

Easter Menu

APPETIZERS

SCALLOPS WRAPPED IN BACON

fresh bay scallops wrapped in bacon. served with honey dijon glaze

\$12

JUMBO SHRIMP COCKTAIL

\$16

SHRIMP LEJON

a house favorite. tender shrimp stuffed with horseradish, wrapped in bacon. served with lejon sauce

\$12

SCRIPPELLE SOUP

homemade crepes rolled with locatelli cheese served in chicken broth

\$8.5

WEST PHILLY BAKED CLAMS

seasoned with oil, garlic, parsley & in the oven they go!

\$14

JUMBO STUFFED MUSHROOMS

kennett sq. beauties, filled with jumbo lump crabmeat

\$10

MEATBALL GRANDE

served with ricotta cheese over italian style salad & gravy

\$11

EGGPLANT PARMIGIANA

simply the best! sliced thin, topped with provolone and our marinara sauce

\$10 / \$20

TRADITIONAL CAESAR SALAD

chopped romaine, homemade croutons, parmesan cheese, creamy caesar dressing

\$8

ARUGULA SALAD

tomatoes, golden beets, cucumbers, goat cheese, and pears in a light vinaigrette

\$9

BUFFALO MOZZARELLA & HEIRLOOM TOMATO SALAD

red onion, fresh basil, extra virgin olive oil, balsamic vinegar

\$8

*Happy
Easter* 



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ENTRÉES

RAVIOLI, CAVATELLI OR GNOCCHI
served with homemade meatballs in anthony's red gravy
\$21

VEAL GINA
sautéed with a 4oz baby lobster tail, finished in a grand marnier crème sauce
\$28

CHICKEN STEPHEN
sautéed chicken with shrimp & crab meat in a grand marnier crème sauce
\$25

VEAL PARMIGIANA
breaded veal cutlets topped with provolone cheese & anthony's gravy
\$25

HONEY BAKED HAM
honey glazed smoked boneless ham
\$21

CHICKEN PARMIGIANA
breaded & fried, topped with provolone cheese & anthony's gravy
\$23

LOBSTER RAVIOLI
with rock shrimp in a fresh lobster stock sherry creme sauce
\$22

BLACKENED SALMON & SCALLOPS
prepared in a sweet chili sauce served with mixed greens
\$25

GRILLED LAMB CHOPS
grilled to perfection and finished in a raspberry demi-glace
\$28

CRAB CAKES
"our secret recipe" jumbo lump crab meat, no fillers, finished in a lobster stock sherry creme sauce
\$25

9OZ FILET MIGNON
center cut, black angus fresh off the coals. topped with mushrooms & onions
\$36

ALL ENTRÉES SERVED W/ MASHED POTATOES & VEGETABLE MEDLEY OR A SIDE OF PASTA

* no substitutions

SIDE DISHES

BROCCOLI RABE ~ \$8
LOBSTER RISOTTO ~ \$8



FOR THE KIDS

PENNE W/ MEATBALLS ~ \$13.95
CHICKEN FINGERS & FRENCH FRIES ~ \$13.95