezuelan Planas Rum, muddled mint and lime, simple syrup, soda water

MARTINIS			
Classic-Vodka or Gin-Olive Garnish-Dirty			\$9
Cosmo	\$10	Blue Hawaiian	\$9
Espresso	\$12	Piña Colada	\$9
Pickle	\$9	Strawberry Daiquiri	\$9
Chocolate	\$12	Bay Breeze	\$9
Lemon Drop	\$10	Old Fashioned	\$9
Mojitos	\$9	Manhattan	\$9
Long Island	\$12	Sangria - White or Red	\$10

**SHOTS** \$9  
White Tea with Tito's Handmade Vodka  
Green Tea with Jameson  
Pineapple Upside Down Cake  
Reece's Cup with Godiva® and  
Screwball Liqueur  
Pickle Shots with Tito's Handmade Vodka,  
OldBay Rim  
Cinnamon Toast Crunch - RumChata &  
Fireball Cinnamon Whiskey

**MARGARITA** \$10  
Flavors - Peach, Strawberry, Watermelon, Mango  
Frozen or on the rocks  
Top Shelf + \$4

**CRUSHES** \$9  
Orange or Grapefruit

**BOMB SHOTS** \$7  
Blue Bomb Shots -  
Smirnoff Sour/Lemon-Lime Soda  
Vegas Bomb Shots  
Crown, Peach Schnapps,  
Energy Drink/splash of Cranberry  
Jäger Drop Shot - Jäger/Energy Drink

RESERVE SPIRITS	
Jack Daniel's Single Barrel Select	\$12
Woodford Reserve	\$13
Woodford Wheat	\$13
Disaronno Amaretto	\$12
Grand Marnier	\$13
Johnnie Walker Black	\$13
Macallan 12yr. Sherry	\$15
Herradura Reposado	\$12
Don Julio 1942	\$30
Patrón	\$14
Glendronach Single Malt	\$12
Tullamore D.E.W. 15yr.	\$12
Whistlepig 10yr. Rye	\$15
Whistlepig Farmstock Crop#3	\$15

## Appetizers

**Ahi Tuna TarTare** handline tuna, wasabi-avocado mousse and asian sauce \$14

**Fresh Blue Point Oysters** Raw doz. ...\$24  
Rockefeller doz. ... \$29 Imperial doz. ... \$38

**Crab Dip** Crab meat and blend of cheeses, served with toasted Italian bread \$14

**Fried Calamari** lightly dusted, fried to a golden brown, served with marinara sauce \$13

**Mozzarella Caprese** fresh mozzarella, olive oil, balsamic glaze and fresh basil \$12

**Shrimp Gondola** gulf shrimp, roasted garlic creamy sauce rested in toasted Italian bread \$14

**Coconut Shrimp** jumbo shrimp dipped in coconut batter, rolled in coconut flakes and bread crumbs served with a side of spicy orange sauce \$15

**Snow Crab Legs** 24 oz. served with melted butter \$30

**Steamed Jumbo Shrimp** 1 lb. served over white onions and red potatoes \$23

**Steamed Mussels or Clams** 1 lb. served with melted butter \$13

**Bruschetta Napolitana** grilled Italian bread topped with marinated cherry tomatoes and fresh arugula, shaved parmesan cheese and balsamic glaze \$9

**Mozzarella Sticks** (6) Breaded mozzarella flash fried, served with marinara sauce \$10

**Maryland Crab Balls** (6) mini crab balls, cooked to your choice of broiled or deep fried \$18

**Anthony's Famous Wings** choose sauce: Sweet BBQ, Chesapeake, Parmesan Garlic, Buffalo (Medium or Hot), Honey Old Bay, Boom Boom, Srirachi and more

6 ... \$10 12 ... \$17

## Classic Salads

**House Salad** field green and iceberg lettuce, cucumbers, tomatoes, onions, pepperoncini, kalamata olives and house dressing \$8

**Greek Salad** field green and iceberg lettuce, tomatoes, cucumbers, onions, pepperoncini, kalamata olives, feta cheese and house dressing \$9

**Caesar Salad** romaine lettuce, parmesan cheese, garlic croutons and Caesar dressing \$8

Add: Chicken \$6 Shrimp \$10 Salmon \$11  
Scallops \$14 Steak \$13

## Signature Salads

**Santa Fe Salad** field greens & romaine lettuce, grilled chicken, tortilla strips, fresh corn, avocado & tomato, tossed in ginger dressing \$17

**Fruit Salmon Salad** fresh grilled salmon, spring mix, blueberries, strawberry and walnuts with a sweet blueberry dressing \$18

**Buffalo Chicken Salad** spring mix, all-natural chicken, buffalo spicy sauce, cherry tomatoes, chunky bleu cheese dressing, and celery sticks \$14

**Tony's Salad** spring mix, grilled chicken, crispy bacon, tomatoes, avocado, chopped eggs, bleu cheese and house dressing \$15

**Avocado Salad** chopped romaine, iceberg lettuce, ham, chopped eggs, tomatoes, provolone cheese, avocado and balsamic vinaigrette \$13

**Bistro Steak Salad** field greens, red roasted peppers, pine nuts, roma tomatoes, gorgonzola cheese, fresh filet mignon and balsamic vinaigrette \$19

**Arugula Salad** fresh arugula, red roasted peppers, pine nuts, shaved parmesan and balsamic vinaigrette dressing \$11

**Shrimp Mediterranean Salad** grilled shrimp, baby spinach, tomatoes, cucumbers, onions, feta cheese, kalamata olives, pepperoncini, toasted pistachios and house dressing \$17

**Salmon Arugula Salad** fresh arugula, red roasted peppers, artichoke hearts, feta, balsamic vinaigrette and grilled salmon \$17

**Chop Chop Antipasto Salad** field greens, red roasted peppers, artichoke hearts, Italian meats, cheeses, crispy onion and house dressing \$13

**Sesame Tuna Salad** grilled tuna, sesame seeds, baby spinach, tomatoes, fresh corn, shaved parmesan cheese and roasted pistachios, tossed in ginger dressing \$19

DRESSINGS: House, Blue Cheese, Ranch, French, Raspberry Vinaigrette, Balsamic Vinaigrette, Lite Italian & Honey Mustard.

## Soups

**Cream of Crab** \$9

**Maryland Crab** \$9

**Chicken Noodle** \$7

**Italian Wedding** \$7

**Lobster Bisque** \$10

Creamy New Orleans Style

## Sides

**Meat Balls** \$6 **Meat Sauce** \$6

**Sausage** \$6 **Mashed Potatoes** \$5

**Asparagus** \$6 **Broccoli** \$6

**Snow Peas** \$6 **Spinach** \$6

**French Fries** \$5 **Corn** \$6

**Loaded Baked Potato** \$6

## \*\*\* On the Grill \*\*\*

Served with TWO sides of your choice: baked potato, broccoli, asparagus, grilled portobello mushrooms, baby spinach or mashed potatoes.

**Filet Mignon** a fresh and tender filet mignon grilled to perfection 8 oz. cut \$29 12 oz. cut \$40

**Surf & Turf** combination of 8 oz. grilled filet mignon and (2) stuffed jumbo shrimp \$40

**Ribeye Steak** fresh cut 12 oz. premium ribeye grilled to perfection \$31

**Meat Loaf** fresh beef baked to perfection and drizzled with gravy \$19

**Baby Back Ribs** smoked grilled and brushed with tangy bbq sauce. 1/2 rack \$19 full rack \$23

**Double Pork Chop** 12 oz. premium, tender and juicy, grilled to perfection \$22

**Land and Sea** 7 oz. lobster tail combined with an 8 oz. cut filet mignon \$48

**Steak and Cakes** 12 oz. premium ribeye combined with a 6 oz. Maryland style crab cake \$44

## Pasta House

Add a side salad (House, Greek or Caesar) to any entrée for only \$4

**Penne Vodka** mushrooms, peas and prosciutto in a creamy rosé vodka sauce \$15

**Penne Primavera** broccoli, mushrooms, zucchini, spinach and artichoke hearts in a creamy rosé sauce \$15

**Spaghetti de la Mamma** your choice of meat balls, meat sauce or sausage \$15

**Lasagna Mamma Mia** homemade pasta baked with ground beef, ricotta, mozzarella and parmesan cheese. Topped with Anthony's tomato sauce \$17

**Tortellini 3-Color** cheese tortellini, prosciutto, peas and mushrooms, in a creamy rosé sauce. \$15

**Fettuccine Alfredo** egg noodles, creamy alfredo sauce and parmesan cheese \$14

**Fettuccine Bolognese** egg noodles in a light creamy rosé meat sauce \$15

**Stuffed Shells** filled with a blend of 3 cheeses, topped with tomato sauce and mozzarella cheese \$15

**Gnocchi Sorrentina** potato dumplings, rosé sauce, ricotta, and mozzarella \$14

**Mushroom Raviolotti** half-moon shaped ravioli, filled with wild mushrooms, sautéed with roasted garlic and mushrooms, topped with gorgonzola cheese \$14

**Chicken Canelloni** pasta noodles filled with grilled chicken, spinach and a 3 cheese blend (mozzarella, ricotta and parmesan) \$15

**Baked Ziti** penne pasta, tomato sauce, ricotta and mozzarella cheese, baked to perfection \$14

**Pasta al Forno** penne pasta, tomato sauce, ground beef, ricotta and mozzarella cheese baked to perfection \$15

Add: Chicken \$6 Shrimp \$10 Salmon \$11  
Scallops \$14 Steak \$13

## Classico Italiano

Served with your choice of pasta or vegetables.

**Spinach Stuffed Eggplant** eggplant stuffed & rolled with spinach and a blend of cheeses, topped with tomato sauce and mozzarella \$15

**Eggplant Parmigiana** pan-fried eggplant, tomato sauce and melted mozzarella \$15

**Veal Parmigiana** breaded and golden-fried, tender veal, tomato sauce and mozzarella \$17

**Chicken Parmigiana** breaded and golden-fried chicken breast, tomato sauce and mozzarella \$16

**Veal Marsala** tender veal, mushrooms and marsala wine sauce \$18

**Chicken Marsala** chicken breast, mushrooms and marsala wine sauce \$17

**Chicken Principessa** chicken breast, red roasted peppers, white wine garlic lemon sauce and fontina cheese, topped with crab meat \$20

## Classic Subs, Sandwiches and Wraps

All subs, sandwiches and wraps are served with your choice of lettuce, tomatoes, onions, banana peppers or mayonnaise with french fries or salad.

**Original Philly Cheesesteak** chopped ribeye and American cheese \$13

**Chicken Cheesesteak** chopped chicken breast and American cheese \$13

**Italian Cold Cut** stacked ham, salami, capicola, provolone and vinaigrette \$13

**Chicken or Meatball Parmigiana** \$13

**Grilled Chicken Quesadilla** grilled chicken breast, green peppers, onion and shredded cheeses \$14

**Cheese Burger** half pound of fresh meat with American cheese \$13

**Crab Cake** jumbo lump crabmeat \$18

**Prosciutto & Mozzarella** Italian prosciutto, fresh mozzarella, tomato slices, olive oil and vinaigrette, served on an 8" ciabatta bread \$13

**Chicken Veggie Wrap** grilled chicken, cucumber, lettuce, tomato and avocado with bom-bom sauce \$13

**Turkey Club Italiano** smoked turkey and crispy bacon triple deck. Served on white toasted bread \$13

**Premium Steak Burger** 8 oz. filet mignon with American cheese \$23

## Kid's Menu

For Children 12 years of age and under only \$8

**Italian Mac n' Cheese, Cheese Ravioli**

**Spaghetti or Penne Mama** choice of

Meat balls, Meat Sauce, Tomato Sauce, or Butter and Cheese

**Chicken Fingers and Fries**

**Fettuccine Alfredo**

**Grilled Chicken & Broccoli**