



*Ann & Tony's  
Restaurant*

est. 1927

Five Generations

*Celebrating Over 80 Years*

# appetizers

Fried Calamari	16.	Eggplant Rollatini	9.
		<i>stuffed w/ mozzarella &amp; ricotta</i>	
Hot Antipasto	15.	Stuffed Artichoke Hearts	10.
<i>shrimps, mussels, clams, rolled eggplant</i>		<i>stuffed w/ a seasoned breadcrumb</i>	
Cold Antipasto	15.	Baked Mussels or Clams	10.
<i>prosciutto, mozzarella, sopressata, provolone</i>		Mozzarella & Roasted Peppers	9.
Chicken Fingers	8.	Shrimp Cocktail	9.
Mozzarella in Carozza	8.	Seafood Salad	16.
<i>fried italian bread stuffed w/ mozzarella</i>		<i>calamari, shrimp, scungilli &amp; scallops</i>	
Clams Casino.	10.	Garlic Bread	8.
<i>stuffed w/ bacon &amp; roasted peppers</i>		<i>(w/ mozzarella cheese add \$1)</i>	
Stuffed Mushrooms	8.	Pasta Fagioli	7.
<i>stuffed w/ meat in tomato sauce</i>			
Mussels or Clams Posillipo	15.		
<i>your choice of 1 or mixed</i>			

*Sometimes in the Rush of Business Life, We Fail to Say Thanks Loud Enough. However You Can be Sure Your Patronage is Never Taken for Granted. To Please You is Our Desire, To Serve You is Our Priveledge.*

*- The Staff and Management -*

# chicken

# veal

Chicken Parmigiana 16.  
*breaded & topped w/mozzarella & plum tomato*

Chicken scarpariello 17.  
*sauteed w/ garlic & peppers in a vinegar & white wine sauce*

Chicken Cacciatore 17.  
*sauteed w/plum tomato, onions, mushrooms, white wine sauce*

Chicken Francese 16.  
*dipped in egg batter, sauteed w/white wine, & lemon sauce*

Chicken Cardinale Alla Joe 19.  
*prosciutto, mozzarella, roasted pepper, & mushroom sauce*

Chicken Trestina 18.  
*chopped artichoke hearts, peas, & prosciutto*

Chicken Marsala 17.  
*sauteed in marsala wine w/mushroom sauce*

Chicken Ann & Tony's 19.  
*prosciutto, artichoke hearts, mozzarella, olives, & mushrooms in a white wine sauce*

Veal Parmigiana 18.  
*breaded and topped w/mozzarella & plum tomato*

Veal Marsala 19.  
*sauteed w/ marsala wine in a mushroom sauce*

Veal Pizziola 19.  
*sauteed w/plum tomato, garlic, white wine sauce*

Veal Sorrentino 22.  
*prosciutto, eggplant, mozzarella & plum tomato sauce*

Veal Ann & Tony's 22.  
*prosciutto, artichoke hearts, mozzarella, olives, & mushrooms in a white wine sauce*

Veal Francese 19.  
*dipped in egg batter, sauteed w/white wine and a lemon sauce*

Veal Columbo 22.  
*double dipped egg batter w/prociutto, mozzarella & tomato in a creamy brandy sauce*

*All of the Above Served with Salad and a Side of Vegetable or Pasta Marinara.  
Sauce Substitutes \$4 extra. Add Gorgonzola to Your Salad For \$2 Per Person.*

# *pasta*

Baked Ziti <i>Add Meatballs or Sausage</i>	14.	Angel Hair Pesto <i>Fresh basil sauce &amp; seasoning</i>	17.
Manicotti <i>Stuffed w/ ricotta cheese Add Meatballs or Sausage</i>	14.	Spaghetti Carbonara <i>Prosciutto, bacon, &amp; onion</i>	17.
Cheese Ravioli <i>Add Meatballs or Sausage</i>	14.	Linguini Clam Sauce <i>(Red or White)</i> <i>Fresh clams, olive oil, &amp; garlic</i>	17.
Meat Ravioli <i>Add Meatballs or Sausage</i>	15.	Fusilli Pappalini <i>Plum tomato, cream, peas, &amp; mushrooms</i>	16.
Spaghetti Oil & Garlic	16.	Penne alla Vodka <i>Plum tomato, vodka &amp; cream</i>	16.
Lasagna <i>Stuffed w/ meat &amp; cheese Add Meatballs or Sausage</i>	16.	Rigatoni w/ Broccoli Di Rabe & Sausage	18.
Gnocchi <i>Topped w/ fresh tomato &amp; basil Add Meatballs or Sausage</i>	15.	Tri-Color Tortellini Bolognese <i>Sauteed w/ chop meat in a creamy brown tomato sauce</i>	16.
Fettuccini Alfredo <i>Butter, parmesan cheese in cream sauce</i>	17.	Farfalle Napoli <i>Eggplant, sun dried tomatoes, artichoke hearts &amp; onions</i>	17.

*All of the Above Served with Salad. Add Gorgonzola to Your Salad For \$2 Per Person. Add Chicken for \$4 or Shrimp for \$5.*

# *fish*

# *italian classics*

Scallops <i>fried or scampi</i>	24.
Clams Posillipo <i>sauteed plum tomato, garlic, &amp; white wine sauce</i>	19.
Mussels Posillipo <i>sauteed w/ plum tomato, garlic, &amp; white wine sauce</i>	19.
Calamari <i>marinara or fra diavolo</i>	19.
Shrimp <i>marinara, fra diavolo, francese, parmigiana or scampi</i>	19.
Shrimps Capri <i>mushrooms, onions, peas, asparagus in a white wine sauce</i>	22.
Shrimp Ann & Tony's <i>dipped in egg batter, sauteed w/ prosciutto and mushrooms</i>	22.
Fry Fish Combo <i>shrimp, calamari, fillet, &amp; scallops</i>	37.
Seafood Combo <i>clams, mussels, shrimps, scallops, calamari, scungilli, crabs, &amp; salmon</i>	37.

Tripe <i>sauteed w/ fresh tomato, basil, onions, &amp; white wine sauce</i>	17.
Eggplant Parmigiana Alla Connie <i>topped w/ mozzarella &amp; fresh tomato</i>	17.
Veal & Chicken Rollatini Combo <i>stuffed w/ prosciutto &amp; mozzarella in a marsala wine and mushroom sauce</i>	27.
Giambotta <i>chicken, veal, sausage, potatoes, peppers, onions &amp; mushrooms in a white wine sauce</i>	37.

*All of the Above Served with Salad and a Side of Vegetable or Pasta Marinara. Sauce Substitutes \$4 extra. Add Gorgonzola to Your Salad For \$2 Per Person.*

# *on the side*

# *childrens menu*

Meatballs	6.
Sausage	6.
Broccoli, Spinach or String Beans	6.
Linguini White/Red Clam Sauce	7.
Penne Alla Vodka	7.
Broccoli di Rabe	Seasonal
Angel Hair Pesto Sauce	7.
Fettuccini Alfredo Sauce	7.
Spaghetti Carbonara Sauce	7.
Fusilli Pappalini Sauce	7.
Spaghetti Oil & Garlic	7.
Rigatoni Alla Danny ( <i>meat sauce</i> )	7.
French fries	5.

Spaghetti & Meatballs	10.
Ravioli & Meatball	10.
Baked Ziti & MeatBall	10.
Chicken Parmigiana & Pasta	12.
Chicken Fingers & French Fries	12.

*For Children 12 & Under*

# *our story*

In 1924, my great-grandfather, Eugene Napolitano came from Italy and opened a clam bar on 188th Street. A few years later, in 1927, he bought a piece of property at 2407 Arthur Avenue, off of 187th Street in the Bronx, and turned it into a Restaurant and Pizzeria. He and his wife Rosa worked the place together which they named "The Roosevelt" until they gave it to their son, Tony (my grandfather). When Tony married, he and his wife Ann decided to change the name to:"Ann and Tony's."

They, along with their 9 year old son Ralph, (my father), ran the business as if it were their home. When visitors came they were treated like family. The food was delicious and if they wanted something that was not on the menu, if we had the ingredients, they could get whatever their hearts desired.

After my grandparent's death, my father Ralph, alongside my mother Vera, took the place over. Out of respect for my father's parents, they kept the "Ann & Tony's" name. In fact, my mother and father still answer to the name of Ann and Tony.

My name is Anthony, named after my grandfather, but people call me "Tony." I have worked with my parents since I was 11 years old, first as a busboy, then as a waiter, and now as a chef. My younger brother Ralph Jr helps me out as much as he can. He has worked here since the age of 14. He is currently a Chiropractor, and he is the first member of our family to break away from the restaurant business, but he will always be here when we need him.(right Ralph?!).

We still up hold the same traditions as our great grandparents did from way back in 1927. We treat every one of our customers like they are a member of our family. We have been in the same location for more then three quarters of a century. We have seen many changes: two World Wars, the fall of the Berlin Wall, the end of the Cold War, and all of the Yankees World Championships. Yet, our family still remains the same, serving you as if you were part of the family. You, our customers, are the reason why we have been here for nearly 80 years, and we salute you.

I often wonder what my great grandfather would say if he were here today. I hope that he would be proud of what his family has accomplished.

Thank you,  
Chef Anthony Napolitano

visit us @ [www.annandtonysonline.com](http://www.annandtonysonline.com)