



ANN & TONY'S



SIGNATURE COCKTAILS

In the early 1920's, our great-grandfather Eugenio, came from Italy and opened a social club/eatery on 188th street and Arthur Avenue in the Bronx, New York. In 1927 he bought the property at 2407 Arthur Avenue & 187th Street and turned it into a restaurant/bar/ pizzeria. He called it "The Roosevelt". He worked at the restaurant with his wife Rosa and son Tony. The place reached legendary status where everyone in the neighborhood would gather for great food, drinks and of course, the great sauce. Our grandparents, Ann & Tony were an arranged marriage. Our grandmother came from Italy in the early 1930s and worked in the restaurant and quickly became the main chef because of her skills in the kitchen. She perfected her recipe for her marinara sauce and people would travel from miles away and wait in line to eat it. Our grandfather called it "Oro Rosso" - Red Gold, and swore he could bring peace to the world if everyone ate her sauce. That recipe has been handed down through four generations of our family and we still serve it today. People still travel from miles away to come eat it and now you can bring it home !

www.AnnAndTonysOnline.com

As Seen On..

CONSUMED

THE REAL RESTAURANT BUSINESS

PREMIERES MAY 13 WEDNESDAYS 10 P.M. | 

#Consumed

CONSUMED BY TRADITION



ANN & TONY'S RESTAURANT

Is a family-owned restaurant serving classic Italian dishes since 1927. Two brothers and their mom carry on a nearly century old family legacy on Arthur Avenue in the Bronx started by their great-grandfather.

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The Mario Test 12

Inspired by the movie "A Bronx Tale". This bitter sweet cocktail reflects the bitter sweet feeling you get when you perform The Mario Test. Just google The Mario Test and you'll understand.

Made with Campari, Cointreau, and Fresh Squeezed Lime Juice. Shaken and served on the rocks.

Limoncello Martini 12

Made with Grey Goose vodka, Limoncello Liqueur, and fresh lemon juice. Served straight up with a lemon garnish.

"Triple Shot" Espresso Martini 13

This martini is inspired by our grandfather, Tony. He started every morning with 3 shots of espresso to get him going and we took it up a notch.

Made with Three Olives, Triple Shot Espresso Vodka, Godiva Dark Chocolate Liqueur, and Dark Creme de Cocoa. Served straight up and topped with 3 Espresso beans.

Arthur Avenue Wise Guy 13

Arthur Avenue is known to have wise guys of all kinds roaming around and Ann & Tony's has been a hangout for the wanna-be's to the real men of honor since 1927.

This cocktail is inspired by the real men of honor. Made with Amaretto Disaronno, Tuaca, Kettle One Vodka, and Pineapple Juice. Served straight up in a martini glass and garnished with a cherry.

Eugenio's Revenge 12

Made with UFO White; an Unfiltered Wheat Beer, brewed with Coriander and Orange Peel, Cointreau and Blood Orange Pellegrino Soda. Served on the rocks, in a mason jar and garnished with an orange slice.

White Chocolate Godiva Martini 13

Made with Grey Goose Vodka, White Chocolate Godiva Liqueur and White Creme de Cocoa, Topped with Cinnamon

BEERS

UFO White 6

An Unfiltered Wheat Beer, brewed with Coriander and Orange Peel. Comparable in taste to Blue Moon Beer.

Imported Italian Micro Brews 6

Brewed by the Fuchs family for over Four generations. Located in the foothills of the Italian Alps, the FORST brewery was founded in 1857. Their close proximity to the awe-inspiring mountains, allows them to brew with natural spring water.

FORST Premium Lager 6

The results of a skillful blend of the finest malts; refreshing but still flavorful. A nice balance between hops & malt, a fragrant aroma with an adherent & persistent head.

FORST Sixtus Doppelbock 6

A velvety double malted brew. with warm notes of caramel & toasted spices. Intense aroma of roasted malt, softened by a discreet note of hops.

Peroni 6

Moretti 6

Bud 6

Amstel Light 6

Sam Adams 6