

*Dinner*



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# APPETIZERS

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## FRIED CALAMARI

FRIED TENDER TUBES AND TENTACLE

*with side of* HOUSE MARINARA SAUCE  
HALF FULL

## FRIED CHEESE RAVIOLI

BITE SIZE BREADED SQUARE RAVIOLI  
SERVED WITH MARINARA SAUCE

## MUSSELS SCOPIATE

SAUTÉED MUSSELS IN RED OR WHITE  
SAUCE

## MOZZARELLA CAPRESE

FRESH MOZZARELLA AND TOMATO  
SLICED DRIZZLED WITH OLIVE OIL  
AND TOPPED WITH FRESH BASIL  
SMALL LARGE

## ZUCCHINI STICKS

FRIED ZUCCHINI STICKS

*with side of* MARINARA SAUCE

## HOT ANTIPASTO

FRIED CALAMARI, FRIED EGGPLANT  
ROLLATINI, SHRIMP, MUSSELS  
AND CLAMS.

## MOZZARELLA STICKS

FRIED BREADED MOZZARELLA STICKS  
SERVED WITH A SIDE OF  
MARINARA SAUCE  
(4) (7)

# SALADS

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## ANTIPASTO SALAD FREDDO (COLD)

ROMAINE LETTUCE, TOMATOES, CUCUMBERS,  
KALAMATA OLIVES, PEPPERONCINI,  
PROVOLONE CHEESE, FRESH MOZZARELLA,  
SALAMI, HAM, PROSCIUTTO AND  
ROASTED RED PEPPERS  
SMALL LARGE

## HOUSE SALAD ALLA NINA

SPRING MIX, WALNUTS, GORGONZOLA,  
TOMATOES, KALAMATA OLIVES,  
BALSAMIC VINAIGRETTE  
SMALL LARGE

## ANTHONY'S TOSSED SALAD

## ANTHONY'S CAESAR SALAD

\* ADD CHICKEN

\* ADD SHRIMP (4)

## SALMON SPINACH SALAD

SALMON OVER FRESH SPINACH TOSSED  
W/ CITRUS PIECES, TOMATO, CUCUMBER,  
RED ONION AND CRAISINS.  
SERVED WITH CHIANTI BASIL VINAIGRETTE

## HOUSE-MADE SOUP

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### PASTA E FAGIOLI

SOUP WITH PROSCIUTTO, SPINACH,  
PASTA AND CANNELLINI BEANS

## PERSONAL PIES (12")

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### CLASSIC CHEESE

### VEGGIE

ARTICHOKE, SPINACH, MUSHROOMS,  
GREEN PEPPER

### WHITE PIE

MOZZARELLA AND RICOTTA, NO RED SAUCE

### DELUXE

PEPPERONI, SAUSAGE, GREEN PEPPER,  
MUSHROOMS AND MOZZARELLA

### MEAT LOVER

ITALIAN SAUSAGE, HAM, MEATBALLS,  
PEPPERONI

### GRANDMA PIE

MOZZARELLA, TOMATO SAUCE, FRESH BASIL

### VODKA PIE

MOZZARELLA, VODKA SAUCE, FRESH BASIL

### THE DON

ITALIAN SAUSAGE, PEPPERONI, MUSHROOMS,  
GREEN PEPPERS, HAM, MEATBALLS

REGULAR TOPPINGS

GOURMET TOPPINGS

# PASTA

*Add Side salad to any pasta dish for*

## CLASSIC BAKED ZITI

ZITI TOSSED WITH MARIANA SAUCE  
RICOTTA AND TOPPED  
WITH BAKED MOZZARELLA

## BAKED ZITI SICILIANA

WITH EGGPLANT

## LASAGNA

OUR FAMOUS HOMEMADE RECIPE WITH  
MEAT SAUCE, RICOTTA, GRATED  
CHEESE AND MOZZARELLA

## PESTO PENNE

## FETTUCCINI ALFREDO

ADD CHICKEN  
ADD SHRIMP

## SPAGHETTI GARLIC & OIL

SPAGHETTI SAUTEED IN FRESH GARLIC  
AND EXTRA VIRGIN OLIVE OIL.

## SPAGHETTI WITH MARINARA SAUCE

SUB MEAT SAUCE  
ADD 2 MEAT BALLS

## SPAGHETTI CARBONARA

TOSSED IN A DELICIOUS CREAM SAUCE  
WITH EGGS, BACON, PEAS AND  
PARMESAN CHEESE

## CAVATELLI ALLA NINA

MINI ROLLED PASTA SHELLS WITH  
FRESH BROCCOLI, GARLIC AND OLIVE OIL.

## FARFALLE LA PIAZZA

BOW TIE PASTA WITH ITALIAN SAUSAGE,  
SUNDRIED TOMATOES, GARLIC  
OLIVE OIL AND TOUCH OF  
RED SAUCE.

## FARFALLE ALLA ANTONIO

BOWTIE PASTA WITH CHICKEN AND  
BROCCOLI SERVED WITH  
A PINK SAUCE

## LOBSTER RAVIOLI

REAL LOBSTER IN CREAM AND VODKA SAUCE

## LOBSTER RAVIOLI ALFREDO

REAL LOBSTER IN ALFREDO SAUCE WITH PEAS

## CHEESE RAVIOLI MARINARA

SUBSTITUTE VODKA OR PESTO SAUCE  
ADD ALFREDO OR MEAT SAUCE

## PENNE ALLA VODKA

## PENNE PUTTANESCA

SERVED WITH MARINARA SAUCE,  
K LAMATA OLIVES AND CAPERS

## CHEESE OR MEAT

## TORTELLINI

COMES WITH MARINARA SAUCE  
EXTRA CHARGE FOR PESTO, VODKA SAUCE,  
ALFREDO OR MEAT SAUCE

## MANICOTTI

FILLED WITH RICOTTA CHEESE, TOPPED WITH  
MARINARA SAUCE AND MOZZARELLA

## TORTELLINI ALLA PANNA

MEAT OR CHEESE TORTELLINI WITH  
PROSCIUTTO AND PEAS IN A  
WHITE CREAM SAUCE

## LINGUINE BREZZA DI MARE

LINGUINE SAUTEED WITH CLAIMS,  
MUSSELS AND SHRIMP IN RED OR WHITE WINE  
GARLIC SAUCE

## GNOCCHI BOLOGNESE

ADD MUSHROOMS OR GREEN PEAS

## LINGUINE WITH CLAMS

SERVED W/ OUR TRADITIONAL RED OR  
WHITE SAUCE

## CHICKEN AGNOLOTTI

BROCCOLI RABE, CHICKEN STUFFED IN RAVIOLI  
WHITE WINE CREAM SAUCE

*Split Plate Charge  
Menu items and pricing subject to change*

# ENTREES

*All Entrees served with seasonal vegetables and roasted red potatoes  
Add Side Salad \$ 2.99*

## CHICKEN FRANCESE

TENDER BREAST SAUTÉED IN LEMON  
AND BUTTER WITH MUSHROOMS

## VEAL FRANCESE

TENDER BREAST SAUTÉED IN LEMON  
AND BUTTER WITH MUSHROOMS

## CHICKEN SALTIMBOCCA

SAUTÉED WITH PROSCIUTTO, SPINACH  
AND MOZZARELLA IN A WHITE  
WINE SAUCE

## VEAL SALTIMBOCCA

SAUTÉED WITH PROSCIUTTO, SPINACH  
AND MOZZARELLA IN A WHITE  
WINE SAUCE

## CHICKEN MARSALA

TENDER BREAST IN MARSALA WINE  
WITH BROCCOLI AND MUSHROOMS  
\*SUBSTITUTE ARTICHOKE

## VEAL MARSALA

TENDER BREAST IN MARSALA WINE  
WITH BROCCOLI AND MUSHROOMS  
\*SUBSTITUTE ARTICHOKE

## CHICKEN SORRENTINO

BATTERED CUTLET WITH EGGPLANT  
PROSCIUTTO AND MOZZARELLA CHEESE  
IN WHITE WINE SAUCE WITH TOUCH  
OF MARINARA SAUCE

## VEAL SORRENTINO

BATTERED CUTLET WITH EGGPLANT  
PROSCIUTTO AND MOZZARELLA CHEESE  
IN WHITE WINE SAUCE WITH TOUCH  
OF MARINARA SAUCE

## CHICKEN ROLLATINI

CUTLET ROLLED W/ PROVOLONE,  
MUSHROOMS, PROSCIUTTO, SALAMI IN  
A WHITE WINE CREAM SAUCE

## CHICKEN OR VEAL PICCATA

TENDER CHICKEN OR VEAL SIMMERED IN  
LEMON, WHITE WINE SAUCE AND CAPERS  
CHICKEN VEAL

# PARMIGIANA

COMES WITH SIDE OF PASTA

## CHICKEN PARMIGIANA

BREADED CUTLET WITH MARINARA  
SAUCE AND MOZZARELLA

## VEAL PARMIGIANA

BREADED CUTLET WITH MARINARA  
SAUCE AND MOZZARELLA

## SHRIMP PARMIGIANA

BREADED SHRIMP WITH MARINARA  
SAUCE AND MOZZARELLA

## EGGPLANT PARMIGIANA

BREADED LONG SLICES WITH MARINARA  
SAUCE AND MOZZARELLA

# SEAFOOD

## SHRIMP FRANCESE

BREADED THEN SAUTÉED WITH MUSHROOM  
AND BROCCOLI IN A LEMON WHITE WINE SAUCE

## SALMON LA PIAZZA

SALMON SAUTÉED WITH CAPERS,  
GARLIC AND OLIVE OIL IN WHITE WINE

## SHRIMP MARSALA

SAUTÉED WITH MUSHROOMS AND BROCCOLI  
IN MARSALA WINE SAUCE

## ZUPPA DI PESCE

CLAMS, MUSSELS, SHRIMP, CALAMARI  
SAUTÉED IN GARLIC, OLIVE OIL,  
WHITE WINE OR RED WINE SAUCE  
OVER LINGUINE

## SHRIMP SCAMPI

SAUTÉED WITH GARLIC, BUTTER, OLIVE OIL  
IN A LEMON WHITE WINE AND FRESH PARSLEY  
OVER LINGUINE

## SHRIMP SCALOPPINI

SHRIMP SAUTEED WITH MUSHROOMS  
IN WHITE OR RED WINE SAUCE

# CHILDREN'S MENU

## CHICKEN FINGERS & FRIES

**SPAGHETTI WITH  
MARINARA  
SAUCE OR MEAT SAUCE**

ADD (1) MEAT BALL FOR

## PENNE PASTA WITH BUTTER

**3 RAVIOLI WITH  
MARINARA SAUCE**  
CHOICE OF CHEESE OR MEAT

## DESSERTS

### CANNOLI

A TUBULAR PASTRY SHELL FRESHLY FILLED  
WITH CHOICE OF VANILLA OR CHOCOLATE  
SWEET RICOTTA CREAM

### 3 MINI CANNOLI

A TUBULAR PASTRY SHELL FRESHLY FILLED  
WITH CHOICE OF VANILLA OR CHOCOLATE  
SWEET RICOTTA CREAM

### TIRAMISU

LADY FINGER COOKIES DIPPED IN COFFEE  
THEN LAYERED WITH MASCARPONE  
CREAM AND TOPPED WITH COCOA POWDER

### 3 LAYER CHOCOLATE FUDGE CAKE

### TALL SLICE OF NY CHEESECAKE

### LIMONCELLO FLUTE (SEASONAL)

REFRESHING LEMON GELATO SWIRL  
TOGETHER W/ LIMONCELLO IN A GLASS FLUTE

### LIMONCELLO MASCARPONE CAKE

## BEVERAGES

### PEPSI PRODUCTS

PINK LEMONADE  
FRESH BREWED ICED TEA  
SAN PELLEGRINO SPARKLING WATER

## COFFEE

REGULAR OR DECAFE  
ESPRESSO  
DOUBLE ESPRESSO  
CAPPUCCINO

**ASK FOR CHEF SPECIALS  
FRIDAY & SATURDAYS**

**CATERING MENU  
AVAILABLE**

**WE GLADLY ACCEPT  
RESERVATIONS**

**PLEASE CALL AHEAD FOR  
GLUTEN-FREE PIZZA OR PASTA**

FOR PARTIES OF 10 OR MORE AN 18% GRATUITY WILL BE ADDED  
WE ACCEPT RESERVATION DURING WEEKDAYS ONLY