

Salad - Soup - Sandwiches

ANTIPASTO TRADIZIONALE

Imported Italian cured meats, cheeses, preserved vegetables and olives
\$10.00

INVOLTINI DI MELANZANE

Rolled eggplant stuffed with ricotta cheese and basil, baked in brick oven with plum tomato sauce and parmigiano cheese
\$ 8.00

FOCACCINA CON CAPRINO

Flat aromatic bread topped with mixed green salad, goat cheese, fresh roasted cherry tomatoes and grilled zucchini
\$ 9.50

CAPRESE

Fresh mozzarella and tomato salad, mixed greens, toasted bread, dressed with extra virgin olive oil and basil
\$ 8.00

RIBBOLLITA SOUP

Traditional Tuscany bread soup with seasonal vegetables, cannellini beans, pancetta and parmigiano cheese drizzled with extra virgin olive oil
Cup **\$4.00** / bowl **\$7.00**

MISTO VERDE

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

INSALATA ALLA CESARE

Fresh Romaine lettuce tossed with traditional Italian Cesare dressing and Tuscany bread
\$ 6.00

COZZE PICCANTI

Sautéed mussels in a spicy plum tomato sauce
\$ 8.00

***CROSTONE CON POLLO**

Grilled chicken breast topped with smoked mozzarella cheese, sliced tomato and roasted peppers served on grilled peasant bread with mixed greens salad
\$ 8.50

***ARROSTO DI AGNELLO**

Brick oven roasted lamb sandwich with sautéed Calabrese style Peppers and onions served on grilled peasant bread with mixed greens salad **\$ 9.00**

PASTA

LINGUINE AL FRUTTI DI MARE

Linguine pasta with clams, mussels, calamari and shrimp sautéed in plum tomato sauce baked in parchment paper
\$14.00

RIGATONI SALSICCIA E RICOTTA

Homemade style rigatoni pasta with Italian sausage and sweet onions, in plum tomato sauce topped with ricotta cheese
\$11.00

GNOCCHI DI PATATE

Homemade potato dumpling baked in a brick oven with plum tomato sauce topped with mozzarella cheese and basil
\$11.00

LINGUINE CON VONGOLE

Linguine pasta with sautéed clams, fresh cherry tomatoes in a garlic white wine sauce
\$11.50

FUSILLI AL TEGAMINO

Brick oven baked fusilli pasta, sautéed eggplant, zucchini, roasted peppers in a plum tomato sauce topped with goat cheese and basil
\$10.00

RIGATONI ALLA BOSCAIOLA

Rigatoni pasta sautéed with mushrooms, sweet peas, onions, Italian ham in plum tomato mascarpone sauce
\$11.00

FETTUCCINI PANNA E PROSCIUTTO

Fettuccini pasta with imported Italian ham in a cream sauce
\$10.00

RISOTTO DEL GIORNO

Daily special Italian Risotto
\$15.00

PIZZERIA

MARGHERITA

Fresh buffalo mozzarella, plum tomato sauce and fresh basil drizzled with extra virgin olive oil
\$ 9.00

NAPOLETANA

Authentic Neapolitan, with fresh plum tomato sauce, aromatic oregano and roasted garlic
\$ 8.00

AMALFITANA

Smoked mozzarella, fresh cherry tomatoes and fresh arugula
\$10.00

LA CAPRICCIOSA

Homemade Italian sausage, mushrooms, artichokes hearts and fresh imported buffalo mozzarella with a plum tomato sauce
\$11.50

LA VEGETARIANA

Fresh buffalo mozzarella with mixed grilled vegetables
\$ 9.00

LA QUATTRO STAGIONI

Smoked mozzarella, plum tomato sauce, Italian ham, spinach and mushrooms
\$10.50

TRADIZIONALE

Fresh buffalo mozzarella, plum tomato sauce, onions, homemade Italian sausage and pepperoni
\$11.00

Additional toppings will be charged accordingly.

DOLCE DEL GIORNO

Homemade Tiramisu & Canolli

To go orders accepted!

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

Minimum - One Entree per person - No splitting

20% Gratuity added on all parties of five or more

www.AnticoFornoBoston.com