

ANTIPASTI

Bruschetta | 6

Five slices of toasted baguette topped with tomatoes, extra virgin olive oil, garlic, and basil

Polpette | 9.5

Pork meatballs with a choice of sauces:
-truffle cream, Reggiano parmesan, and parsley
-or tomato sauce, house made mozzarella, and basil

~Cozze alla Marinara | 13

Steamed PEI mussels tossed with tomato sauce, white wine, garlic, and parsley

Antipasto Misto | 13

Prosciutto di Parma, Giacomo's hot and sweet soppressata, Cacciatore salame, Ricotta Salata, Fontina, Reggiano parmesan, smoked mozzarella, cornichons, black Gaeta olives, green Cerignola olives, pickled vegetables, and caperberries

Verdure alla Griglia con Mozzarella | 12

Grilled asparagus, zucchini, and red pepper; roasted tomato with rosemary, thyme, and oregano; grilled eggplant marinated in extra virgin olive oil, red wine vinegar, mint, and garlic; and red onion baked with olive oil. Served with two slices of house made mozzarella

INSALATE

add chicken 5 add catch of the day 5.5 add prosciutto di Parma 5.5 add shrimp 5

Misticanza | 7.5

Mixed greens with cucumbers and radishes. Served with balsamic vinaigrette

Rughetta alla Romana | 8.5

Baby arugula with Italian ricotta salata and toasted almonds. Served with a lemon, extra virgin olive oil dressing

PASTA

1) Choose your sauce: ½ portion = ½ price +\$2.5

al pomodoro e basilico – tomato sauce with basil | 11

alla Romana – diced tomatoes, garlic, olive oil, red pepper flakes, and parsley | 11

al pesto – pureed basil, pine nuts, garlic, extra virgin olive oil, and Reggiano parmesan | 12.5

con polpette – pork meatballs with a choice of sauces: truffle cream, Reggiano parmesan, and parsley; or tomato sauce, house made mozzarella, and basil | 15

all'Antonia – cream, mushrooms, peas, and Reggiano parmesan | 12

al ragu – traditional Italian meat sauce | 12

2) Choose your pasta:

penne spaghetti

house made fettuccine (+\$2.5 for full/+\$1.5 for half)

gluten free penne (+\$2.5 for full/+\$1.5 for half)

3) Additions (optional):

black olives 1.5

~catch 5.5

sundried tomatoes 1.5

capers 1.5

prosciutto di Parma 5.5

~NC littleneck clams 5.5

house made mozzarella 2.5

shiitake mushrooms 3

chicken 5

~shrimp 5

veggies 2

anchovies 2

ENTREES

~Pesce del Giorno | market price

Fresh catch of the day. Pan sautéed with a choice of sauces: diced tomatoes and an Italian salsa verde; white wine, cream, and capers; or a lemon, garlic, and thyme compound butter. Served with potato puree and vegetables

Lasagna alla Bolognese | 14.5

Layers of house made pasta with bechamel, ragu (meat sauce), and mozzarella cheese, au gratin

Salsicce con Polenta | 14.5

Yellow polenta with Reggiano parmesan, butter, sweet Italian sausage, hot Italian sausage, sweet peppers, spinach, sage, garlic, and a touch of tomato sauce

Pollo ai Funghi | 18

Pan seared chicken breast with pancetta, mushrooms, garlic, and cream. Served with potato puree and vegetables

Costoletta di Maiale alla Milanese | 19.5

Pork scaloppine breaded, pan fried, and topped with tomatoes and an Italian salsa verde. Served with potato puree and vegetables

~Filetto della Regina | 29

Filet mignon with a choice of sauces: an Italian Gorgonzola cream sauce; a demi-glace; or a lemon, garlic, and thyme compound butter. Served with potato puree and asparagus

DOLCI

Flavored Crème Brulee (varies) | 7

Mousse di Cioccolato | 7

Belgian chocolate mousse with whipped cream

Tiramisu | 8

Layers of shaved Belgian chocolate, Mascarpone cream, and lady fingers dipped in espresso

Key Lime Pie | 7

Delizia di Formaggi | 7.5

Gorgonzola, Reggiano parmesan, and Fontina cheeses with marmalade, honey, and crostini

Gluten free accommodations can be made for many of our dishes, ask us for more details

Please notify your server if you have any food allergies or dietary restrictions

Antonia's gift certificates, house infused olive oil, and t-shirts are available for purchase!

~ consuming raw or undercooked meat, seafood, or shellfish may increase your risk of foodborne illness

A special thanks to our local providers...

Parker Farm and Vineyard (Hurdle Mills, NC), **Dawnbreaker Farms** (Hurdle Mills, NC), **Homeland Creamery** (Julian, NC) **Latta's Egg Ranch** (Hillsborough, NC), **Walker Farm** (Hillsborough, NC), **Hurtgen Meadows Farm** (Hillsborough, NC) **Giacomo's Salumi** (Greensboro, NC), **Holly Grove Farms** (Mt. Olive, NC), **Joe Van Gogh Roasters** (Hillsborough, NC) **Cates Corner Farm** (Hillsborough, NC), **Sarah and Michael's Farm** (Durham, NC), **Kalawi Farm** (Eagle Springs, NC) **Firsthand Foods** (Durham, NC), **Moretz Mountain Orchard** (Boone, NC), **Coon Rock Farm** (Hillsborough, NC)

COFFEE ETC.

Organic and artisanal blends locally roasted by Joe Van Gogh

Espresso - Regular or Decaf | 3.25

Doppio (double espresso) | 4.5

Cappuccino | 4

Coffee - Regular or Decaf | 3.25

Hot Tea - The Republic of Tea | 3

Irish Coffee | 9

Bushmills, coffee, and whipped cream topped with chocolate shavings

Caffe Leonardo | 9.75

Godiva dark chocolate liqueur, Grand Marnier, coffee, and whipped cream

Frate Angelico | 9

Frangelico liqueur, coffee, and whipped cream topped with toasted hazelnuts

Lady Godiva | 9

Choice of dark or white chocolate Godiva liqueur, coffee, and whipped cream topped with chocolate shavings