

# ANTICO FORNO

Happy New Year!

New Year's Eve Menu, Monday December 31<sup>st</sup>, 2007

## ANTIPASTI E INSALATE

### **ANTIPASTO TRADIZIONALE**

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

### **CAPRESE**

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

### **INVOLTINI DI MELANZANE**

Rolling 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 \$13.50

### **FOCCACCINA CON CAPRINO**

Flat aromatic bread topped with mixed greens salad, goat cheese, fresh cherry tomatoes and grilled zucchinis \$12.50

### **MISTO VERDE**

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

## PIZZERIA

### **MARGHERITA**

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

### **VESUVIO**

Fresh imported buffalo mozzarella, roasted peppers, ricotta cheese, cherry tomatoes, finished with fresh sliced prosciutto \$16.00

### **LA CAPRICCIOSA**

Homemade Italian sausage, mushrooms, artichokes hearts and fresh imported buffalo mozzarella with a plum tomato sauce \$16.00

### **SALSICCIA E BROCCOLETTI**

Homemade Italian sausage, broccoli rabe, fresh buffalo mozzarella and fresh cherry tomatoes \$16.00

### **AMALFITANA**

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

Additional toppings will be charged accordingly.

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

Minimum – One Entrée per person – No splitting  
20% Gratuity added on all parties of five or more

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

## PRIMI PIATI DAL FORNO

### **FUSILLI AL TEGAMINO**

Brick oven baked fusilli pasta, sautéed eggplant, zucchini, roasted peppers in plum tomato sauce topped with goat cheese and basil \$16.00

### **RAVIOLI DI ARAGOSTA**

Homemade lobster ravioli with sautéed shallots and fresh crab meat in a creamy tomato sauce with onions \$22.00

### **GNOCCHI DI PATATE**

Homemade potato dumpling baked in a brick oven with plum tomato sauce topped with mozzarella cheese and basil \$16.00

### **LINGUINE CON VONGOLE**

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

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

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

### **RIGATONI SALSICCIA E RICOTTA**

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

### **RISOTTO DEL GIORNO**

Arborio rice tossed with porcini mushrooms, asparagus, pancetta, finished with white truffle oil \$24.00

## SECONDI PIATI

### **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 Scallopini with sautéed mushrooms, artichoke hearts, roasted potatoes and string beans in sweet wine demiglaze \$24.00

### **SALMONE IN PADELLA**

Pan seared Atlantic salmon with sautéed asparagus and mashed potatoes in a tarragon sauce \$23.00

### **ARISTA DI MAIALE**

Roasted rosemary crust pork loins with sautéed spinach and mashed potatoes in red wine demiglaze \$25.00

## CONTORINI DI VEGETALI

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

Roasted peppers 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