

ANTHONY'S MALVERN

APPETIZERS & SIDES

FIG AND PROSCIUTTO CROSTINI 14.95

toasted Italian bread spread with mascarpone and balsamic fig jam. topped with arugula and balsamic glaze

LITTLE NECK CLAMS 12.95

two styles: white wine butter sauce or steamed plain with side of melted butter
add an extra dozen +\$6

BRUSCHETTA 10.95

tomatoes, fresh mozzarella, basil on Italian bread

BUFFALO WINGS 12.50

served with blue cheese and celery. choice of style: mild, hot, or BBQ

SPINACH & ARTICHOKE FLATBREAD 15.95

spinach, artichoke, goat cheese, garlic, mozzarella, balsamic glaze, & parsley

ASIAGO RISOTTO BITES 13.95

lightly breaded arancini stuffed with asiago cheese

PEI MUSSELS 16.50

your choice: white wine and lemon or marinara

FRIED CALAMARI 14.95

made in house, served with marinara

EGGPLANT ROLLATINI 12.95

stuffed with ricotta, roasted peppers, spinach, marinara, & Parmigiano Reggiano

CAPRESE 11.95

sliced tomatoes, fresh mozzarella, & pesto

CRAB-STUFFED MUSHROOMS 15.50

mushrooms stuffed with crab imperial baked in butter

SEASONAL BURRATA  \$MP

fresh mozzarella burrata with seasonal ingredients

PORK POUTINE  12.95

french fries topped with italian roast pork, au jus, caramelized onions, and baked with mozzarella

FRENCH FRIES 5.50

CHEESE FRIES 6.99

MOZZARELLA FRIES 7.99

PIZZA FRIES 8.50

ONION RINGS 6.99

MOZZ STICKS 9.99

MEATBALLS (2) 6.50

SAUSAGE (2) 6.50

GRILLED CHICKEN 8.99

CHICKEN CUTLET 9.99

GARLIC BREAD 4.95

CHICKEN FINGERS 9.99

BAKED POTATO 4

SPINACH 7

BROCCOLI 6

MIXED VEGETABLES 6

BROCCOLI RABE 8

ROASTED PEPPERS 8

GARLIC MASHED POTATOES  6

ASPARAGUS  7

SALADS AND SOUPS

HOUSE SALAD med 4.95 lg 6.95

mixed lettuce, grape tomatoes, red onions

HARVEST SALAD med 8.95 lg 10.95

house mix, apples, pine nuts, avocado, spinach, dried cranberries, Parmigiano Reggiano, red onion

CHEF'S SALAD med 9.95 lg 12.95

house mix, turkey, ham, cheddar, hard-boiled egg, cucumbers, tomatoes, red onions

BUFFALO CHICKEN SALAD med 11.75 lg 13.75

breaded chicken coated in hot sauce, crumbled gorgonzola, tomatoes, red onions

substitute grilled chicken +\$1.50

WEDGE SALAD med 8 lg 11.50

iceberg wedges, thick-cut bacon, tomatoes, croutons, crumbled gorgonzola, & blue cheese dressing

CAESAR SALAD med 6.95 lg 9.95

romaine, croutons, Parmigiano Reggiano

MEDITERRANEAN SALAD med 9.95 lg 12.95

romaine, Italian mixed olives, feta, cucumbers, roasted peppers, tomatoes, red onions

ROASTED BEET SALAD med 10.75 lg 13.50

red and gold beets, goat cheese, avocado, basil, red onion, and walnuts

ANTIPASTO SALAD med 11.95 lg 19.25

fresh mozzarella, prosciutto di parma, roasted peppers, pickled mushrooms, artichoke hearts, Italian olives, provolone, ham, salami, tomatoes, & red onions

COBB SALAD W/ CHICKEN med 12.50 lg 17.50

grilled chicken, tomatoes, red onions, hard-boiled egg, avocado, crumbled gorgonzola, bacon

SOUPS

cup \$5.50 / bowl \$7.75

CHICKEN PASTINA

MINESTRONE

FEATURED SOUP

*may cost additional based on ingredients

dressings:

house Italian
balsamic vinaigrette
caesar
blue cheese
ranch
thousand island
honey mustard
french

Add Protein to Your Salad:

CHICKEN: med \$5 lg \$7.25

8 OZ SALMON: one size \$13

SHRIMP: med \$9.50 lg \$12.50

TUNA SALAD: med \$3 lg \$4

All entrees include Italian bread. You can add a cup of soup, a side house salad, or a side caesar salad for \$4 extra. Special soups may incur additional charge.

SPECIALTIES

PARMIGIANA

*baked with mozzarella & marinara tomato sauce.
Served with spaghetti marinara*

EGGPLANT 18.50 CHICKEN 20.99 VEAL 27.95

CACCIATORE

*mushrooms, caramelized onions, & artichokes hearts
in marinara sauce. Served with spaghetti marinara*

CHICKEN 20.99 VEAL 25.99

MARSALA

*mushrooms, artichokes, & marsala wine sauce. served
with a side of spaghetti marinara*

CHICKEN 21.99 VEAL 26.99

PICCATA

*capers & artichokes in a lemon butter sauce. served
with a side of spaghetti marinara*

CHICKEN 20.99 VEAL 25.99

TUSCAN RIBEYE NEW

*grilled 12 oz Hereford certified ribeye finished with a
compound herb butter and served with asparagus and
garlic mashed potatoes*

CLASSIC PASTAS

BURRATA & PESTO NEW

*potato gnocchi served with pesto sauce, grape tomatoes,
& burrata cheese*

ANGELHAIR POSITANO NEW

*angel hair pasta (tagliolini) with asparagus and grape
tomatoes in a garlic & oil sauce*

LASAGNA

*homemade pasta layered with bolognese sauce, ricotta,
and mozzarella*

BAKED ZITI

*homemade ziti baked with bolognese sauce, ricotta, and
mozzarella*

PROSCIUTTO AND PEAS

served in a pink vodka with penne

CHEESE RAVIOLI

*made in house stuffed with ricotta & pecorino Romano
and served in marinara*

CHICKEN ALFREDO NEW

*grilled chicken and broccoli served in alfredo sauce with
fettucine*

SEAFOOD

LINGUINE AND CLAMS

choice of white-wine lemon sauce or marinara

SHRIMP SCAMPI

*white wine lemon sauce served over homemade
linguine*

LOBSTER RAVIOLI

homemade lobster-stuffed ravioli in a blush sauce

CREAMY SALMON PICCATA NEW

*8 oz. Atlantic fillet in a creamy caper sauce served over
sauteed spinach*

SIMPLY GRILLED SALMON

with a side of broccoli

SEAFOOD ALFREDO

shrimp & scallops in alfredo sauce over linguine

PASTA DI MARE

*mussels, clams, shrimp, & scallops in a marinara sauce
over linguine*

SPAGHETTI AND MEATBALLS

all made by hand. Served in our marinara sauce

VEGETABLE PENNE PRIMAVERA

*carrots, zucchini, spinach, mushrooms, and our
homemade penne pasta. served in garlic and oil*

RIGATONI AL FORNO NEW

*sausage, green peppers, caramelized onions, and ricotta
baked with marinara and mozzarella*

BACON TORTELLINI ALFREDO NEW

*cheese tortellini baked with mozzarella, bacon, &
caramelized onions in alfredo sauce*

MANICOTTI

*pasta stuffed with ricotta and baked with mozzarella
and marinara*

PASTA AI FUNGHI NEW

*rigatoni in a creamy demi-glacé mushroom sauce. topped
with arugula and goat cheese.*

Pastas Made In House

At Anthony’s we strive to bring you an authentic experience of Italian traditions. As of May 2019, we started our own pasta laboratorio where we make our pastas daily in house. We are now making the following pastas: spaghetti, linguine, penne, fettucine, rigatoni, angelhair, gnocchi, and ravioli.

CREATE YOUR OWN PASTA

CHOOSE A SHAPE

SPAGHETTI.....	11.5
PENNE.....	11.5
LINGUINE.....	11.5
RIGATONI.....	11.5
FETTUCINE.....	13.5
ANGEL HAIR.....	13.5
GNOCCHI.....	14.5
CHEESE RAVIOLI.....	16.5
CHEESE TORTELLINI..	16.5
GLUTEN-FREE PENNE.	13.5

CHOOSE A SAUCE

MARINARA.....	N/C
PINK SAUCE.....	+\$2
GARLIC AND OIL.....	+\$1
PINK VODKA SAUCE..	+\$2.5
PESTO.....	+\$3.5
ALFREDO.....	+\$4
RED MUSHROOM SAUCE.....	+\$4
BOLOGNESE MEAT SAUCE.....	+\$4

ADD-ONS (OPTIONAL)

MEATBALLS (2)....	+\$6.50
SAUSAGE (2).....	+\$6.50
GRILLED CHICKEN...	+\$6
SHRIMP.....	+\$10.50
BROCCOLI.....	+\$2
TOMATOES.....	+\$2
MUSHROOMS.....	+\$2
PEAS.....	+\$2
ASPARAGUS.....	+\$2
SPINACH.....	+\$3

SANDWICHES

CHEESESTEAK 14.50

CHICKEN CHEESESTEAK 12.50

BUFFALO CHICKEN CHEESESTEAK 12.95

chickensteak with buffalo sauce and blue cheese dressing

PIZZA STEAK 16.25

baked with marinara and mozzarella

VEGGIE GRINDER 12.50

tomatoes, broccoli, fried onions, spinach, green peppers, & mushrooms baked with marinara and mozzarella

SAUSAGE, PEPPERS, & ONIONS 11.50

homemade sausage with red & green bell peppers, fried onions, and marinara sauce

ROAST PORK 12.75

*Italian-seasoned, slow-cooked pork with sharp provolone
add long hots +2
add broccoli rabe +3*

HOAGIES

includes lettuce, tomato, and onion

ITALIAN HOAGIE 12.50

*ham, genoa salami, capicola, and provolone
add prosciutto +3*

TURKEY HOAGIE 11.50

deli-sliced turkey and provolone

HAM AND CHEESE HOAGIE 10.95

your choice of American or provolone

TUNA HOAGIE 14.50

tuna salad with your choice of American or provolone

GRILLED CHICKEN HOAGIE 14.50

freshly grilled chicken breast & provolone

Add a side of fries to any sandwich for \$2.50 Make it a grinder for \$.75 any additional sandwich toppings may incur additional cost

CHEESEBURGER 12.25

*8 oz certified Hereford beef with American cheese, lettuce, tomato, & red onion on a brioche
add bacon +1*

GRILLED CHICKEN & PROVOLONE

with spinach 12.50

with roasted peppers 12.50

with broccoli rabe 15.50

CHICKEN CAESAR WRAP 12.50

freshly grilled chicken with romaine lettuce and caesar dressing in a whole wheat wrap

TURKEY CLUB 12.95

turkey, bacon, lettuce, tomato, and mayo on wheat or white bread

FOCACCIA PANINI

served on our homemade focaccia bread

TURKEY, APPLE, & BRIE 13.50

toasted bread with deli-sliced turkey, fresh apple, brie cheese, and balsamic-honey dressing

EGGPLANT & PROSCIUTTO 14.95

toasted bread with eggplant, prosciutto di Parma, roasted red peppers, provolone, & pesto ricotta

CHICKEN PESTO 13.95

toasted bread with grilled chicken, sliced tomatoes, fresh mozzarella, red onion, arugula, and pesto aioli

TURKEY & AVOCADO BLT 12.95

deli-sliced turkey with avocado, bacon, lettuce, tomato & mayonnaise

THE PARMS

baked with mozzarella and marinara tomato sauce on a hoagie roll

EGGPLANT PARM 11.50

CHICKEN PARM 12.95

MEATBALL PARM 14.50

SAUSAGE PARM 11.95

VEAL PARM 19.50

PIZZA

	SMALL 12"	LARGE 16"	SICILIAN
PLAIN	11.95	16.50	18.95
WHITE	11.95	16.50	18.95
MARGHERITA	13.50	18.95	22.95
TOMATO PIE	N/A	N/A	17.95
GLUTEN FREE	15.25	N/A	N/A
REGULAR TOPPINGS	1.50	2	3.50
GOURMET TOPPINGS	3	4	5.75
CHICKEN OR STEAK	4.50	6.50	8.50

SIGNATURE PIZZA

	SMALL 12"	LARGE 16"	SICILIAN
RED TOP <i>mozzarella cheese on the bottom, secret red sauce on top on a thin Sicilian crust</i>	N/A	N/A	18.95
SPECIAL <i>pepperoni, sausage, ham, salami, green peppers, mushrooms, onions</i>	19.50	26.50	33.50
VEGETARIAN <i>mushrooms, onions, green peppers, tomatoes, spinach & broccoli</i>	17.95	24.50	32.95
TOMATO PESTO <i>pesto, tomatoes, fresh mozzarella, on a white base</i>	15.95	22.95	24.95
TACO <i>steak, onion, lettuce, tomatoes, gorgonzola, & hot sauce</i>	21.50	27.50	N/A
BARBEQUE CHICKEN <i>chickensteak, BBQ sauce, American cheese, mozzarella</i>	15.95	22.95	24.95
BUFFALO CHICKEN <i>chickensteak, hot sauce, blue cheese, American, mozzarella</i>	15.95	22.95	24.95
PROSCIUTTO ARUGULA <i>fresh mozzarella, prosciutto di Parma, arugula, balsamic glaze, Parmigiano Reggiano</i>	17.95	24.95	N/A
ITALIAN PITA <i>provolone, ham, salami, lettuce, tomato, onion</i>	23.50	31.50	N/A
HAWAIIAN <i>ham, pineapple, red sauce, mozzarella</i>	16.45	22.50	28.20
THE KENNETT <i>mushrooms, fried onions, capers, rosemary, romano, mozzarella on a white base</i>	15.95	22.95	24.95
CHICKEN BACON RANCH <i>grilled chicken, bacon, and ranch dressing on a white base</i>	19.95	27.50	33.50

REGULAR TOPPINGS

- Pepperoni
- Extra Cheese
- Sausage
- Mushrooms
- Green Peppers
- Onions
- Ham
- Salami
- Fresh Garlic
- Black Olives
- Spinach
- Broccoli
- Tomatoes
- Fried Onions
- Sweet Peppers
- Hot Peppers

GOURMET TOPPINGS

- Fresh Mozzarella
- Ricotta
- Artichoke hearts
- Meatballs
- Eggplant
- Bacon
- Anchovies
- Pineapple
- Prosciutto di Parma
- Roasted Peppers

CHICKEN OR STEAK

- Steak
- Chicken steak
- Grilled Chicken
- Breaded Chicken

STROMBOLI

all stromboli have mozzarella and sauce

	SMALL	MEDIUM	LARGE
CHEESE	10.45	13.45	15.45
ITALIAN	12.45	15.95	18.45
STEAK	13.95	19.95	25.95
CHICKEN	13.95	19.95	25.95
VEGETARIAN	13.95	17.95	25.95

TOPPINGS	1	1.25	1.50
GOURMET TOPPINGS	2	3.75	3.50
CHICKEN OR STEAK	3	6	10

CHILDREN'S MENU

for children 12 years of age & under

CHOICE OF SPAGHETTI OR PENNE
with: Marinara 8.50 - Butter 8.50 - Bolognese 12.50 - Alfredo Sauce 11

SLICE OF PIZZA 3.54

GRILLED CHEESE AND FRIES 7.25

KIDS SPAGHETTI & MEATBALL (1) 11.50

CHEESE RAVIOLI 11

MAC & CHEESE 8.25

CHICKEN FINGERS & FRIES 9.50

GNOCCHI MARINARA 11

BEVERAGES

SOFT DRINKS 3
Coke, Diet Coke, Sprite, Root Beer, Ginger Ale, Lemonade, Cherry Coke, Dr. Pepper

SAN PELLEGRINO 4

ESPRESSO 2.50

LOOSE LEAF HOT TEA 3
English breakfast, decaf black, green tea, chamomile, earl grey

ICED TEA 3

CHOCOLATE MILK 3.5

MILK 3

VALERIO ORGANIC COFFEE 3

CAPPUCCINO 4.75

*There is a \$3 service charge for splitting dinner entrées.

*Any menu substitutions may incur additional charges.

*Please leave us a signed copy of your credit card receipt.

Should we be left with no receipt, a 20% gratuity fee will be assumed

*Parties of six or more will incur a 20% gratuity added to the bill.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions or are pregnant.