

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 **\$11.00**

INVOLTINI DI MELANZANE

Rolled eggplant stuffed with ricotta cheese and basil, baked in brick oven with plum tomato sauce and parmigiano cheese **\$11.00**

CALAMARI FRITTI

Semolina crusted fried calamari with mixed greens drizzled with a citrus honey vinaigrette **\$13.00**

FOCACCINA CON CAPRINO

Flat aromatic bread topped with mixed green salad, goat cheese, fresh cherry tomatoes and grilled zucchini **\$11.00**

RIBBOLLITA SOUP

Tuscany bread soup with seasonal vegetables, cannellini beans, pancetta and parmigiano cheese **\$7.50**

MISTO VERDE

Mixed greens, cherry tomatoes tossed with balsamic vinegar and extra virgin olive oil **\$6.00**

INSALATA ALLA CESARE

Fresh Romaine lettuce tossed with traditional Italian Cesare dressing and toasted croutons **\$6.00**

COZZE PICCANTI

Sautéed mussels in a spicy plum tomato sauce and roasted garlic **\$11.00**

ARUGULA E GAMBERI

Fresh Arugula tossed white balsamic vinaigrette, grilled shrimp and shave parmigiano cheese **\$12.00**

PIZZERIA

MARGHERITA

Fresh buffalo mozzarella, plum tomato sauce and fresh basil drizzled with extra virgin olive oil **\$12.00**

NAPOLETANA

Authentic Neapolitan, with fresh plum tomato sauce, aromatic oregano and roasted garlic **\$11.50**

CARCIOFI E PORCINI

Artichoke hearts, imported Italian porcini mushrooms, fresh buffalo mozzarella, fresh cherry tomatoes, finished with white truffle oil **\$16.00**

AMALFITANA

Smoked mozzarella, fresh cherry tomatoes and fresh arugula **\$14.00**

SALSICCIA E BROCCOLETTI

Homemade Italian sausage, broccoli rabe, fresh buffalo mozzarella and fresh cherry tomatoes **\$15.50**

VESUVIO

Fresh imported buffalo mozzarella, roasted peppers, ricotta cheese, cherry tomatoes, finished with fresh sliced prosciutto **\$15.50**

IL MARINARO

Sautéed shrimp with smoked mozzarella, fresh cherry tomatoes, topped with fresh arugula **\$15.50**

LA CAPRICCIOSA

Homemade Italian sausage, mushrooms, artichoke hearts and fresh imported buffalo mozzarella with a plum tomato sauce **\$15.50**

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 **\$16.00**

LINGUINE AL FRUTTI DI MARE

Linguine pasta with clams, mussels, calamari and shrimp sautéed in a plum tomato sauce baked in parchment paper **\$20.00**

RIGATONI SALSICCIA E RICOTTA

Homemade style rigatoni pasta with Italian sausage and sweet onions, in a plum tomato sauce topped with ricotta cheese **\$17.00**

GNOCCHI DI PATATE

Homemade potato dumplings baked in a brick oven with plum tomato sauce topped with mozzarella cheese and basil **\$15.50**

LINGUINE CON VONGOLE

Linguine pasta with sautéed clams, fresh cherry tomatoes in a garlic white wine sauce **\$17.00**

LINGUINE CON PUTTANESCA DI CALAMARI

Linguine pasta with sautéed fresh calamari, olives, capers in a fresh tomato garlic sauce **\$16.00**

RIGATONI ALLA BOSCAIOLA

Rigatoni pasta sautéed with mushrooms, sweet peas, onions, Italian ham in a plum tomato mascarpone sauce **\$16.00**

FETTUCCINI POSITANO

Homemade style fettuccini pasta with sautéed sea scallops, shrimp and arugula in roasted garlic and fresh cherry tomatoes sauce **\$21.00**

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 **\$18.00**

****PESCE SPADA ALLA GRIGLIA***

Wood grilled swordfish with fresh mixed greens, pickled red onions and orange citrus sauce **\$22.00**

****SALTIMBOCCA DI POLLO***

Seared chicken breast topped with Parma prosciutto and fontina cheese in a Madeira mushroom wine sauce with sautéed garlic spinach **\$18.00**

****VITELLO AI FUNGHI E CARCIOFI***

Pan seared veal Scalopini with sautéed mushrooms, artichoke hearts, roasted potatoes and string beans in sweet wine demiglaze **\$23.00**

****MAIALE IN AGRODOLCE***

Grilled pork chop with roasted potato, spinach over red and yellow peppers vinegrette **\$22.00**

CONTORNI DI VEGETALI

Sautéed brocoli rabe with garlic and extra virgin olive oil **\$7.00**

Roasted Pepper Salad **\$6.00**

Roasted Potatoes **\$5.00**

Sautéed String beans with garlic and extra virgin olive oil **\$6.00**

DOLCE DEL GIORNO

Homemade Cannoli and Tiramisu

****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