

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

PORK POUTINE ^{NEW} 12.95
french fries topped with italian roast pork, au jus, caramelized onions, and baked with mozzarella

ROASTED PEPPERS 12.00
roasted-in-house red bell peppers sauteed with garlic confit and served with crostini

FRENCH FRIES 5.50

CHEESE FRIES 6.99

MOZZARELLA FRIES 7.99

PIZZA FRIES 8.50

ONION RINGS 7.50

MOZZ STICKS 9.99

MEATBALLS (2) 6.00

SAUSAGE (2) 6.00

GRILLED CHICKEN 9.00

CHICKEN CUTLET 10.00

CHICKEN TENDERS 10.00

GARLIC BREAD 4.95

BAKED POTATO 4

GARLIC MASHED POTATOES 6

SAUTEED SPINACH 7

BROCCOLI 6

MIXED VEGETABLES 6

BROCCOLI RABE 8

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

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

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

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

WEDGE SALAD med 8 lg 11.50
iceberg wedges, thick-cut bacon, tomatoes, croutons, crumbled gorgonzola, & blue cheese dressing

ROASTED BEET SALAD med 10.75 lg 13.50
red and gold beets, goat cheese, avocado, basil, red onion, and walnuts on a bed of arugula

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.

ENTREES

CHICKEN PARMIGIANA 20.99

thin chicken cutlet baked with mozzarella & marinara with a side of spaghetti

EGGPLANT PARMIGIANA 18.50

thinly sliced eggplant baked with mozzarella & marinara served with a side of spaghetti

VEAL PARMIGIANA 27.95

thin veal cutlet baked with mozzarella & marinara. served with a side of spaghetti

16 OZ BONE-IN RIBEYE STEAK 44.00

grilled 16 oz Hereford certified bone-in ribeye finished with a compound herb butter and served with grilled asparagus & garlic mashed potatoes

CHICKEN PICCATA 20.99

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

CHICKEN CACCIATORE 20.99

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

CHICKEN MARSALA 21.99

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

LINGUINE AND CLAMS 21.99

littleneck and baby clams with your choice of white-wine lemon sauce or marinara

LEMON & HERB SALMON 23.5

salmon fillet grilled and finished with fresh herbs and lemon zest. served with a side of broccoli

SHRIMP SCAMPI 21.50

white wine lemon sauce served over homemade linguine

LOBSTER RAVIOLI 21.99

homemade lobster-stuffed ravioli in a blush sauce

SEAFOOD ALFREDO 28.99

shrimp & scallops in alfredo sauce over linguine

PASTA DI MARE 28.50

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

SPAGHETTI & MEATBALLS 17.50

all made by hand. Served in our marinara sauce

CHEESE RAVIOLI 16.50

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

LASAGNA 19.99

homemade pasta layered with bolognese sauce, ricotta, and mozzarella

BAKED ZITI 18.99

homemade ziti baked with bolognese sauce, ricotta, and mozzarella

RIGATONI AL FORNO 19.99

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

MANICOTTI 16.99

pasta stuffed with ricotta and baked with mozzarella and marinara

PROSCIUTTO & PEAS 17.50

served in a pink vodka with penne

VEGETABLE PENNE PRIMAVERA 17.99

carrots, zucchini, spinach, mushrooms, and broccoli. served in a garlic and oil sauce

ANGELHAIR POSITANO 17.99

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

CHICKEN ALFREDO 24.99

grilled chicken and broccoli served in alfredo sauce with fettucine

BURRATA & PESTO 24.50

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

MUSHROOM & PEAS RISOTTO ^{NEW} 16.25

carnaroli rice sauteed with mushrooms and green peas in a white wine butter sauce.

SHRIMP & ASPARAGUS RISOTTO ^{NEW} 23.50

shrimp and asparagus sauteed with carnaroli rice in a scampi sauce.

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.....	+\$2
PINK VODKA SAUCE.....	+\$2.5
PESTO.....	+\$3.5
ALFREDO.....	+\$4
RED MUSHROOM SAUCE...	+\$4
BOLOGNESE MEAT SAUCE.	+\$4

ADD-ONS (OPTIONAL)

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

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.

SANDWICHES

CHEESESTEAK 15.50

CHICKEN CHEESESTEAK 12.50

BUFFALO CHICKEN CHEESESTEAK 12.95

chickensteak with buffalo sauce and blue cheese dressing

PIZZA STEAK 17.50

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 12.50

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

HOAGIES

includes lettuce, tomato, and onion

ITALIAN HOAGIE 12.95

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

TURKEY HOAGIE 11.95

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

ROAST PORK 12.75

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

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 14.95

with broccoli rabe 14.95

CHICKEN CAESAR WRAP 12.50

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

FOCACCIA PANINI

served on our homemade focaccia bread

TURKEY, APPLE, & BRIE 14.50

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

CHICKEN PESTO 14.50

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

TURKEY & AVOCADO BLT 13.95

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

THE PARMS

baked with mozzarella and marinara tomato sauce on a long roll

EGGPLANT PARM 13.95

CHICKEN PARM 13.50

MEATBALL PARM 14.50

SAUSAGE PARM 11.95

VEAL PARM 19.50

* A 3% credit card processing fee is applied to all checks, unless using cash.

* 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.

PIZZA

	SMALL 12"	LARGE 16"	SICILIAN
PLAIN	11.99	17.25	19.99
WHITE	11.99	17.25	19.99
MARGHERITA	13.50	18.99	22.99
TOMATO PIE	N/A	N/A	17.99
GLUTEN FREE	15.25	N/A	N/A
REGULAR TOPPINGS	1.50	2.50	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	19.99
SPECIAL <i>pepperoni, sausage, ham, salami, green peppers, mushrooms, onions</i>	17.99	27.25	33.99
VEGETARIAN <i>mushrooms, onions, green peppers, tomatoes, spinach & broccoli</i>	17.99	27.25	33.99
TOMATO PESTO <i>pesto, tomatoes, fresh mozzarella, on a white base</i>	16.49	24.95	32.75
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>	17.99	24.95	31.99
BUFFALO CHICKEN <i>chickensteak, hot sauce, blue cheese, American, mozzarella</i>	17.99	24.95	31.99
PROSCIUTTO ARUGULA <i>fresh mozzarella, prosciutto di Parma, arugula, balsamic glaze, Parmigiano Reggiano</i>	17.99	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>	16.49	23.75	29.24
THE KENNETT <i>mushrooms, fried onions, capers, rosemary, romano, mozzarella on a white base</i>	16.49	22.95	32.75
CHICKEN BACON RANCH <i>grilled chicken, bacon, and ranch dressing on a white base</i>	19.95	27.50	33.99

REGULAR TOPPINGS

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

GOURMET TOPPINGS

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

CHICKEN OR STEAK

Steak
Chicken steak
Grilled Chicken
Breaded Chicken
Meatballs

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

KIDS SPAGHETTI OR PENNE

- Marinara 6
- Butter 6
- Meat Sauce 8
- Alfredo Sauce 8

SLICE OF PIZZA 3.54

SPAGHETTI & MEATBALL (1) 9

CHEESE RAVIOLI (3) 10

MAC & CHEESE 7

CHICKEN FINGERS & FRIES 8.5

KIDS GNOCCHI MARINARA 9

BEVERAGES

SOFT DRINKS 3

Pepsi, Diet Pepsi, Starry, Root Beer, Ginger Ale, Lemonade, Cherry Pepsi

ACQUA PANNA MINERAL WATER 5

SAN PELLEGRINO SPARKLING 5

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

BUONA SERA \$10

Seedlip Grove 42, Zero Proof Aperitif, fresh lime, pomegranate syrup, orange

ANTI AGITA \$7

ginger, fresh lemon, thyme & bayleaf infused honey, cucumber soda, spicy bitters

LA BANDIERA (THE FLAG) \$7

LOW ABV <1% – matcha green tea, peychaud's bitters, basil, club

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