

Antipasti

CALAMARI FRITTI | 16
Fried Calamari

SAUSAGE & PEPPERS | 16
Italian Sausage, Peppers, Herbs

BONELESS WINGS | 14
Garlic Parm, Buffalo, or BBQ

BONE-IN WINGS | 10
6-Piece, Garlic Parm, Buffalo, or BBQ

ANTIPASTO | 18
Assorted Cured Meats | Cheese | Olives

COZZI | 17
Mussels | Red Or White Sauce

ARANCINI | 4ea.
Rice balls stuffed with Bolognese sauce,
coated with breadcrumbs

ZUCCHINI | 10
Breaded Zucchini Sticks

FUNGHI | 10
Breaded Mushrooms

MOZZARELLA | 10
Breaded Mozzarella Sticks

Bruschetta | 10

TRADIZIONALE
Tomato | Oregano | EVOO | Garlic

CAPONATA
Eggplant | Olives | Capers

CARCIOFI
Artichoke | Parmigiano | EVOO

Insalata

CAPRESE | 14
Tomato, Mozzarella, EVOO,
Balsamic, Basil

SICILIANA | 12
Tomato, Onion, Green Pepper,
Cucumber, Olives, Capers, Carrots,
Anchovy

ANTONINO'S SPECIALITA | 18
Lettuce, Tomato, Onion, Egg,
Cucumber, Olives, Prosciutto,
Mortadella, Cheese

INSALATA DI CAESAR | 13
Lettuce, Croutons, Parmigiano

ARUGULA INSALATA | 14
Arugula, Pine Nuts, Olives,
Parmigiano, Balsamic, EVOO

INSALATA BURRATA | 15
Roasted Red Pepper, Balsamic,
EVOO, Arugula

INSALATA DI CASA | Lrg | 12 Sm | 6
Romaine Lettuce, Tomato, Cucumbers,
Red Cabbage

DRESSINGS
House, French, Ranch, Creamy Garlic

ADD ON
Chicken 7 | Shrimp 8 | Salmon 11
Sausage 6 | Meatballs 6

Contorni | 5

Meatballs | Sausage | Table Bread | Spinach
Broccoli | Vesuvio Potatoes | French Fries
Garlic Bread

Antonino's RISTORANTE



Specialita

VITELLO | Veal 25
POLLO | Boneless Chicken 22
Includes Side Pasta

PARMIGIANA
Breaded, Tomato Sauce, Mozzarella

LIMONE
Capers, Herbs, Lemon Butter Sauce

VESUVIO
Herbs, White Wine Sauce
Bone-In Chicken | Potatoes or Pasta

MARSALA
Mushrooms, Herbs, Marsala Wine

SALTIMBOCCA
Sage, Prosciutto, Fresh
Mozzarella, White Wine Sauce

CACCIATORE
Bone-In Chicken | Onions,
Peppers, Herbs, Tomatoes

Pesce

LINGUINE CON CALAMARI | 22
Sauteed Calamari, Marinara

SPAGHETTI CON COZZI | 21
Mussels, Red Or White Wine Sauce

LINGUINE CON VONGOLE | 22
Baby Clams, Red Or White

SCALLOPS SOPRA LINGUINE | 23
Sauteed Scallops, Garlic & Oil

SALMONE | 24
Pan Seared, Herbs, Capers,
White Wine Sauce
Includes Side Pasta

JUMBO GAMBERI FRITTI | 21
12-Pc Breaded Jumbo Shrimp
Includes Fries In Lieu Of Pasta

FRUTTI DI MAR | 26
Linguini, Calamari,
Shrimp, Mussels, Scallops,
Matarocco Sauce

LINGUINI GAMBERI BROCCOLI | 23
Shrimp, Broccoli, Garlic & Oil

Add soup or a house salad to any entrée
or pasta for an additional +3

La Pasta

SEMPLICE (Simple) | 15
SPAGHETTI
The quintessential Italian pasta, it is long –
like a string, as spago means string

LINGUINI
Long, flat, strand pasta, its name is derived
from lingua, meaning tongue

RIGATONI
Large tubular ridged pasta, takes its name
from the word rigato, that stands for lined

FETTUCCINE
Flat, long, thick pasta, its name comes from
fettuccia, means little ribbon

Capellini
Long, thin noodles with a round shape, known
as *capelli d'angelo*, meaning hair of an angel

MOSTACCIOLI
A smaller tubular pasta shape, mostaccioli is
Italian for little mustaches

INTERALE (Stuffed) | 17

GNOCCHI
Rolls of potato stuffed with Asiago cheese

TORTELLINI
Ring shape stuffed with blended cheeses

MANICOTTI
Large tube shaped pasta stuffed with ricotta

RAVIOLI
Square shaped pasta dough stuffed with
choice of Mushroom, Sausage,
Meat or Cheese

Choice of Pasta Sauce

Marinara | Meat +2
Alfredo +3 | Pesto +4
Matarocco +4 | Vodka +5
Carbonara +4
Con Spinacha +5
Garlic & Oil | Puttanesca +4

AL FORNO (In The Oven) | 19

MEAT LASAGNA
Layers Of Pasta, Ricotta,
Ground Beef, Marinara Sauce,
Mozzarella

SPINACH LASAGNA
Layers Of Pasta, Spinach, Ricotta,
Marinara Sauce, Mozzarella

BAKED MOSTACCIOLI
Mostaccioli, Ricotta, Ground Beef
Marinara Sauce, Mozzarella

Altre

EGGPLANT PARMIGIANA | 20
Breaded Eggplant, Marinara Sauce
Mozzarella, Includes Side Pasta

FULL SLAB RIBS | 25
Includes Fries In Lieu Of Pasta
Full Slab

Panzerotti | 12

Baked or Fried Extra Ingredient +2.25

Rotoli | 20

ITALIAN BEEF | EGGPLANT PARM
MEATBALL | CHICKEN PARM

Pizza

	12"	14"	16"
Cheese.....	17.95	20.95	23.95
Extra Ingredient.....	2.25	2.50	2.75
Gluten Free Crust.....	17.95	-	-

PIZZA INGREDIENTS

Sausage | Pepperoni | Bacon* | Canadian Bacon | Ground Beef
Italian Beef* | Chicken* | Anchovy* | Fresh Mushroom
Green Pepper | Onion | Black Olive | Green Olive | Sliced Tomato
Spinach | Artichoke | Pineapple | Fresh Garlic | Jalapeno
Giardiniera* | Fresh Basil* | Ricotta* | Fresh Mozzarella*
Kalamata Olives* | Prosciutto* | Roasted Red Peppers* | Arugula*
* Denotes Double Cost Item

Specialty Pizza

	Small	Medium	Large
Antonino's Special	26.95	30.95	34.95
Sausage, Mushrooms, Green Peppers, Onions			

Meat Lovers	29.20	33.45	37.70
Sausage, Italian Beef, Ground Beef, Pepperoni			

Veggie	29.20	33.45	37.70
Green Peppers, Mushrooms, Onions, Fresh Tomato, Garlic			

Hawaiian	24.70	28.45	32.20
BBQ Sauce, Pineapple, Canadian Bacon			

Margherita	29.20	33.45	37.70
Fresh Basil, Fresh Mozzarella, Fresh Tomato			

Bianca	24.70	28.45	32.20
EVOO, Artichoke, Fresh Garlic, Parmigiano			

Sante Fe	29.20	33.45	37.70
Buffalo Sauce, Chicken, Jalapeno, Onions, Tomato			

Florentine	26.95	30.95	34.95
Spinach, Ricotta, Fresh Garlic			

Arugula & Prosciutto	26.95	30.95	34.95
EVOO, Arugula, Prosciutto			

BBQ Chicken	31.45	35.95	40.45
BBQ Sauce, Chicken, Caramelized Onions, Bacon			

Pesto Chicken	31.45	35.95	40.45
Pesto Sauce, Chicken, Garlic, Artichoke			

Wise Guy	26.45	29.95	34.95
Italian Beef, Giardiniera			

Buffalo Chicken	26.45	29.95	34.95
Buffalo Sauce, Chicken			

Chicken Alfredo	29.20	33.45	37.70
Alfredo Sauce, Chicken, Mushrooms			

Burrata	29.20	33.45	37.70
Matarocco Sauce, Capers, Kalamata Olives, Burrata			

Dolci

Tiramisu | 9

Layers of ladyfinger pastries dipped in espresso, layered with a whipped mixture of eggs, sugar, mascarpone & flavored with cocoa powder

Spumoni | 7

Multi-flavored ice-cream, chocolate, strawberry, rum & candied fruit filled with a sweet, creamy ricotta

Cannoli | 5

Tube shaped shell of fried pastry dough, filled with a sweet, creamy ricotta filling, garnished with sweet pistachio nuts

Tartufo | 8

Zabaione cream center, surrounded by chocolate gelato & caramelized hazelnuts, topped with cocoa powder

Vino Rosa

	Glass	Bottle
Cecchi Chianti Classico	10.95	39.95
Tuscany, Italy-Soft aromas of red berries & spice		

Poggio Scalette Chianti	13.95	49.95
Tuscany, Italy-Red fruit, blackberries, ripe cherries, elegant		

Bogle Merlot	-	29.95
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California, USA-Supple red fruits on the entry give way to touches of cedar and sweet herbs.

Juggernaut Hillside Cabernet	13.95	49.95
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California, USA-Dense, velvety, ripe black fruit, anise, cassis

Due Torri Pinot Noir	9.95	29.95
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Trevezenezie, Italy-A delicate bouquet of red cherries, fresh light-bodied red, balanced with mild tannins

Stemmari Pinot Noir	10.95	39.95
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Sicily, Italy-Dry with emerging notes of blackberries, cherries strawberries

Bogle Cabernet Sauvignon	9.95	29.95
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California, USA-Complex & developed fruit, impressions of dried cherries, tobacco leaf & vanilla

Frescobaldi Remole	-	29.95
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Tuscany, Italy-Aromas of cherry & strawberry with a full velvety balance

Quest Red Blend	11.95	39.95
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California, USA-Rich blackberry, dark chocolate, fresh tobacco, supple tannins

Sangiovese Di Majo Norante	9.95	29.95
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Santa Cristina, Italy-Cherry aroma, dry & mellow

Vino Bianco

Due Torri Pinot Grigio	9.95	29.95
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Delle Venezie, Italy-Exquisite dry white, fragrant on the nose bursting with citrus fruit aromas

Stemmari Chardonnay	10.95	39.95
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Sicily, Italy-Notes of fruit slightly ripened white peach and pear

Clean Slate Riesling	9.95	26.95
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Mosel Valley, Germany-Lively acidity & minerality, complicated by flavors of ripe peach & citrus fruits

Zenato Chiaretto Rose	10.95	29.95
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Veneto, Italy-Strong personality, notes of raspberries & blackcurrants with grassy undertones, delicate & balanced

Ponga Sauvignon Blanc	9.95	29.95
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New Zealand-Aromas of ripe citrus & tropical fruits

La Marcca Prosecco I 187ML	-	9.95
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Veneto, Italy-Fresh sparkling wine with a vibrant bouquet

Birra

IMPORT | 6.00

STELLA ARTOIS | HEINEKEN | MORETTI | PERONI

DOMESTIC | 5.50

**MILLER LIGHT | COORS LIGHT | SAM ADAMS
BUD LIGHT | BLUE MOON | MICHELOB ULTRA**

Beverandi

Coke | Diet Coke | Coke Zero | Sprite | Root Beer | Unsweetened Iced Tea
Lemonade | Fanta | Aqua Panna | San Pellegrino | Coffee | Decaf Coffee
Espresso | Cappuccino
Limit two soda refills, per customer

Sandwich | 12.50

Served From Open To 4PM

ITALIAN BEEF | MEATBALL | BURRATA ARUGULA
CHICKEN VESUVIO | CAPRESE | CHICKEN PARM
EGGPLANT PARM | CAPRESE | CHICKEN PESTO
BUFFALO CHICKEN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness. Gluten free options are prepared to the best of our ability. Kitchen operations involve shared cooking and preparation area's that may contain traces of gluten. Prices subject to change without notice. A 20% service charge maybe added to parties of 8 or more. A split-fee may be applied when applicable. Kitchen closes 15-minutes prior to closing.