



SAL ANTHONY'S

3 COURSE PRIX FIXE DINNER

MONDAY - SUNDAY 4:00 - 6:30 PM

APPETIZERS (CHOICE OF ONE)

SWEET MELON AND PROSCIUTTO
(Ripe melon & air cured ham)

MOZZARELLA & TOMATOES
(Homemade cheese & tomatoes)

ZUPPA DEL GIORNO
(Sal Anthony's hearty daily soup)

SALAD DI STAGIONE
(Romaine and seasonal greens)

CLAMS OREGANATA
(Littleneck clams baked crisp)

CAESAR SALAD
(Sal Anthony's specialty)

ENTREES (CHOICE OF ONE)

PENNE VODKA
(Quill shaped pasta with vodka sauce)

FUSILLI PRIMAVERA
(Pasta with fresh vegetables)

PETTI DI POLLO ALL' ANICE
(Chicken breast sauteed in a light cream sauce with fennel & anise)

PETTI DI POLLO PARMIGIANA
(Chicken breast Parmesan)

VEAL SCALOPPINE AI FUNGHI
(Veal Sauteed with mushrooms & Marsala wine)

SALMON GROSSETO
(Fresh filet of salmon sautéed with mushrooms, peppers & cream on top)

SHRIMP FRA DIAVOLO
(Sautéed in plum tomatoes, basil & dried hot pepper served over linguine)

LINGUINE AL AGLIO E VONGOLE
(Linguine with fresh clams, oil & garlic)

DESSERTS (CHOICE OF ONE)

BLACK & WHITE CHOCOLATE CAKE
(Dark & light chocolate mousse)

SAL ANTHONY'S RICOTTA CHEESECAKE
(Fresh Italian cheesecake)

FRESH MELON
(The best in season)

FRESHLY FILLED CANNOLI
(Crisp shell with sweet ricotta)

COFFEE, TEA, ESPRESSO, CAPPUCCINO ADD 1.95

\$24.50 PER PERSON