

Antonio's

trattoria

PRIMO

Zuppa del Giorno - Seasonal Soup Selection

Arancini - Crispy Risotto Cakes with Fresh Peas, and Prosciutto, Parmigiano Cream and Roasted Red Pepper Coulis 8.75

Calamari - Calamari and Cherry Peppers Fritti, Lemon and Herb Garlic Butter 9.75

Smelts Salmoriglio - Crispy Smelts with Diced Tomato, Olive Oil, Garlic, Lemon, Parsley and Oregano 9.50

Polenta - Parmigiano Polenta Cake, Marsala Braised Wild Mushrooms and Truffle Oil 9.50

Grilled Italian Sausage - With Broccoli Rabe, Roasted Peppers and Garlic Cream 9.95

Crab Cakes - Pan Seared Crab Cakes, with Roasted Red Pepper Remoulade 10.95

Shrimp Cocktail - 3 Chilled Poached Shrimp with Multiple Dipping Sauces 9.95

Zucchini Flowers - Crispy Blossoms Stuffed with Roasted Zucchini and Goat Cheese with a Frisee, Roasted Pepper and Prosciutto Insalata and Pinenut Romesco Sauce 9.95

* **Beef Carpaccio** - Thinly Sliced Raw Beef Tenderloin, Dijon Aioli, Arugula, Shaved Parmigiano, Black Pepper Croutons and Pickled Red Onion 10.95

Antipasto Trio - 3 Italian Cured Meats with Roasted Peppers and Marinated Olives, Grilled Tuscan Bread and Shaved Parmigiano 12.95

INSALATE

Classic Caesar - Romaine Hearts, Caesar Dressing, Buttery Croutons and White Anchovy 7.50

Mixed Baby Greens - Fig Marmalata and Goat Cheese Crostini with Champagne Vinaigrette 6.95

Boston Bibb & Mache - Gorgonzola Dolce, Bosc Pear, Candied Pecans and Raspberry Vinaigrette 9.25

Arugula, Bresaola and White Peaches - Cured Beef, Arugula, White Peaches, Shaved Parmigiano and Toasted Pinenuts with a White Balsamic Vinaigrette 9.50

Heirloom Tomato and Mozzarella Fritti - With Baby Arugula, Balsamic Glaze and Basil Oil 9.95

Please visit our sister restaurant Basta! 2195 Broad St., Cranston. 461-0330

*Attention: Consuming raw or undercooked meats, seafood and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

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PASTA

Fettucini and Zucchini - Fettucini Pasta with Zucchini Ribbons and Blossoms, Prosciutto, Parmigiano Brodo and Toasted Breadcrumbs 15.75

Three Cheese Ravioli and Eggplant Rollatini - House Made Ravioli and Eggplant Rollatini Filled with Asparagus, Roasted Peppers, Fresh Mozzarella and Marinara Sauce 15.95

Bolognese - Classic Meat Ragu with Rigatoni Pasta 16.50

Gnocchi - Ricotta Dumplings with Homemade Meatballs and Marinara 16.50

Linguine with Clams - Littleneck Clams, Fennel, Onion, White Wine, Prosciutto, Lemon, Garlic, Extra Virgin Olive Oil and Parsley 16.75

Fettucini Shrimp Scampi - Egg Fettucini with Sauteed Jumbo Shrimp, Garlic, Lemon, White Wine, Extra Virgin Olive Oil, Cherry Tomatoes and Toasted Bread Crumbs 19.95

Fra Diavolo - Linguine Pasta with Littlenecks, Shrimp, Scallops and Calamari in a Spicy Lobster Tomato Broth 23.95

SECONDI

Eggplant Trattoria - Eggplant Layered with Pomodoro Sauce, Fresh Ricotta, Parmigiano and Creamy Bechamel Sauce, served with Pasta Marinara 16.95

Chicken Parmigiano - With Pomodoro Sauce served with your choice of Potato and Vegetable or Pasta 16.75

Chicken Marsala - Chicken Cutlet with Wild Mushrooms and a Marsala Wine Sauce Served with Potato and Vegetable or Pasta 17.50

Free Range Chicken - Pan Seared Chicken with Broccoli Rabe Risotto and a Roasted Garlic Pan Jus 17.95

Veal Parmigiano - With Pomodoro Sauce Served with your Choice of Potato and Vegetable or Pasta 18.95

Veal Marsala - Veal Scallopini with Wild Mushrooms and a Marsala Wine Sauce Served with Potato and Vegetable or Pasta 19.95

Pork Osso Bucco - Braised Pork Shank, Mustard Glaze, Sweet Potato Hash and Garlicky Escarole 19.50

Grilled Atlantic Salmon - With a Cool Summer Salad of Mixed Greens, Artichoke Hearts, Asparagus Tips, Grape Tomatoes, Fresh Peas and a Spicy Limoncello Vinaigrette 19.50

Cod Al Forno - Fresh Atlantic Cod Baked with Chopped Tomato, Garlic, Lemon, Sicilian Olives, Served with a Rock Shrimp and Spinich Risotto 18.50

Swordfish - Grilled Block Island Swordfish with Roasted Potatoes and Peppers, Broccoli Rabe and Littleneck Clams in a Saffron Lobster Broth 25.50

Scallops - Pan Seared Diver Scallops with Crab Meatballs and a Heirloom Tomato, Arugula, Carmelized Corn Salad with Smoked Bacon Dressing 23.95

Lobster and Steamers - Boiled 1¼ lb. Maine Lobster with New England Steamer Clams, Buttery Sweet Corn and Crispy Vadalia Onion Rings 19.50

* **Steak Frites** - Grilled Spice Rubbed Sirloin with Parmigiano Truffle Fries, and a Marinated Summer Bean Misto 25.95

* **Filet Mignon** - Grilled Beef Tenderloin with Gorgonzola Orzo, Broccoli Rabe, and a Port Wine Compound Butter 26.95

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