

## ANTIPASTI E INSALATE

### **ANTIPASTO TRADIZIONALE**

Imported Italian cured meats, cheeses, preserved vegetables and olives **\$18.00**

### **CAPRESE**

Fresh mozzarella and tomato salad, dressed with extra virgin olive oil and basil **\$12.00**

### **INVOLTINI DI MELANZANE**

Rolled eggplant stuffed with ricotta cheese and basil, baked in brick oven with plum tomato sauce and parmigiano cheese **\$12.00**

### **CALAMARI FRITTI**

Semolina crusted fried calamari with mixed greens drizzled with a citrus honey vinaigrette **\$14.00**

### **FOCACCINA CON CAPRINO**

Flat aromatic bread topped with mixed green salad, goat cheese, fresh cherry tomatoes and grilled zucchini **\$12.00**

### **RIBBOLLITA SOUP**

Tuscany bread soup with seasonal vegetables, cannellini beans, pancetta and parmigiano cheese **\$8.50**

### **MISTO VERDE**

Mixed greens, cherry tomatoes tossed with balsamic vinegar and extra virgin olive oil **\$7.00**

### **INSALATA ALLA CESARE**

Fresh Romaine lettuce tossed with traditional Italian Cesare dressing and toasted croutons **\$7.00**

### **COZZE PICCANTI**

Sautéed mussels in a spicy plum tomato sauce and roasted garlic **\$12.00**

### **ARUGULA E GAMBERI**

Fresh Arugula tossed white balsamic vinaigrette, grilled shrimp and shave parmigiano cheese **\$13.00**

## PIZZERIA

### **MARGHERITA**

Fresh homemade mozzarella, plum tomato sauce and fresh basil drizzled with extra virgin olive oil **\$13.00**

### **NAPOLETANA**

Authentic Neapolitan, with fresh plum tomato sauce, aromatic oregano and roasted garlic **\$12.50**

### **CARCIOFI E PORCINI**

Artichoke hearts, imported Italian porcini mushrooms, fresh homemade mozzarella, fresh cherry tomatoes, finished with white truffle oil **\$17.00**

### **AMALFITANA**

Smoked mozzarella, fresh cherry tomatoes and fresh arugula **\$15.00**

### **SALSICCIA E BROCCOLETTI**

Homemade Italian sausage, broccoli rabe, fresh homemade mozzarella and fresh cherry tomatoes **\$16.50**

### **VESUVIO**

Fresh homemade mozzarella, roasted peppers, ricotta cheese, cherry tomatoes, finished with fresh sliced prosciutto **\$16.50**

### **IL MARINARO**

Sautéed shrimp with smoked mozzarella, fresh cherry tomatoes, topped with fresh arugula **\$16.50**

### **LA CAPRICCIOSA**

Homemade Italian sausage, mushrooms, artichoke hearts and fresh homemade mozzarella with a plum tomato sauce **\$16.50**

*Additional toppings will be charged accordingly.*

## PRIMI PIATTI DAL FORNO

### ***FUSILLI AL TEGAMINO***

Brick oven baked fusilli pasta, sautéed eggplant, zucchini, roasted peppers in a plum tomato sauce topped with goat cheese and basil **\$17.00**

### ***LINGUINE AL FRUTTI DI MARE***

Linguine pasta with clams, mussels, calamari and shrimp sautéed in a plum tomato sauce baked in parchment paper **\$21.00**

### ***RIGATONI SALSICCIA E RICOTTA***

Homemade style rigatoni pasta with Italian sausage and sweet onions, in a plum tomato sauce topped with ricotta cheese **\$18.00**

### ***GNOCCHI DI PATATE***

Homemade potato dumplings baked in a brick oven with plum tomato sauce topped with mozzarella cheese and basil **\$16.50**

### ***LINGUINE CON VONGOLE***

Linguine pasta with sautéed clams, fresh cherry tomatoes in a garlic white wine sauce **\$18.00**

### ***LINGUINE CON PUTTANESCA DI CALAMARI***

Linguine pasta with sautéed fresh calamari, olives, capers in a fresh tomato garlic sauce **\$17.00**

### ***RIGATONI ALLA BOSCAIOLA***

Rigatoni pasta sautéed with mushrooms, sweet peas, onions, Italian ham in a plum tomato mascarpone sauce **\$17.00**

### ***FETTUCCINI POSITANO***

Homemade style fettuccini pasta with sautéed sea scallops, shrimp and arugula in roasted garlic and fresh cherry tomatoes sauce **\$22.00**

### ***RISOTTO DEL GIORNO***

Daily special Italian Risotto **\$M.P.**

## SECONDI PIATTI

### ***\*POLLO ARROSTO***

Brick oven roasted chicken with garlic and herbs, roasted potato and string beans **\$19.00**

### ***\*PESCE SPADA ALLA GRIGLIA***

Wood grilled swordfish with fresh mixed greens, pickled red onions and orange citrus sauce **\$23.00**

### ***\*SALTIMBOCCA DI POLLO***

Seared chicken breast topped with Parma prosciutto and fontina cheese in a Madeira mushroom wine sauce with sautéed garlic spinach **\$19.00**

### ***\*VITELLO AI FUNGHI E CARCIOFI***

Pan seared veal Scalopini with sautéed mushrooms, artichoke hearts, roasted potatoes and string beans in sweet wine demiglaze **\$24.00**

### ***\*MAIALE IN AGRODOLCE***

Grilled pork chop with roasted potato, spinach over red and yellow peppers vinegrette **\$23.00**

## CONTORNI DI VEGETALI

Sautéed brocoli rabe with garlic and extra virgin olive oil	<b>\$7.50</b>
Roasted Pepper Salad	<b>\$6.50</b>
Roasted Potatoes	<b>\$5.50</b>
Sautéed String beans with garlic and extra virgin olive oil	<b>\$6.50</b>

## DOLCE DEL GIORNO

Homemade Cannoli and Tiramisu

***Before placing your order, please inform your server if anyone in your party has a food allergy.***

***\*Consuming raw/undercooked animal products may increase your risk of food borne illness.***

***Minimum - One Entree per person – No splitting – We accept orders to go.***

***20% Gratuity added on all parties of five or more***

**[www.AnticoFornoBoston.com](http://www.AnticoFornoBoston.com)**