

# Ann & Tony's

FIVE GENERATIONS

— SINCE 1927 —





Dear Friend,

Let's face it. There are lots of Arthur Avenue Restaurants out there you could spend your hard-earned money at.

You pass by them every day, you see commercials for them, and your friends even tell you about "the new hot spot" they found on Arthur Avenue that everyone's talking about.

For me, when I go to a restaurant, I want to know that restaurant has been around for a while, has a great track record, and has the staying power that passes the test of time and is not just some new fad or trendy place that will be gone next year.

You deserve better.

That's why we will give you a traditional Arthur Avenue experience for you, your family, and your friends.





# Appetizers

Fried Calamari Ann & Tony's ..... \$18

Made w/ hot peppers in marinara

Hot Antipasto ..... \$18

Shrimps, calamari, stuffed mushrooms, mozzarella in carrozza, mussels, & artichoke hearts

Cold Antipasto ..... \$18

Fresh mozzarella, provolone, parmegiano cheese, sopressata, & prosciutto

Mozzarella In Carrozza ..... \$10

Fried Italian bread stuffed w/ mozzarella

<b>Clams Casino</b> .....	<b>\$13</b>
Stuffed w/ bacon & roasted pepper	
<b>Baked Clams</b> .....	<b>\$12</b>
<b>Mussels Or Clams Posillipo</b> .....	<b>\$18</b>
Your choice of one or mixed Sauteed in plum tomato & garlic w/ white wine sauce	
<b>Eggplant Rollatini</b> .....	<b>\$12</b>
Stuffed w/ mozzarella & ricotta	
<b>Stuffed Artichoke Hearts</b> .....	<b>\$12</b>
Stuffed w/ seasoned bread crumbs	
<b>Garlic Bread</b> .....	<b>\$10</b>
Add mozzarella cheese for 2	
<b>Bruschetta</b> .....	<b>\$12</b>
Tomato, onion, & basil overtoasted bread	



Pasta Fagioli ..... \$9

Caprese Salad ..... \$13

Fresh mozzarella, tomato, & basil

Stuffed Mushrooms ..... \$11

Fresh Mozzarella & Roasted Peppers ..... \$13





# Salads

Ceasar Salad ..... \$10

House Salad ..... \$8

Chef Salad ..... \$12





# Pasta

Baked Ziti ..... \$16

Manicotti ..... \$16

Stuffed w/ ricotta cheese

Fettuccini Alfredo ..... \$19

Fresh mozzarella, provolone, parmegiano cheese, sopressata,  
& prosciutto

Spaghetti Carbonara ..... \$19

Prosciutto, bacon, & onion

Rigatoni W/ Broccoli Di Rabe & Sausage .... \$21

Prosciutto, bacon, & onion

<b>Penne Alla Vodka .....</b>	<b>\$19</b>
Plum tomato, vodka, & cream	
<b>Fusilli Pappalini .....</b>	<b>\$12</b>
Plum tomato, cream, peas, & mushrooms	
<b>Linguini Clam Sauce (White Or Red) .....</b>	<b>\$22</b>
Fresh clams, olive oil, & garlic	
<b>Cheese Ravioli .....</b>	<b>\$16</b>
<b>Meat Ravioli .....</b>	<b>\$17</b>
<b>Spaghetti Oil &amp; Garlic.....</b>	<b>\$12</b>
<b>Lasagna.....</b>	<b>\$18</b>
<b>Gnocchi .....</b>	<b>\$18</b>
Topped w/ fresh tomato & basil	
<b>Tri-Colored Tortellini Bolognese .....</b>	<b>\$20</b>
Sauteed w/ chopped meat in a creamy tomato sauce	



## Farfalle Napoli ..... \$20

Eggplant, sun dried tomatoes, artichoke hearts, & onions

## Cavatelli Alla Danny ..... \$19

Sauteed w/ basil & plum tomato in meat sauce





# Chicken

Chicken Parmigiana ..... \$18

Breaded & topped w/ mozzarella & plum tomato

Chicken Scarpariello ..... \$23

Sauteed w/ garlic, sausage, & peppers in vinegar & white wine sauce

Chicken Cacciatore ..... \$19

Sauteed w/ plum tomato, onions, & mushrooms in white wine sauce

Chicken Limone ..... \$19

Dipped in egg batter, sauteed in white wine & lemon sauce

Chicken Alla Joe ..... \$23

Topped w/ prosciutto, mozzarella, mushrooms, & roasted peppers in white wine sauce



Chicken Trestina ..... \$22

Chopped artichoke hearts, peas, & prosciutto

Chicken Marsala ..... \$19

Sauteed w/ marsala wine in mushroom sauce

Chicken Ann & Tony's ..... \$23

Topped w/ prosciutto & mozzarella, sauteed in white wine sauce  
w/ mushrooms, artichoke hearts, & olives





# Veal

**Veal Parmigiana** ..... \$20

Breaded & topped w/ mozzarella & plum tomato

**Veal Marsala** ..... \$22

Sauteed w/ marsala wine in mushroom sauce

**Veal Pizzaiola** ..... \$22

Sauteed w/ plum tomato & garlic in white wine sauce

**Veal Sorrentino** ..... \$25

Topped w/ prosciutto, eggplant, & mozzarella in plum tomato sauce

**Veal Ann & Tony's** ..... \$25

Topped w/ prosciutto & mozzarella, sauteed in white wine sauce  
w/ mushrooms, artichoke hearts, & olives



## Veal Limone ..... \$22

Dipped in egg batter, sauteed in white wine & lemon sauce

## Veal Columbo ..... \$26

Double dipped in egg batter w/ prosciutto, mozzarella, & tomato in a creamy brandy sauce





# Fish

Mussels Or Clams Posillipo ..... \$24

Your choice of one or mixed Sauteed in plum tomato & garlic  
w/ white wine sauce

Filet Of Sole Almondine ..... \$24

Sauteed in lemon & white wine sauce w/ roasted almonds

Calamari ..... \$23

Marinara or fra diavolo

Shrimp ..... \$23

Marinara, fra diavolo, limone, parmigiana, or scampi



## Shrimps Capri ..... \$25

Mushrooms, onions, peas, & asparagus in white wine sauce

## Shrimp Ann & Tony's ..... \$26

Dipped in egg batterm sauteed w/ prosciutto & mushrooms

## Fry Fish Combo ..... \$42

Shrimp, calamari, filet, & scallops

## Seafood Combo ..... \$42

Clams, mussels, shrimps, calamari, scallops, & salmon







# Italian Classics

**Tripe** ..... \$22

Sauteed w/ fresh tomato, basil, onions, & white wine sauce

**Eggplant Parmigiana Alla Connie** ..... \$22

Topped w/ mozzarella & fresh tomato

**Veal & Chicken Rollatini Combo** ..... \$29

Stuffed w/ prosciutto & mozzarella in marsala wine and mushroom sauce

**Giambotta** ..... \$42

Chicken, veal, sausage, potatoes, peppers, onions, & mushrooms in white wine sauce





# Sides

French Fries ..... \$5

Meatballs ..... \$6

Sausage ..... \$6

Broccoli, Spinach, Or String Beans ..... \$7

Broccoli Di Rabe ..... \$10



# Signature Cocktails

## 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

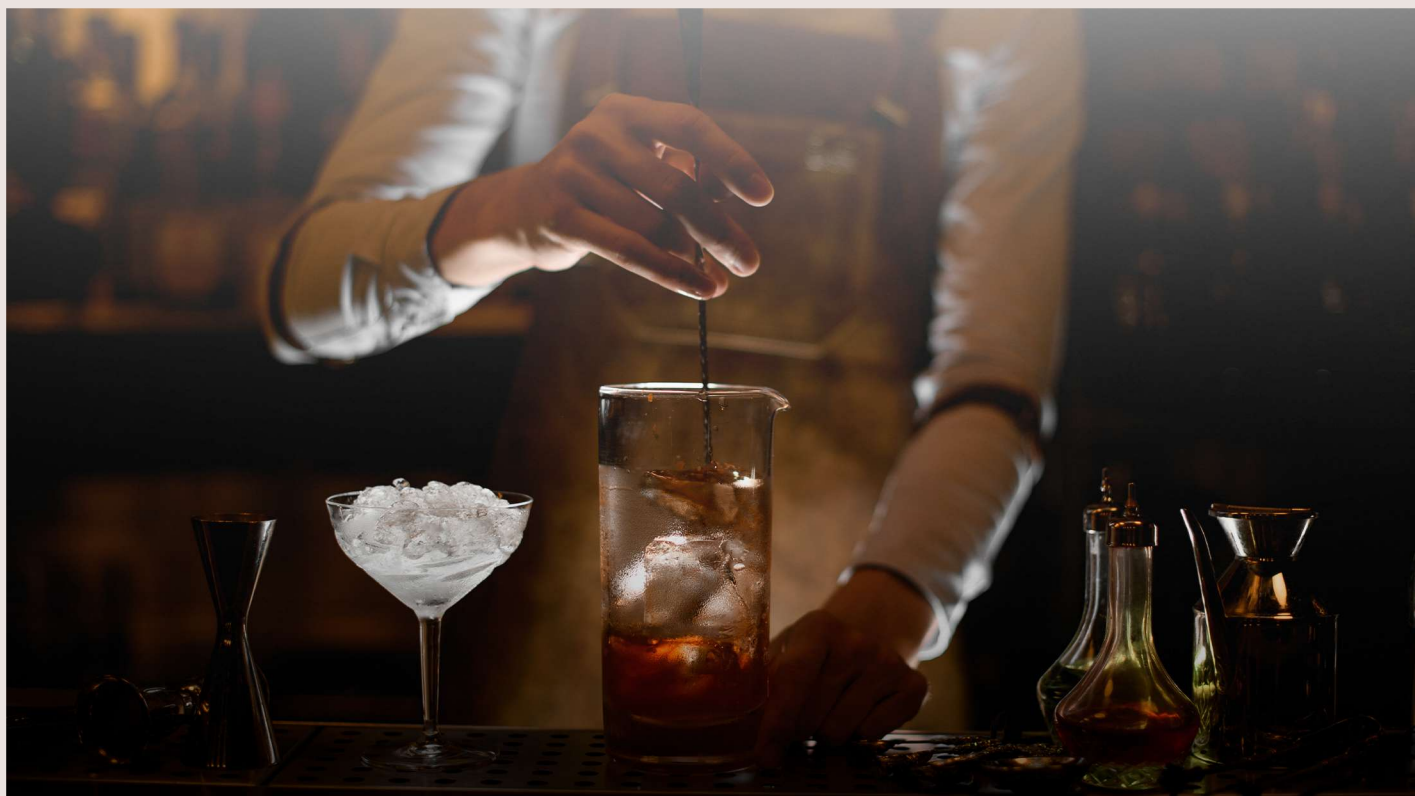
Arthur Avenue is known to have wise guys of all kinds roaming around and Ann & Tony's has been a hangout for the wanna-be's to the real men of honor since 1927. This cocktail is inspired by the real men of honor. Made with Amaretto Disaronno, Tuaca, Kettle One Vodka, and Pineapple Juice. Served straight 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





# Beer

## 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

