

TAKE HOME PLATTERS

ANTIPASTI | INSALATA

PLATTER

PEAR & WALNUT	greens, pear, honey walnuts, dried berries, carrots, bleu cheese, balsamic	\$38
FARMER'S MARKET	greens, cherry tomatoes, dried berries, carrots, cucumbers, balsamic	34
CLASSIC CAESAR	romaine hearts, house-made croutons, pecorino romano	34

CLASSICO

VEGETABLE RIGATONI	zucchini, squash, peppers, onions, mushrooms, rigatoni, pesto-marinara	\$48
CHICKEN MILANESE	arugula, cherry tomatoes, lemon vinaigrette	60
CHICKEN PARMESAN	classic parmesan, linguine, marinara-cream sauce	65
EGGPLANT PARMESAN	panko breaded baked cutlets, marinara, mozzarella	60
CHICKEN A LA VODKA	seared chicken, broccoli, caramelized onions, vodka sauce, linguine	59
ANTHONY'S CHICKEN & SHRIMP	seared chicken, jumbo shrimp, mushrooms, marinara, risotto	72
CHICKEN MARSALA	chicken, roasted mushrooms, marsala wine demi, risotto	60
NEW ORLEANS JAMBALAYA	chicken, jumbo shrimp, andouille sausage, creole rice	70
DIJON SALMON	mustard panko encrusted, spinach risotto, sun-dried cream sauce	85
CARCIOFO	seared chicken, artichokes, spinach, capers, lemon butter sauce, risotto	68
BOLOGNESE	slow braised beef + pork, marinara, ricotta, rigatoni	55

SIDES

WILD MUSHROOM RISOTTO	roasted wild mushrooms, creamy risotto	\$42
SAUTEED SEASONAL VEGETABLES	chef's choice of roasted vegetables	45
PENNE A LA VODKA	vodka sauce, penne	35
CRISP CHICKEN WINGS	Thai chili, BBQ or Buffalo	(20) 36
PAN SEARED AHI TUNA	sesame seared, crispy wonton, wasabi, ginger soy	(18) 57

DESSERTS

ASSORTED DESSERT PLATTER	\$40
JAKE'S CAKE	DAILY PRICING