

ANTIPASTI

(Half / Full)

STUFFED MUSHROOMS (pcs: 15/30)	45/90
GARLIC BREAD with MOZZARELLA	5.00/ea
MOZZARELLA CAPRESE (GF)	60/110
fresh sliced “Casa Della” mozzarella, roasted peppers & tomatoes	
COLD ANTIPASTO (GF)	70/140
prosciutto di Parma, dried sausage, dried soppressata, fresh mozzarella, soft-sweet provolone, Sardo cheese, roasted peppers & assorted olives	
FRIED CALAMARI	60/120
BAKED CLAMS OREGANATA (pcs: 20/40)	40/80
MUSSELS MARINARA	50/100
sautéed with garlic & topped with our homemade marinara sauce	
HOT ANTIPASTO	80/160
shrimp, baked clams, fried calamari, mussels, eggplant Parmigiana	
EGGPLANT FIORENTINA	50/90
eggplant rolled with spinach, ricotta & topped w/ melted mozzarella in plum tomato sauce	
ARANCINI di RISO (pcs: 30/60)	60/100
golden-fried rice balls stuffed with mozzarella	
POLPETTINE (pcs: 48/96)	50/95
mini fried veal meatballs & marinara sauce	
VEAL MEATBALLS (pcs: 12/24)	50/95
plum tomato sauce & a dollop of ricotta	

INSALATE

HOUSE SALAD	30/50
gourmet greens, olives, carrots, tomatoes, onions with balsamic vinaigrette	
INSALATA PANZANELLA	40/60
arugula, plum tomatoes, onions, fresh mozzarella, croutons & oil	
CAESAR SALAD	40/60
romaine lettuce tossed with Caesar dressing & croutons	
MEDITERRANEAN SALAD	40/60
mixed greens with feta cheese, Gaeta olives & vinaigrette	
TRE COLORE INSALATA	40/60
arugula, radicchio & endive with tomatoes, red onions & vinaigrette	
ENDIVE & GORGONZOLA SALAD	40/60
endive, walnuts, apples, gorgonzola, roasted peppers, basil & oil	
SEAFOOD SALAD	90/180
shrimp, calamari, octopus, chilled in garlic & oil	

PASTA

SPAGHETTI W/ (CHOICE OF):	
MEATBALLS OR SAUSAGE (pcs: 8/16)	60/90
BAKED ZITI SORRENTINO	45/90
baked ziti with mozzarella & ricotta	
PENNE VODKA	45/90
plum tomatoes, onions & a touch of cream	
RIGATONI NORMA	45/90
diced eggplant & smoked mozzarella in plum tomato sauce	
ROTINI FILETTO di POMODORO	45/90
spiral pasta in plum tomato sauce with diced prosciutto	
ORECCHIETTE with BROCCOLI RABE	60/90
pasta with broccoli rabe, garlic & oil	
*with sausage	70/110
ROTINI RUGANTINI	45/90
spiral pasta with crumbled sausage, topped with goat cheese in plum tomato sauce	
LINGUINE with:	
RED or WHITE CLAM SAUCE	60/120
fresh shell clams sautéed in a garlic & white wine sauce	
FRUTTI DI MARE	90/160
fresh shell clams, mussels, calamari & shrimp sautéed in garlic & white wine in our marinara sauce over linguine	
BORGATTI'S CHEESE RAVIOLI (pcs: 24/48)	60/120
served in a marinara sauce	
LASAGNA di CASA	80/150
sheet pasta layered with Bolognese sauce, ricotta, mozzarella, Romano cheese & plum tomato sauce	

SIDES

FRENCH FRIES	30/50
POTATO CROQUETTES (pcs: 16/32)	30/60
BROCCOLI RABE	60/90
“ADDEO” PANE di CASA	6.00/ea
CHICKEN FINGERS with FRENCH FRIES	60/90
MOZZARELLA STICKS (pcs: 24/48)	30/50
STRING BEANS	30/60
ESCAROLE	30/60
SPINACH	30/60
BROCCOLI	30/60

SECONDI

SAUSAGE, PEPPERS & ONIONS	70/120
EGGPLANT PARMIGIANA	50/90
breaded eggplant topped with melted mozzarella, in plum tomato sauce	
CHICKEN PARMIGIANA	60/100
breaded chicken cutlets topped with melted mozzarella, in plum tomato sauce	
CHICKEN SCARPARO	70/120
sautéed chicken with hot cherry peppers, sliced sausage & garlic with bits of tomato	
CHICKEN SORRENTINO	60/100
sautéed chicken topped with eggplant & melted mozzarella in a white wine butter sauce	
CHICKEN MARSALA	60/100
chicken breast sautéed w/ mushrooms in a Marsala sauce	
SHORT RIBS TOSCANA	120/240
beef short ribs braised & roasted, served with spinach & topped with a reduced vegetable wine sauce	
VEAL PARMIGIANA	85/170
breaded veal cutlets topped with melted mozzarella, in plum tomato sauce	
VEAL MARSALA	85/170
veal scaloppini sautéed w/ mushrooms in a Marsala sauce	
VEAL SORRENTINO	85/170
veal scaloppini topped with eggplant & melted mozzarella in a white wine butter sauce	
FILET OF SOLE FIORENTINA	80/160
lightly battered & sautéed in a white wine lemon sauce & spinach	
SHRIMP FRANCESE	80/160
colossal shrimp dipped in egg batter & sautéed in a white wine lemon sauce over sautéed spinach	
SHRIMP SCAMPI	80/160
colossal shrimp in a white wine lemon sauce & spinach	
SHRIMP PARMIGIANA	80/160
breaded colossal shrimp with melted mozzarella, in plum tomato sauce	
SALMON DIJON (GF)	80/160
served w/ escarole in a Dijon mustard sauce with polenta	

DESSERT

CANNOLIS (pcs: 6/12)	24/48
NEW YORK CHEESECAKE (pcs: 6/12)	24/48
TIRAMISU (pcs: 6/12)	30/60
ASSORTMENT (all of the above)	30/60

SAUCES

(PER PINT)

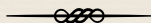
MARINARA	6
PLUM TOMATO	6
VODKA	7
ALFREDO	7

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CATERING



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To order via phone or email:

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Half trays serve approx. 5 - 7 people
Full trays serve approx. 10 - 12 people
