

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.....\$19

Calamari A & T.....\$22

Sauteed in marinara with hot peppers

Hot Antipasto (For 2).....\$22

Platter of shrimps, calamari, stuffed mushrooms,
mozzarella in carrozza, mussels, and artichoke hearts

Cold Antipasto (For 2).....\$22

Platter of fresh mozzarella, provolone, parmegiano cheese,
sopressata, and prosciutto

Baked Clams.....\$13

Stuffed with breadcrumbs

Clams Casino.....\$14

Stuffed with bacon and roasted peppers

Mussels Or Clams Posillipo.....\$18

Sauteed in plum tomato, garlic, and white wine sauce.

Your choice of 1 or mixed

Eggplant Rollatini.....\$13

Stuffed with mozzarella and ricotta

Stuffed Artichoke Hearts.....\$13

Stuffed with seasoned bread crumbs

Stuffed Mushrooms.....\$12

Stuffed with beef and topped with marinara

Bruschetta.....\$12

Tomato, onion, & basil overtoasted bread

Caprese Salad.....\$14

Fresh mozzarella, tomato, and basil

Mozzarella In Carrozza.....\$12

Fried bread stuffed with mozzarella

Pasta Fagioli.....\$9

White cannellini beans and pasta soup

Garlic Bread.....\$10

Add mozzarella cheese for 2

Salads

Cesar Salad.....\$12

House Salad.....\$9

Chef Salad.....\$10

~ Add Chicken For 5 Or Shrimp For 7 Add Gorgonzola For 4 ~



Pasta

Baked Ziti.....\$17

Marinara, ricotta, and mozzarella

Lasagna.....\$19

Ground beef, mozzarella, and ricotta

Penne Alla Vodka.....\$20

Plum tomato, cream, and vodka

Spaghetti Carbonara.....\$20

Egg, prosciutto, bacon, cheese and onion

Cavatelli Alla Danny.....\$20

Sauteed with beef in plum tomato sauce

Rigatoni Broccoli Di Rabe & Sausage.....\$23

Sauteed in oil and garlic

Linguini Clam Sauce (White Or Red).....\$24

Fresh clams, olive oil, and garlic

Cheese Ravioli.....\$17

Stuffed with mozzarella and topped with marinara

Gnocchi.....\$19

Stuffed with potato, topped with marinara

Fettuccine Alfredo.....\$20

Cream, butter, and parmesan cheese

Tri-Colored Tortellini Bolognesei.....\$20

Stuffed with cheese and topped with beef in a
creamy tomato sauce

Farfalle Napoli.....\$24

Eggplant, tomato, artichoke hearts, asparagus, zucchini,
stringbeans, and onions in oil and garlic

Linguini Frutti Di Mari.....\$28

Clams, mussels, shrimps, calamari, and scallops in oil and garlic sauce

~ Add Chicken For 5 Or Shrimp For \$7 Add Side Of Meatballs Or Sausages For \$6 ~

Chicken



Chicken Parmigiana.....\$19

Breaded and topped with melted mozzarella and marinara

Chicken Marsala.....\$20

Sauteed with marsala wine in mushroom sauce

Chicken Alla Joe.....\$24

Topped with prosciutto, mozzarella, mushrooms, and
roasted peppers in white wine sauce

Chicken Ann & Tony's.....\$24

Topped with prosciutto and mozzarella, sauteed in
white wine sauce with mushrooms, artichoke hearts, and olives

Chicken Scarpariello.....\$24

Sauteed with garlic, sausage, and peppers in white wine sauce

Chicken Limone.....\$20

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

Chicken Contadina.....\$24

Potatoes, peppers, mushrooms, and onions in light plum tomato

~ All Come With Side Of Pasta Marinara Substitute Sauce For \$7 ~



Veal

Veal Parmigiana.....\$21

Breaded & topped with melted mozzarella and marinara

Veal Marsala.....\$23

Sauteed with marsala wine in mushroom sauce

Veal Columbo.....\$27

Dipped in egg batter and topped with prosciutto, mozzarella, and tomato in a creamy brandy sauce

Veal Ann & Tony's.....\$27

Topped with prosciutto and mozzarella, sauteed in white wine sauce with mushrooms, artichoke hearts, and olives

Veal Pietro.....\$27

Potatoes, peas, and prosciutto in mushroom sauce

Veal Limone.....\$23

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

Veal Gorgonzola.....\$27

Breaded and stuffed with gorgonzola cheese in pizzaiola sauce

~ All Come With Side Of Pasta Marinara Substitute Sauce For \$7 ~



Fish

Salmon Ann And Tony's.....\$28

Light and creamy fresh tomato sauce with asparagus and onions

Filet Of Sole Almondine.....\$25

Sauteed in lemon and white wine sauce with roasted almonds

Shrimp.....\$24

Marinara, fra diavolo, limone, parmigiana, or scampi

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

Dipped in egg batter, sauteed with prosciutto and mushrooms

Shrimps Capri.....\$26

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

Seafood Combo.....\$45

Clams, mussels, shrimps, calamari, scallops, and salmon

~ All Come With Side Of Pasta Marinara Substitute Sauce For \$7 ~

Italian Classics



Tripe.....\$24

Sauteed with fresh tomato, basil, onions, and white wine sauce

Eggplant Parmigiana Alla Connie.....\$24

Topped with mozzarella and marinara

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

Stuffed with prosciutto and mozzarella in marsala
wine and mushroom sauce

Giambotta.....\$45

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

~ All Come With Side Of Pasta Marinara Substitute Sauce For \$7 ~

Sides

French Fries.....\$5

Meatballs.....\$6

Sausage.....\$5

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

Broccoli Di Rabe.....\$12

~ All Come With Side Of Pasta Marinara Substitute Sauce For \$7 ~



Signature Cocktails

Ann And Tony's Spritz.....\$13

is Vincenzi Arancia Aperitivo topped with Prosecco with muddled berries and fresh mint.

The Mario Test.....\$16

White Tequila, Campari, and Triple Sec with lime juice, cream of coconut, and orange blossom syrup.

Carlito's Way.....\$14

is Coconut Rum and Midori with pineapple juice and cream de coco.

The Racketeer.....\$16

is White Tequila, Triple Sec, pineapple juice, passion fruit nectar, and lime juice with dashes of bitters and pinch of salt.

Black Jack.....\$18

is Johnny Walker Black Scotch, Triple Sec, and Kahlua with splash of lemon juice.

Eugenio's Revenge.....\$16

is Maker's Mark Bourbon and splash of Grand Marnier with muddled demerara sugar and Orange Bitters.

Arthur Avenue Wise Guy.....\$16

is Grey Goose Vodka, Vincenzi Amaretto Di Torino, and Tuaca with a generous splash of pineapple juice.

New York City Sour.....\$18

is American Whiskey and Triple Sec shaken with egg white and lemon juice and topped with floated red wine

Limoncello Martini.....\$14

is Grey Goose Vodka, Limoncello Liqueur, and lemon juice.

Triple Shot Espresso Martini.....\$16

is Three Olives's Triple Espresso Vodka, Bicerin White Chocolate Liqueur, Creme de Cacao, and a shot of fresh espresso.

Red Wines

~ Served By Glass ~

Chiati.....\$9

Pinot Noir.....\$9

Cabernet.....\$9

Montepulciano.....\$10

Broccoli Di Rabe.....\$10

White Wines

~ Served By Glass ~

Moscato.....\$10

Pinot Grigio.....\$9

White Zinfandel.....\$8

Prosecco.....\$11

Italian Sodas

~ Sanpellegrino Soft Drinks ~

Lemon.....

Blood Orange.....

Orange.....

Pomegranate.....



Beers

First Premium Lager (4.8%).....\$7

Is a European pale lager from Lagundo just off the mountain city of Merano, Italy. It's an effortless light beer that gives off a refreshing floral aroma with notes of citrus.

First Sixtus Doppelbock (6.5%).....\$7

Is a dark italian double-malt from Forst's same Fuchs family. This bock is velvety smooth and tastes of roasted malt with aromatic hints of bitter-sweet caramel.

Radeberger Pilsner (4.8%).....\$7

Is a German Pilsner that never breaks from tradition, It offers a clean and light dry finish that tastes of crisp, bitter hops with aromatic notes of grains and herbs.

UFO White Ale (5.1%).....\$7

Is an american-style White Ale that blends the old with the new. This craft beer is as refreshing as it is crisp with notes of California oranges and freshly ground coriander.

Centennial IPA (7.2%).....\$8

Is a dry-hopped India Pale Ale produced in the states. It boosts a good balance between malty-sweetness and intense hops with notes of pine and citrus.

Founders Porter (6.5%).....\$8

Is an american-style White Ale that blends the old with the new. This craft beer is as refreshing as it is crisp with notes of California oranges and freshly ground coriander.

Delirium Tremens (8.5%).....\$12

Is a Belgian Pale Ale with a unique and warm taste not unlike a shot. It toes the line between airy-fresh and sweet-malt with notes of apples and apricots.

La Trappe Quadrupel (10%).....\$12

Is a Trapist Belgian-style Ale with an intensely rich but warm taste. It is a perfect balance of mildly-sweet and bitter with notes of almond, vanilla, and cloves.



Coffee & Desserts

Espresso.....\$4

Americano.....\$3

Black Coffee.....\$4

Cappuccino.....\$6

Caffè Latte.....\$5

Macchiato.....\$4

Affogato.....\$7

Treats

Ice Cream.....\$5

Vanilla or chocolate

Tartufo.....\$9

Gelato encased in chocolate hard shell

Lemon Sorbetm.....\$9

Vanilla or chocolate

Cannoli.....\$6

Hard-shelled pastry filled with sweet and creamy ricotta

Chocolate Cannoli.....\$7

Hard-shelled pastry, encased with chocolate, and filled with sweet and creamy ricotta

Tiramisu.....\$9

Coffee-flavored cake with cream and cocoa

Treats

Chocolate Blackout Cake.....\$8

Chocolate cake and chocolate frosting

Grandma Ann's Homemade Italian Cheesecake.....\$10

Soft and creamy ricotta base flavored with rum and anisette

Hot Drinks

Flavored Teas.....\$5

Regular And Decaf Tea.....\$4

Hot Chocolate.....\$5