

~ COLD SUBS ~

- ❖ **Italian** \$6.95
Premium Ham, Salami, Pepperoni and Provolone Cheese with Lettuce, Tomato and Onion
- Club Sub** \$6.95
Premium Ham, Turkey, Bacon and Provolone Cheese with Lettuce, Tomato and Onion
- Ham and Cheese** \$6.95
Premium Ham and Provolone Cheese with Lettuce, Tomato and Onion
- Turkey and Cheese** \$6.95
Smoked Turkey and Provolone Cheese with Lettuce, Tomato and Onion
- Salami and Cheese** \$6.95
Salami and Provolone Cheese with Lettuce, Tomato and Onion
- Veggie** \$6.95
Lettuce, Tomato, Onion, Black Olives, Green Peppers, Mushrooms and Provolone Cheese

~ HOT SUBS ~

- Meatball Parmigiana** \$6.95
Homemade Meatballs topped with Marinara Sauce and Mozzarella Cheese
- Eggplant Parmigiana** \$6.95
Breaded and Pan Fried Fresh Eggplant topped with Marinara and Mozzarella Cheese
- Chicken Parmigiana** \$7.95
Fresh Chicken Breast Breaded with Italian Bread Crumbs, Pan Fried and topped with Marinara and Mozzarella Cheese
- Fried Chicken Breast Filet** \$7.95
Breaded and Fried Chicken Breast with Mayonnaise, Lettuce and Tomato
- Chicken, Ham and Provolone** \$7.95
Breaded and Fried Chicken Breast topped with Premium Ham and Provolone Cheese, Honey Mustard, Lettuce and Tomato
- ❖ **Philly Steak and Cheese** \$7.95
Shaved Sirlon Steak, Provolone Cheese, Peppers and Onions
- Sausage, Pepper, Onion and Cheese** \$7.95
Italian Sausage Grilled with Peppers, Onions and Topped with Marinara Sauce and Mozzarella Cheese

~ SPAGHETTI DINNERS ~

Includes Fresh Baked Garlic Rolls and Side Salad

- Marinara Sauce** \$8.95
Spaghetti with Fresh Homemade Marinara Sauce
- Meat Sauce** \$9.95
Spaghetti with our Fresh Homemade Meat Sauce
- Meatballs** \$9.95
Spaghetti with Fresh Marinara Sauce and Homemade Meatballs
- Mushrooms And Marinara Sauce** \$9.95
Spaghetti with our Fresh Homemade Marinara Sauce prepared with Fresh Sliced Mushrooms
- Italian Sausage** \$10.95
Spaghetti with Fresh Homemade Marinara Sauce and Italian Sausage
- Broccoli and Garlic** \$10.95
Spaghetti prepared with Broccoli and Garlic sautéed in Olive Oil
- ❖ **Mama Viscusi's Spaghetti** \$12.95
Artichokes, Fresh Mushrooms, Black Olives, and Garlic Sautéed in Olive Oil, tossed with Feta Cheese and Spaghetti

~ CALZONE ~

- Pizza Dough Stuffed with Ricotta, Mozzarella and Parmesan Cheese seasoned with Italian Spices.**
- Small Calzone** \$6.50
Additional items \$.50 each
- Large Calzone** \$11.00
Additional items \$1.00 each

~ STROMBOLI ~

- ❖ **Pizza Dough Rolled and Stuffed with Mozzarella Cheese, Pepperoni, Ham, Sausage and Green Peppers** \$11.00

~ BEVERAGES ~

- Iced Tea, Lemonade, Coke, Diet Coke, Mellow Yellow, \$1.95**
Root Beer, Mr. Pibb, Sprite, Bottled Water

Anthony's Italian Restaurant

Est. 1990

Hours

Sunday-Thursday 11am-9pm
Friday and Saturday 11am-10pm

(828)488-8898



~ APPETIZERS ~

Choice of Ranch, Marinara or Remoulade Sauce

- Garlic Breaded Mushrooms** \$5.95
Breaded Mushrooms laced with Garlic and deep fried to perfection
- Crab and Cheddar Jalapeno Bites** \$6.95
Crab combined with Cheddar Cheese and Jalapenos breaded with Zesty Italian Bread crumbs
- Mozzarella Cheese Sticks** \$5.95
Mozzarella Cheese Sticks breaded with Romano and Parmesan Cheeses
- ❖ **Variety Appetizer Platter** \$8.95
Fried Mushrooms, Fried Zucchini, Mozzarella Sticks and Jalapeno Poppers
- Jalapeno Cheese Poppers** \$5.95
Jalapeno's loaded with Cheddar Cheese and Deep Fried
- Garlic Rolls** \$3.49
Fresh Garlic Rolls tossed with Garlic Butter
- Chicken Wings** Five Wings \$5.95..... Ten Wings \$9.95
Jumbo Chicken Wings, Mild, Hot or BBQ
- ❖ **Deep Fried Calamari** \$7.95
Tender Calamari Rings Breaded and Golden Fried
- Fried Zucchini** \$5.95
Breaded and Deep Fried Sliced Zucchini
- Spinach & Artichoke Dip** \$6.95
Creamy Spinach and Artichoke served with our own homemade Toasted Pizza bread
- Antipasta Salad Platter** \$7.95
Mixed Romaine and Iceberg Lettuce with Italian Meats and Cheeses garnished with Kalamata Olives, Cucumber, Black Olives, Onions and Pepperoncini

~ SALADS ~

- Salad Dressings: Italian, Bleu Cheese, Honey Mustard, Ranch, Caesar, 1000 Island, Roasted Garlic Balsamic Vinaigrette, Raspberry Vinaigrette, and Oil & Vinegar**
- Garden Tossed Salad** Sm. \$4.50... Lg. \$6.95
Fresh Lettuce Tossed with Tomatoes, Cucumbers, Black Olives, Onions and Baked Croutons
- Caesar Salad** Sm. \$4.50... Lg. \$6.95
Romaine Lettuce Tossed with our homemade Caesar Dressing, grated parmigian cheese and baked croutons
- Spinach Salad** \$7.95
Fresh Spinach with Boiled Eggs, Cucumbers, Red Onions and Roasted Garlic and Balsamic Vinaigrette Dressing

Add Grilled Chicken for \$3.00 or Shrimp for \$3.50

~ PIZZA ~

- 14 inch Pizza** \$9.00
Additional Items \$1.00 each
- 16 inch Pizza** \$10.50
Additional Items \$1.25 each
- 18 inch Pizza** \$12.00
Additional Items \$1.50 each
- Items: Pepperoni, Sausage, Mushrooms, Ground Beef, Green Peppers, Onions, Ham, Black Olives, Sliced Tomatoes, Anchovies, Spinach**

~ SPECIALTY PIZZA ~

- Deluxe - 14" \$ 12.95.... 16" \$15.95.... 18" \$18.95**
Pepperoni, Sausage, Onions, Meatballs, Mushrooms, Black Olives, Green Peppers, Extra Cheese
- Meaty Pizza - 14" \$10.95.... 16" \$13.95.... 18" \$16.95**
Pepperoni, Sausage, Ground Beef, Ham
- ❖ **The Deep Creek - 14" \$12.95.... 16" \$15.95.... 18" \$18.95**
Artichoke, Feta Cheese, Spinach
- White Pizza - 14" \$10.95.... 16" \$13.95.... 18" \$16.95**
No Sauce - Mozzarella, Ricotta, Parmesan Cheese
- Hawaiian Pizza - 14" \$10.95.... 16" \$13.95.... 18" \$16.95**
Ham, Pineapple, Italian Seasonings
- Ali'ollo Pizza - 14" \$10.95.... 16" \$13.95.... 18" \$16.95**
Sliced Tomatoes, Black Olives, Fresh Garlic, Mozzarella Cheese, Italian Seasonings
- ❖ **Margherita Pizza - 14" \$12.95.... 16" \$15.95.... 18" \$18.95**
Choice of Oil or Marinara Based - Diced Chicken, Fresh Garlic, Sliced Tomatoes, Basil, Mozzarella Cheese
- Veggie - 14" \$11.95.... 16" \$14.95.... 18" \$17.95**
Mushrooms, Green Peppers, Onions, Sliced Tomatoes, Black Olives

~ PIZZA BY THE SLICE ~

- Cheese Slice** \$1.75
Additional Toppings \$.50
- Specialty Slice** \$2.75
Choose from Above

~ ITALIAN SPECIALTIES ~

Includes Fresh Baked Garlic Rolls and Side Salad

- ❖ **Manicotti** \$10.95
Stuffed Manicotti filled with Ricotta and Mozzarella Cheese
- Lasagna** \$10.95
Baked Lasagna layered with Italian Seasoned Meat, Ricotta and Mozzarella cheese
- Spinach Manicotti** \$11.95
Stuffed Manicotti filled with Fresh Spinach, Ricotta and Mozzarella Cheese
- Cheese Ravioli** \$9.95
Ravioli filled with Ricotta Cheese served with Marinara Sauce or Alfredo Sauce
- Cheese Tortellini** \$9.95
Tri-Colored Tortellini filled with Herb Cheese, served with Marinara Sauce or Alfredo Sauce
- Baked Ziti** \$10.95
Ziti Baked with seasoned Ricotta and Mozzarella Cheese and Marinara Sauce
- Basil Pesto Ziti** \$9.95
Ziti Baked with Basil Pesto Alfredo Sauce
- Sun-Dried Tomato Pesto Ziti** \$9.95
Ziti Baked with a Sun-dried Tomato Basil and Red Wine reduction
- Eggplant Parmigiana** \$10.95
Breaded Eggplant layered with Mozzarella Cheese. Served with a side of Spaghetti
- ❖ **Chicken Parmigiana** \$12.95
Fresh Chicken Breast seasoned with Italian Bread crumbs and Sautéed golden brown. Served with a side of Spaghetti
- ❖ **Chicken Marsala** \$14.95
Fresh Chicken Breast simmered in a Mushroom and Marsala Wine Reduction. Served with a side of Spaghetti
- Shrimp Scampi** \$13.95
Large Shrimp sautéed with Butter, Garlic and White Wine. Served over Linguini
- Linguini with Clam Sauce** \$12.95
Clams sautéed in Olive Oil, served in a white wine reduction with Garlic and Fresh Parsley tossed with Linguini
- Fettuccini Alfredo** \$9.95
Fettuccini tossed with Fresh Homemade Alfredo Sauce
Add
Chicken or Broccoli for \$2.00 Add Shrimp for \$3.00
- Chicken Picatta** \$14.95
Seasoned Chicken Breast sautéed in Olive Oil and finished with a White Wine, Lemon and Caper reduction

∞ Anthony's American Burger ∞

The Hearty Traditional Burger

A homemade burger with a toasted bun.

\$6.75

Add any of the following items for an additional \$.50

Mozzarella, Cheddar, Swiss, Blue Cheese, Mushrooms, Onions, Green peppers

∞ Specialty Burgers ∞

Leaning Tower Pizza Burger

Lightly seasoned ground beef patty, with mozzarella and marinara

\$8.95

Palms and Sunshine Hawaiian

Oregano spiced ground beef patty, topped with mozzarella and pineapple

\$8.95

All Burgers served with your choice of Fries or Chips, and a pickle

All burgers served until 3:00

HOUSE WINES

Ca' Brigiano, Italy

Merlot, Cabernet, Chardonnay, Pinot Grigio, White Zinfandel \$5.00

SPARKLING WINES

Zardetto Prosecco (Italy) \$24

Ferrari Brut (Italy) \$40

Zonin Asti Spumante (Italy) \$20

RED WINES

Mark West Pinot Noir (California) \$6 / 20

Frescobaldi Chianti "Castiglioni" (Italy) \$6 / 20

Di Majo Norante Sangiovese (Italy) \$22

Castello di Volpaia Chianti Classico (Italy) \$36

Zenato Valpolicella Classico (Italy) \$26

Campo Viejo Rioja Reserva (Spain) \$25

Wine Men of Gotham Shiraz (Australia) \$25

J. Lohr Merlot (California) \$25

Stephen Vincent Cabernet Sauvignon (California) \$20

WHITE WINES

Biltmore White Zinfandel (North Carolina) \$5 / 18

Hogue White Riesling (Washington) \$6 / 20

Pio Cesare Chardonnay (Italy) \$36

Riondo Pinot Grigio (Italy) \$24

Anselmi Soave "San Vincenzo" (Italy) \$24

Beviamo Moscato (Italy) \$20

St. Supery Sauvignon Blanc (California) \$28

Biltmore Estate Chardonnay (North Carolina) \$20

∞ DOMESTIC BOTTLE BEERS ∞

<i>Budweiser</i> \$2.75	<i>Bud Light</i> \$2.75
<i>Coors Light</i> \$2.75	<i>Michelob Ultra</i> \$2.75
<i>Michelob Amber Bock</i> \$2.75	<i>Michelob Light</i> \$2.75
<i>Michelob</i> \$2.75	<i>Miller Lite</i> \$2.75
<i>Ice House</i> \$2.75	<i>Fat Tire</i> \$4.00
<i>1554 Belgian Ale</i> \$4.00	❖ <i>Flying Dog Raging Bitch</i> \$4.00
<i>Highlands Gaelic Ale</i> \$4.00	<i>Flying Dog Snake Dog</i> \$4.00
❖ <i>Highland St. Terese's Pale</i> \$4.00	<i>Flying Dog Doggie Style</i> \$4.00
<i>Highland Oatmeal Porter</i> \$4.00	<i>Sam Adams</i> \$4.00
<i>Sierra Nevada Pale Ale</i> \$4.00	<i>Sam Adams Light</i> \$4.00
<i>Arrogant Bastard Ale 22oz</i> \$6.50	<i>Coney Island Lager 22oz</i> \$6.50
<i>Sword Swallower 22oz</i> \$6.50	<i>Albino Python 22oz</i> \$6.50

∞ SPECIALTY IMPORTS ∞

<i>New Castle</i> \$4.00	<i>Corona Extra</i> \$4.00
<i>Heineken</i> \$4.00	❖ <i>Morretti Italy</i> \$4.00
❖ <i>Hogarden White Ale</i> \$4.00	<i>Peroni Italy</i> \$4.00
<i>Amstel Light</i> \$4.00	<i>Woodchuck Amber</i> \$4.00
<i>Carlsberg</i> \$4.00	<i>Orginal Sin Hard Cider</i> \$4.00
<i>Guinness</i> \$4.00	❖ <i>Weihenstephaner Orginal</i> \$6.00
<i>Weihenstephaner Dunkel</i> \$6.00	<i>Three Philosophers</i> \$6.00
<i>Magic Hat</i> \$4.00	<i>Laguntias I.P.A</i> \$4.00

Pints ∞ DRAFT BEER ∞ Pitchers

<i>Bud Light</i> \$2.75	<i>Bud Light</i> \$9.00
<i>Michelob Ultra</i> \$2.75	<i>Michelob Ultra</i> \$9.00
<i>Shock Top</i> \$3.00	<i>Shock Top</i> \$10.00
<i>Yuengling</i> \$2.75	<i>Yuengling</i> \$9.00
❖ <i>Nantahala Brewing Company</i> \$4.50	

Ask your server about additional draft beers

☞ BEER DESCRIPTIONS ☞

1554 Enlightened Black Ale- ABV 5.6%

A dark brown beer with good clarity. A smooth, medium chocolate and coffee malt flavor. A medium-full bodied beer with a medium level of carbonation and equal hops bitterness.

Highlands St. Terese's Pale Ale- ABV 5.1%

Golden with a slightly malty body balanced by an assertive American hop flavor. Displays a delicate hop nose from the process of dry hopping. A crisp and refreshing beer perfect for any occasion.

Highlands Gaelic Ale- ABV 5.6%

American Amber / Red Ale: A deep amber colored ale, featuring a rich malty body. This ale is exceptionally balanced between malty sweetness and delicate hop bitterness. The dark amber color is similar to a Scottish Ale, but the flavor is more in the style of an American Amber.

Highland Oatmeal Porter- ABV 5.9%

This is a robust beer black in color, very malty with hints of chocolate-roasted flavor and a well balanced hop character.

Arrogant Bastard Ale- ABV 7.2%

This is an aggressive red-brown ale. Roasty maltiness with a good deal of bitter hops to balance. The finish is noticeably sweet, with notes of caramel and toffee, taking the edge off of the hoppy bitterness.

Sword Swallower- ABV 6.8%

Golden in color with a hint of amber. Nice white head. The hops lead with some citrus and a strong, but non-smooth bitterness. Solid pale malt backbone is nice.

Flying Dog Raging Bitch – ABV 8.3%

Belgian IPA: Pale golden color with white head. Sweet yeast and grainy bread flavors up front then a tropical, raisin, bubble gum flavor ending with a grassy hops flavor. The flavor changes a lot.

Flying Dog Snake Dog – ABV 7.1%

American IPA: A deep, golden amber color. Up front there's a well-balanced presentation of hops, but not too much to overwhelm the palate. Light with a crisp level of carbonation. Very refreshing.

Flying Dog Doggie Style- ABV 5.5%

American Pale Ale: A deep golden amber color with a billowy white head. Expect blends of caramel, fruits, and floral taste. A moderately hopped flavor.

Coney Island Lager- ABV 5.5%

American Amber / Red Lager: A good golden beer, with a reasonable head. Nice taste, not too bitter with hops that are a lot more present than your average lager with a little nod to the malt.

Albino Python- ABV 6.0%

Herbed / Spiced Beer: Moderately clear, light amber color with a pile of white foam. Anise, coriander, white pepper, very dry.

Hogarden White Ale- ABV 4.9%

Witbier: Hazy yellow with fluffy head. Goes down very smooth. Its creamy and the citrus is rather gentle, balancing well with the coriander spices and the wheat. Light and refreshing.

Carlsberg- ABV 5%

German Pilsener: Gold with a tinge of copper. Light bready malts; hay; dry / earthy finish; pretty simple and straightforward. Light-medium feel; high carbonation; refreshing.

Weihenstephaner Dunkel- ABV 5.3%

Dunkelweizen: Pours a hazy copper color with 2+ fingers of head. Starts off with a hint of yeast and darker fruity malts. Goes into a light banana and clove before finishing with more of the yeasty notes

Morretti Italy- ABV 4.6%

Euro Pale Lager: Pours a clear light golden color with a fairly large head. that fades to some lacing. Taste of malt sweetness with a bit of fruit in the background. Mild bitterness with a clean finish.

Peroni Italy- ABV 4.7%

Pale Lager: Pours a crystal clear, bright pale yellow with a white, finger width head. Almost flavorless. Ghostly traces of grain, sweetness and grassy bitterness.

Weihenstephaner Original- ABV 5.1%

Munich Helles Lager: Cloudy, honey-colored beer, with lots of streaming bubbles seen in the glass. Light wheat malts make for a somewhat sweet beer, but not overly so. Very light bitterness, with some citrus.

Three Philosophers- ABV 9.8%

Quadrupel Belgian Style Blend: A dark mahogany that almost looks like a cola. Cherry and plum, followed by dark bread, a little brown sugar, caramel, tart cherries, and some earthiness with just a touch of dark chocolate.

Laguntias IPA- ABV 6.2%

American IPA: A dark yellowish color, hint of orange. pretty clear with white head that fades slowly. Strong citrus with a low bitterness, some sweetness, not complex but very tasty.

Shock Top- ABV 5.2%

Witbier: Golden brown in color with a white medium head. While there is some flavor of wheat malt, hop notes of lemon, and some decent bitterness.

Yuengling- ABV 4.4%

American Amber / Red Lager: Very attractive amber color, thin head barely retains a ring around the edge with active carbonation. Hints of sweetness and some very faint hops come through on the back end.

Green Man IPA- ABV 6%

Light copper. Herbal and earthy with a soft fruitiness. A touch of grapefruit and pithy bitterness. Balanced and easy.

Shiva IPA- ABV 6%

American IPA: Pours a transparent slightly cloudy amber. The taste is bitter, slightly watery, there's slight citrus and piney flavor.

Dirty Girl Blonde, Nantahala Brewing Company- ABV 5.75%

Golden / Blonde Ale: Hazy yellow, frothy white head, drippy lace. Dry pale malt aroma, floral hops. Pale malt flavor, nice sweetness balanced by a light bitterness, light bitter finish.