



*Ann & Tony's
Restaurant*

est. 1927

Five Generations

Celebrating Over 80 Years

appetizers

Fried Calamari	17.	Eggplant Rollatini	10.
		<i>stuffed w/ mozzarella & ricotta</i>	
Hot Antipasto	16.	Stuffed Artichoke Hearts	10.
<i>shrimps, calamari, artichoke heart, rolled eggplant</i>		<i>stuffed w/ a seasoned bread crumb</i>	
Cold Antipasto	16.	Baked Mussels or Clams	12.
<i>prosciutto, mozzarella, sopressata, provolone</i>		Mozzarella & Roasted Peppers	10.
Chicken Fingers	8.	Shrimp Cocktail	10.
Mozzarella in Carrozza	8.	Seafood Salad	17.
<i>fried italian bread stuffed w/ mozzarella</i>		<i>calamari, shrimp, scungilli & scallops</i>	
Clams Casino.	12.	Garlic Bread	8.
<i>stuffed w/ bacon & roasted peppers</i>		<i>(w/ mozzarella cheese add \$1)</i>	
Stuffed Mushrooms	9.	Pasta Fagioli	8.
<i>stuffed w/ meat in tomato sauce</i>		Caprese salad	12.
Mussels or Clams Posillipo	16.	<i>mozzarella, tomato & basil</i>	
<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	17.
<i>breaded & topped w/mozzarella & plum tomato</i>	
Chicken scarpariello	18.
<i>sauteed w/ garlic & peppers in a vinegar & white wine sauce</i>	
Chicken Cacciatore	18.
<i>sauteed w/plum tomato, onions, mushrooms, white wine sauce</i>	
Chicken Limone	18.
<i>dipped in egg batter, sauteed w/white wine, & lemon sauce</i>	
Chicken Cardinale Alla Joe	20.
<i>prosciutto, mozzarella, roasted pepper, & mushroom sauce</i>	
Chicken Trestina	20.
<i>chopped artichoke hearts, peas, & prosciutto</i>	
Chicken Marsala	18.
<i>sauteed in marsala wine w/mushroom sauce</i>	
Chicken Ann & Tony's	21.
<i>prosciutto, artichoke hearts, mozzarella, olives, & mushrooms in a white wine sauce</i>	

Veal Parmigiana	19.
<i>breaded and topped w/mozzarella & plum tomato</i>	
Veal Marsala	21.
<i>sauteed w/ marsala wine in a mushroom sauce</i>	
Veal Pizzaiola	21.
<i>sauteed w/plum tomato, garlic, white wine sauce</i>	
Veal Sorrentino	24.
<i>prosciutto, eggplant, mozzarella & plum tomato sauce</i>	
Veal Ann & Tony's	24.
<i>prosciutto, artichoke hearts, mozzarella, olives, & mushrooms in a white wine sauce</i>	
Veal Limone	21.
<i>dipped in egg batter, sauteed w/white wine and a lemon sauce</i>	
Veal Columbo	24.
<i>double dipped egg batter w/prociutto, mozzarella & tomato in a creamy brandy sauce</i>	

*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 15.
Add Meatballs or Sausage

Manicotti 15.
*Stuffed w/ ricotta cheese
Add Meatballs or Sausage*

Cheese Ravioli 15.
Add Meatballs or Sausage

Meat Ravioli 15.
Add Meatballs or Sausage

Spaghetti Oil & Garlic 17.

Lasagna 17.
*Stuffed w/ meat & cheese
Add Meatballs or Sausage*

Gnocchi 17.
*Topped w/ fresh tomato & basil
Add Meatballs or Sausage*

Fettuccini Alfredo 18.
Butter, parmesan cheese in cream sauce

Spaghetti Carbonara 18.
Prosciutto, bacon, & onion

Linguini Clam Sauce (Red or White) 18.
Fresh clams, olive oil, & garlic

Fusilli Pappalini 18.
Plum tomato, cream, peas, & mushrooms

Penne alla Vodka 18.
Plum tomato, vodka & cream

Rigatoni w/ Broccoli Di
Rabe & Sausage 19.

Tri-Color Tortellini Bolognese 18.
*Sauteed w/ chopped meat in a creamy brown tomato
sauce*

Farfalle Napoli 18.
*Eggplant, sun dried tomatoes, artichoke hearts &
onions*

Cavatelli alla Danny 18.
sateed w/ basil, plum tomato in a meat sauce

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

Mussels or Clams Posillipo <i>sauteed plum tomato, garlic, & white wine sauce</i>	21.
Filet of Sole Almondine <i>sauteed in a lemon & white wine sauce with roasted almonds</i>	21.
Calamari <i>marinara or fra diavolo</i>	21.
Shrimp <i>marinara, fra diavolo, limone, parmigiana or scampi</i>	21.
Shrimps Capri <i>mushrooms, onions, peas, asparagus in a white wine sauce</i>	24.
Shrimp Ann & Tony's <i>dipped in egg batter, sauteed w/ prosciutto and mushrooms</i>	24.
Fry Fish Combo <i>shrimp, calamari, filet, & scallops</i>	39.
Seafood Combo <i>clams, mussels, shrimps, scallops, calamari, scungilli, crabs, & salmon</i>	39.

on the side

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 Meat Sauce	7.
French fries	5.

italian classics

Tripe <i>sauteed w/ fresh tomato, basil, onions, & white wine sauce</i>	19.
Eggplant Parmigiana Alla Connie <i>topped w/ mozzarella & fresh tomato</i>	19.
Veal & Chicken Rollatini Combo <i>stuffed w/ prosciutto & mozzarella in a marsala wine and mushroom sauce</i>	29.
Giambotta <i>chicken, veal, sausage, potatoes, peppers, onions & mushrooms in a white wine sauce</i>	39.

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.

childrens menu

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