

THE

MARKET CAFE

All dishes are freshly prepared and will be served as soon as they are ready.



at Michael Anthony's

Small Bites

Meatballs - 12

House made meatballs in pomodoro sauce, topped with Parmigiano

Arancini - 11

Risotto balls stuffed with fontina, breaded and fried, served with vodka sauce and basil oil

Salmon Carpaccio - 15

Scottish smoked salmon, mascarpone, capers, red onion, lemon and arugula

Fried Calamari - 13

Fried calamari with arrabbiata sauce

Pane con Formaggio - 10

Baguette topped with herbs, garlic butter and mozzarella with a San Marzano tomato dipping sauce

Salads

Panzanella - 11

Tomatoes, cucumber, red onion, arugula, fresh focaccia and fresh burrata with a red wine vinaigrette

Cafe Caesar - 11

Romaine lettuce with focaccia croutons, classic caesar dressing, lemon zest, fried anchovies and Parmigiano

Italian Wedge - 11

Romaine wedge with heirloom cherry tomatoes, red onion, crispy pancetta and gorgonzola dressing with a balsamic drizzle

Tossed Caprese - 11

Heirloom cherry tomatoes, basil, roasted red peppers, arugula and buffalo mozzarella tossed in olive oil with an aged balsamic

*Add grilled or blackened chicken or shrimp to any salad - 7

Personal Pizza

*Gluten free cauliflower crust available upon request

Cafe Margherita - 16

Mozzarella, blistered cherry tomatoes, dressed arugula, spicy sundried tomato base, topped with a drizzle of basil aioli, and an aged balsamic vinegar

Prosciutto - 16

Prosciutto with extra virgin olive oil base, mozzarella, spicy honey and arugula

Taylor Street - 18

Pomodoro sauce, mozzarella, sliced link sausage, roasted red peppers and onions

Cacio e Pepe and Sausage - 15

Sharp and rich cheese sauce with cracked black pepper, crumbled sausage and onions, topped with olive oil

SMALL PLATE PASTA

Spaghetti and Crab - 23

House made spaghetti with crab, arugula, heirloom cherry tomatoes, crushed red pepper, white wine, garlic and olive oil

Low Country - 19

Fresh tagliatelle, shrimp, sliced link sausage, roasted red peppers and onions in a creole cream sauce

Strozzapreti - 17

House made strozzapreti with crumbled Italian sausage, mushrooms, cream and a touch of nutmeg

Quattro Formaggi Ravioli - 18

Fresh ravioli filled with ricotta, mozzarella, Parmigiano and scamorza cheeses tossed with vodka sauce

Baked Ziti Bolognese - 18

Ziti with house made bolognese sauce, a touch of cream, topped with mozzarella and baked

*All pastas are served with crostini. Baguettes are available for \$3.50

Meat & Seafood

Filetto di Manzo - 25

Seared beef tenderloin, carved around the plate with blistered heirloom cherry tomatoes, Parmigiano-Reggiano, arugula, garnished with a drizzle of aged balsamic vinegar and extra virgin olive oil

Italian Sausage - 16

Grilled house made sausage with roasted red peppers, onions, fontina cheese and pomodoro sauce

Chicken Parmigiana - 20

Chicken breast lightly breaded and fried, baked with pomodoro sauce, fresh mozzarella and Parmigiano served with spaghetti pomodoro

Scallops - 22

Pan seared diver scallops with roasted garlic and spinach risotto topped with a charred tomato coulis

Fresh Catch of the Day - 25

Fresh catch of the day served Chef's way

Shareable Sides

Roasted Brussels Sprouts - 8

Pan roasted brussels sprouts with shallots, pancetta and aged balsamic

Scalloped Potatoes - 8

Potatoes, cream, butter, paprika, salt and pepper

Roasted Cauliflower - 8

Pan roasted cauliflower with salmoriglio sauce

NOTE FROM THE CHEF:

We offer a variety of gluten-free options but we are not a gluten-free restaurant. Our fresh pasta and pizza dough are made in our kitchen daily and we can not ensure cross contamination will not occur. Please advise your server or manager if you are Celiac and we will do our best to accommodate your needs.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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BIRRA

"Beer"

Sierra Nevada - 6
 Peroni - 6
 Michelob Ultra - 5
 Menebrea - 6
 Heineken - 6

LE BEVANDE

Coca-Cola - 4
 Sprite - 4
 Diet Coke - 4
 San Pellegrino Sparkling Water - 5
 Galvanina Fruit Soda - 5

- Orange
- Grapefruit
- Blood Orange
- Lemon
- Pomegranate

 Large Mineral Water - 7.25
 Large Sparkling Water - 7.25
 Cappuccino - 6.25
 Café Latte - 6.25
 Coffee (Decaf / Regular) - 4.25
 Single Espresso - 4.75
 Double Espresso - 7.25

Vini Rossi

Red Wine	Region	Glass	Bottle
Fontanafredda Briccotondo Barbera	Piedmont	9	38
Silvio Grasso Dolcetto	Piedmont	10	40
Matteo Braidot Pinot Nero	Friuli	11	43
Concannon Vineyards Cabernet Sauvignon	California	12	46
Carpineto Dogajolo Super Tuscan	Tuscany	10	40
Belposto Montepulciano d' Abruzzo	Abruzzo	11	43
Castello Trebbio Chianti Superiore	Tuscany	10	39

Vini Bianchi

White Wine	Region	Glass	Bottle
Caposaldo Prosecco	Veneto	8	32
Mirabello Pinot Grigio	Veneto	9.5	39
Massone Gavi Masera Cortese	Piedmont	10	40
Raeburn Chardonnay	Russian River	11	43
Urlar Sauvignon Blanc	New Zealand	12	46
Sella & Mosca La Cala Vermentino	Sardinia	12	45
Teruzzi Vernaccia di San Gimignano	Tuscany	13	47