

Antonello

ANTIPASTI

HOMEMADE ROSEMARY INFUSED FRENCH FRIES \$10

***POLPETTE CON STRACCIATELLA \$26** Homemade tomato braised meatballs, pecorino cheese, sweet basil, topped with burrata filling

CALAMARI FRITTI \$26 Local caught calamari lightly fried, served with spicy tomato sauce

CARPACCIO DI POLIPO \$32 Slow cooked Spanish octopus, thinly sliced drizzled with lemon infused olive oil and pink peppercorns

CARPACCIO ORIGINALE \$32 Prime filet of beef tenderloin, thinly sliced drizzled with fresh lemon, capers, organic olive oil, Parmigiano

***PROSCIUTTO E BURRATA \$29** 24-month aged black label prosciutto San Daniele served with imported Pugliese burrata and mixed olives

***FOCACCIA DI RECCO \$28** Thin sheets of focaccia stuffed with mixed Italian cheeses, with 24-month aged black label prosciutto San Daniele

GAMBERI ALLA GRIGLIA \$32 Grilled fresh New Caledonian blue shrimp, drizzled with Sicilian olive oil and fresh herbs

SOUP

ORIGINAL CHICKEN SOUP \$14 Chicken consommé, shredded free range chicken and pastina

***LENTIL SOUP \$15** Imported green lentils, assorted vegetables and extra virgin olive oil

***PASTA FAGIOLI \$15** Slow cooked assorted beans, San Marzano tomatoes and vidalia onion, served with tubetti pasta

MINISTRONE \$15 Variety of garden vegetables cooked with cannellini beans and tubetti pasta, drizzled with Ligurian olive oil

SALAD

DELLA CASA \$15 Mixed greens, mandarin oranges, toasted almonds, feta cheese, red wine vinaigrette

CAESAR \$17 Romaine lettuce, homemade anchovy dressing, focaccia croutons, fried capers (**+\$3 Add anchovies**)

CAPRESE \$21 Vine ripened tomatoes, imported buffalo mozzarella from Puglia, sweet basil, balsamic glaze

***ANTONELLO SALAD \$21 (Mr. Corradini's Favorite)** Bibb lettuce, crispy apples, gorgonzola, organic Trufflebert Farms hazelnut, crispy pancetta

***SPINACH SALAD \$18** Red onions, baby heirloom tomatoes, sliced mushroom, crispy bacon (**\$26 Flambé for 2**)

PANZANELLA SALAD \$18 Toasted focaccia bread made in house, heirloom tomatoes, cucumber, bell peppers, feta cheese and sweet basil

PASTA

SPAGHETTI SEGERSTROM \$18 Mr. Segerstrom's favorite spaghetti marinara finished with European butter and parmesan

CAPPELINI CHECCA \$24 Angel hair pasta sautéed with vine ripened tomatoes, garlic and sweet basil sprinkled with toasted bread crumbs

***FETTUCCHINI BOLOGNESE \$26** Homemade egg fettuccini cooked with Angus Beef ragù, (Antonello's Original Recipe)

BURRATA RAVIOLI \$32 Homemade Pugliese burrata ravioli in a mascarpone sauce with Trufflebert Farms hazelnuts, (**+\$12 black truffle shavings**)

***RAVIOLI DI MAMMA PINA \$31** Miniature braised Wagyu beef raviolini served with Angus beef ragù (Antonello's Original Recipe)

GNOCCHI DI RICOTTA \$30 Homemade ricotta dumplings served in a slow cooked San Marzano tomato sauce with imported fontina cheese

***ORECCHIETTE \$29** Barolo braised homemade Italian sausage served with broccolini and imported Pecorino Romano

LINGUINE VONGOLE \$32 Linguine pasta with Manila clams, white wine, garlic, fresh parsley and drizzled with Tuscan olive oil

SPAGHETTI ALLA PESCATORA \$59 San Marzano tomatoes, New Caledonian shrimp, mussels, clams, scallops, **half Caribbean lobster tail**

LASAGNA \$30 Just like mama made!

PAPPARDELLE \$36 (The late Kobe Bryant's Favorite!) Barolo wine braised shredded Wagyu short ribs, served with homemade egg pasta

RISOTTO PORCINI \$35 Imported porcini mushrooms, imported butter and Parmesan, served in a Parmesan basket (**+\$12 add black truffle shaving**)

SPAGHETTI CACIO E PEPE \$24 Spaghetti pasta with toasted cracked black pepper, Pecorino Romano cheese and European butter

***SPAGHETTI AND MEATBALL \$32** Homemade tomato braised meatballs with pecorino cheese and sweet basil served with spaghetti

RAVIOLI DI MAGRO \$29 Homemade spinach and imported Sicilian ricotta ravioli served in our slow cooked San Marzano tomato sauce

***ROTELLE \$33** Homemade pasta rolled with bechamel, prosciutto cotto and mozzarella cheese served in a light tomato vodka cream sauce

MAIN COURSE

POLLO PARMIGIANO \$32 Thinly pounded breaded chicken breast, San Marzano tomatoes, imported Italian mozzarella, with spaghetti marinara

LEMON SOLE \$36 Fresh filet of sole grilled, served with lemon butter sauce, potato puree and broccoli

VEAL PICCATA \$44 Veal scallopini served with a lemon, butter and caper sauce

SALMON \$39 Baked filet of pistachio crusted salmon served with thinly sliced grilled vegetables brushed with Tuscan olive oil

CHILEAN SEA BASS \$58 Grilled Chilean sea bass, parmesan risotto with light saffron cream sauce, topped with grilled New Caledonian shrimp

OSSO BUCCO \$60 Braised free range veal shank, served with saffron risotto and broccoli

***LAMB CHOPS \$65** Grilled Australian lamb chops, pecorino crust, Barolo wine reduction, served with roasted potatoes Brussels sprouts

FILETO \$67 8 oz. Prime Certified Angus filet with mixed peppercorn sauce, served with seasonal vegetables

ZUPPA DI PESCE \$65 Alaskan cod, salmon, mussels, clams, New Caledonia shrimp, scallops, tomato broth, crostini, **half Caribbean lobster tail**

***PORK CHOP \$54** Roasted Berkshire Farms double cut pork chop topped with caramelized onions, served in Barolo wine reduction

VERDURE ALLA GRIGLIA \$24 Grilled vegetable plate drizzled with fig balsamic glaze and sprinkled with feta cheese

SIDES

ASPARAGUS GRATIN \$16 Parmigiana gratin

EGGPLANT PARMIGIANO \$16 San Marzano tomatoes, sweet basil, mozzarella cheese

***BRUSSELS SPROUTS (TO DIE FOR!) \$16** Pancetta, honey, balsamic glaze

HOMEMADE ANTONELLO'S TRUFFLE FRIES \$22

* Contains Pork

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Corkage fee is \$35. No Exceptions. Thank you for your understanding!

CHEF SALVATORE RECOMMENDS

MOZZARELLA IN CAROZZA \$16

Fresh mozzarella, breaded and deep fried served with San Marzano tomato sauce

AHI TUNA CARPACCIO \$28

Thinly sliced sushi grade Ahi tuna with extra virgin olive oil, served with fennel and blood orange vinaigrette

LOBSTER RAVIOLI \$56

Lobster ravioli and butter poached New Caledonia shrimp served in a light mascarpone sauce

BRANZINO ALL'ERBE \$54

Grilled European sea bass, organic olive oil, fresh herbs, lemon, seasonal vegetables

DOVER SOLE \$75

Grilled Dover sole fileted tableside with a side of lemon caper sauce and seasonal vegetables

BISTECCA FIORENTINA \$67

Australian Wagyu ribeye, thinly sliced and brushed with fresh herbs, served with roasted potato and asparagus

VEAL CHOP MILANESE \$75

Breaded veal chop pounded thin, arugula, cherry tomatoes, Parmigiano-Reggiano

COPULA DI CIOCCOLATO \$16

Chocolate ganache dome filled with chocolate mousse, served with homemade berry sauce

FEATURED COCKTAILS \$16

BERRY MULE

Fresh berries, lime juice, vodka and ginger beer

PEAR MARTINI

Grey Goose Poire, elderflower liqueur, pear nectar, splash of moscato

ITALIAN MARGARITA

Tequila, sweet and sour, triple sec, amaretto liqueur float

REBEL OLD FASHIONED

Rebel straight rye whiskey, spice infused simple syrup, Angostura bitters, dash of water

FEATURED WINE

Limited Stock

#994 Elouan Chardonnay \$9/Glass \$32/Bottle

Oregon 2020

#747 Treana Sauvignon Blanc \$58 \$42

California 2022

#766 Levendi "Mystique" Merlot \$88 \$69

Napa 2022

#732 Hess Collection Allomi Pinot Noir \$113 \$89

Napa 2022

#744 Hess Collection Allomi Cabernet Sauvignon \$96 \$69

Napa 2022