

# Antique Table Restaurant

## ZUPPE

MINISTRONE	\$8.95
CHICKEN VEGETABLE	\$8.95
CLAM CHOWDER	\$9.95

## INSALATA

<b>CAESAR</b> ROMAINE HEARTS, SERVED WITH CROSTINI & PARMIGIANO CHEESE IN OUR OWN CAESAR DRESSING.	\$9.95
<b>HOUSE</b> MIXED GREENS SERVED WITH CHERRY TOMATOES, RED ONIONS & CUCUMBERS IN A CREAMY BALSAMIC HOUSE DRESSING.	\$9.95
<b>CAPRESE</b> FRESH MOZZARELLA, VINE TOMATOES, ROASTED PEPPERS, BASIL & EXTRA VIRGIN OLIVE OIL TOPPED WITH A DRIZZLE OF BALSAMIC REDUCTION.	\$13.95
<b>CUCUMBER SALAD</b> FRESH ARUGULA, CHERRY TOMATOES, AND CARROTS DRIZZLED WITH A LEMON DRESSING VINAIGRETTE WRAPPED WITH SLICED CUCUMBERS TOPPED DRIED CRANBERRIES.	\$13.95

## PIZZA

<b>BOSCAIOLA</b> PINK SAUCE, MUSHROOMS, RED ONIONS, PROSCIUTTO & MOZZARELLA.	\$15.95
<b>SHRIMP SCAMPI PIZZA</b> PREPARED WITH BABY SHRIMP, GARLIC, LEMON, OLIVE OIL & MOZZARELLA CHEESE.	\$17.95
<b>ANTIQUE TABLE PIZZA</b> PREPARED WITH RED & GREEN PEPPERS, ONIONS, MUSHROOMS, GRILLED CHICKEN BREAST & MOZZARELLA CHEESE.	\$15.95
<b>MARGHERITA PIZZA</b> PREPARED WITH ROASTED GARLIC, TOMATOES, FRESH MOZZARELLA CHEESE & BASIL.	\$14.95

## ANTIPASTI

<b>MUSSELS</b> SAUTÉED WITH FRESH TOMATOES AND SPINACH WITH CHOICE OF GARLIC, OLIVE OIL & WHITE WINE OR MARINARA SAUCE.	\$17.95
<b>SHRIMP GRAND MARNIER</b> FOUR EGG BATTERED SHRIMP, FLAMED WITH GRAND MARNIER LIQUEUR & ORANGE JUICE.	\$18.95
<b>ANTIQUE TABLE ANTIPASTO</b> OUR TRADITIONAL ANTIPASTO SERVED WITH SELECTED COLD CUTS, ROASTED PEPPERS, FRESH MOZZARELLA, ARTICHOKE, AND TOMATOES.	\$16.95
<b>CALAMARI FRITTI</b> CRISPY FRIED CALAMARI RINGS SERVED WITH HOT CHERRY PEPPERS IN OUR HOUSE SPICY MARINARA SAUCE.	\$16.99
<b>PROSCIUTTO ROLLATINE</b> SLICES OF PROSCIUTTO ROLLED WITH PROVOLONE CHEESE, PEPPERS & BASIL, DRIZZLED WITH A BALSAMIC REDUCTION.	\$15.95
<b>THREE MEATBALLS</b> HOMEMADE WITH PORK AND BEEF SERVED IN MARINARA TOPPED WITH RICOTTA CHEESE.	\$14.95
<b>EGGPLANT ROLLATINE</b> STUFFED WITH RICOTTA, PROVOLONE CHEESE & BASIL SERVED IN A MARINARA SAUCE.	\$14.95

## SIDE

<b>SIDE OF RISOTTO</b>	\$8.95
<b>SAUTÉED SPINACH WITH GARLIC &amp; OIL</b>	\$7.95
<b>OVEN ROASTED SEASONAL MIXED VEGETABLES</b>	\$7.95
<b>SIDE OF PASTA</b>	\$7.95
<b>OVEN ROASTED POTATOES</b>	\$6.95

Please inform your server if you or any persons in your party have allergies or intolerances, we will be happy to accommodate and tailor a dish to suit your needs. The consumption of raw or under cooked eggs, meat poultry or shellfish may increase your risks for food borne illnesses.

## PASTA

### CHEESE RAVIOLI \$17.95

OUR HOMEMADE RAVIOLI SERVED WITH MARINARA SAUCE.

• ADD BOLOGNESE SAUCE \$4.95 / ADD TWO MEATBALLS \$5.95

### GNOCCHI BASILICO \$17.95

POTATO GNOCCHI SERVED WITH SAUTÉED GARLIC, FRESH TOMATOES, BASIL, OLIVE OIL & ROMANO CHEESE.

• ADD CHICKEN \$6.95 / ADD SHRIMP \$7.95

### PENNE VODKA \$19.95

SAUTÉED CHICKEN SERVED WITH RED & GREEN BELL PEPPERS, ONIONS, GARLIC IN A VODKA SAUCE.

### CARBONARA \$16.95

SAUTÉED PROSCIUTTO, RED ONIONS & ROMANO CHEESE IN OUR HOUSE ALFREDO SAUCE.

• ADD CHICKEN \$6.95 / ADD SHRIMP \$7.95

### CHICKEN, ZITI & BROCCOLI \$19.95

SERVED WITH CHOICE OF WHITE WINE & GARLIC WITH FRESH TOMATOES OR OUR HOUSE-MADE ALFREDO SAUCE.

### RICOTTA GNOCCHI \$19.95

HAND ROLLED GNOCCHI WITH CHOICE OF A ALFREDO SAUCE AND MUSHROOMS OR BAKED WITH MARINARA, MOZZARELLA CHEESE & BASIL.

• ADD CHICKEN \$6.95 / ADD SHRIMP \$7.95

### ORECHIETTE \$19.95

SWEET ITALIAN SAUSAGE RAGU SAUTÉED WITH GARLIC & SPINACH IN A LIGHT TOMATO SAUCE.

### BOLOGNESE \$19.95

OUR DELICIOUS MEAT SAUCE MADE FROM MINCED VEAL, PORK AND BEEF WITH OUR HOMEMADE MARINARA SAUCE. SERVED OVER CHOICE OF PASTA OR RISOTTO.

### LINGUINE & MEATBALLS \$20.95

LINGUINE PASTA IN OUR TRADITIONAL HOME-MADE MARINARA SAUCE AND TWO MEATBALLS.

## IL MARE

### LINGUINE SHRIMP FRA DIAVOLO \$23.95

PAN-SEARED SHRIMP WITH GARLIC & BASIL IN A SPICY MARINARA SAUCE.

### ANTIQUE SHRIMP ALFREDO \$23.95

SAUTÉED WITH SHRIMP & SPINACH IN OUR HOUSE ALFREDO SAUCE. SERVED OVER CHOICE OF PASTA.

### LINGUINE SHRIMP SCAMPI \$23.95

PAN-SEARED SHRIMP SERVED IN A WHITE WINE SAUCE WITH TOMATOES, SPINACH, SHRIMP, AND FRESH LEMON JUICE.

### ANTIQUE TABLE CANNELLONI \$26.95

STUFFED WITH LOBSTER MEAT, IN OUR HOUSE PINK VODKA SAUCE.

### DI MARE \$29.95

SAUTÉED MUSSELS, CALAMARI, & SHRIMP. SERVED WITH CHOICE OF PASTA OR RISOTTO.

• WHITE WINE SAUCE | RED SAUCE | FRA DIAVLO

## LA CARNE

### PORK CHOP \$25.95

FRENCH CUT PORK SERVED WITH FIGS & GOUDA CHEESE IN A CREAMY PORT WINE SAUCE WITH MUSHROOMS, ROASTED POTATOES AND MIXED VEGETABLES.

### NEW YORK STRIP STEAK \$29.95

12-OUNCE STEAK, SERVED WITH ROASTED POTATOES AND SPINACH, IN OUR CHEF SPECIAL DEMI-GLACE.

## PESCARE

### HADDOCK FRANCESE \$26.95

EGG BATTERED & SAUTÉED WITH ARTICHOKE HEARTS & FRESH TOMATOES IN A LEMON WHITE WINE SAUCE. SERVED WITH CHOICE OF PASTA OR RISOTTO.

### ANTIQUE TABLE HADDOCK \$26.95

PANKO CRUSTED & PAN SEARED HADDOCK SERVED OVER RISOTTO, IN A LEMON WHITE WINE CAPER SAUCE.

### SALMON \$24.95

PAN SEARED SALMON IN TOMATO & CAPER WHITE WINE SAUCE. SERVED WITH SEASONAL MIXED VEGETABLES.

## LA TERRA

C: CHICKEN | V: VEAL

### PARMIGIANA E 19.95 | C 22.95 | V 24.95

BREADED WITH PANKO, BAKED WITH MARINARA SAUCE, BASIL AND MOZZARELLA CHEESE. SERVED WITH CHOICE OF PASTA OR RISOTTO.

### VALDOSTANO C 23.95 | V 24.95

LAYERED WITH PROSCIUTTO, PROVOLONE CHEESE, BABY SPINACH & ROASTED RED PEPPERS IN A TARRAGON CREAM SAUCE. SERVED OVER OVEN ROASTED VEGETABLES.

### PICCATA C 23.95 | V 24.95

PAN-SEARED WITH CAPERS IN A LEMONY WHITE WINE SAUCE. SERVED WITH CHOICE OF PASTA.

### FRANCESE C 23.95 | V 24.95

EGG BATTERED & SAUTÉED WITH ARTICHOKE HEARTS & FRESH TOMATOES IN A LEMON WHITE WINE SAUCE. SERVED WITH CHOICE OF PASTA OR RISOTTO.

### MARSALA C 23.95 | V 24.95

PAN SEARED WITH MUSHROOMS IN A MARSALA WINE SAUCE & SERVED OVER CHOICE OF PASTA.

### FLORENTINE C 23.95 | V 24.95

CUTLETS WITH ROASTED RED PEPPERS AND BABY SPINACH IN AN ALFREDO SAUCE. SERVED WITH CHOICE OF PASTA.

### CHICKEN MIGUEL C 23.95 | V 24.95

PANKO CRUSTED CHICKEN PREPARED WITH MUSHROOMS OVER OUR POTATO GNOCCHI IN A CREAMY PORT WINE SAUCE.