



THE

MARKET CAFE *at Michael Anthony's*

All menu prices reflect a 3% cash and debit card discount.

Small Bites

Meatballs - 13.25

Tony's grandmother's recipe. Veal, pork and beef meatballs in our pomodoro sauce, garnished with Parmigiano

Arancini - 12

Risotto rolled and stuffed with Fontina cheese, then lightly breaded and fried, served with our vodka sauce

Fried Crab Ravioli - 14.25

Ravioli stuffed with crab meat, three cheeses, garlic and cream, breaded and fried, served with a lemon and Parmigiano cream sauce

Fried Calamari - 14.25

Calamari dusted in rice flour, herbs, spices and fried to golden brown, served with our arrabbiata sauce (spicy tomato)

Pane con Formaggio - 11

Baguette topped with roasted garlic butter, herbs, Parmigiano and mozzarella, baked and served with our San Marzano pomodoro sauce

Soups & Salads

Soup of the Day - 7 cup/10 bowl

Chef's freshly prepared soup

Fried Burrata Salad - 13.25

Arugula, heirloom cherry tomatoes, cucumbers and red onion dressed in our red wine vinaigrette, topped with lightly breaded and fried burrata

Cafe Caesar - 13.25

Chopped romaine tossed in our classic Caesar dressing, fried anchovies, shaved Parmigiano, breadcrumbs and a charred lemon wedge

Italian Wedge - 13.25

Wedge of romaine lettuce topped with heirloom cherry tomatoes, red onion, pancetta, crumbled gorgonzola cheese, gorgonzola dressing and a balsamic drizzle

Caprese Salad - 13.25

Heirloom cherry tomatoes, mozzarella, roasted red peppers, arugula and basil dressed with olive oil and balsamic glaze

Mista - 11.5

Arugula, cucumber, heirloom cherry tomatoes and red onion with our balsamic vinaigrette

***Add grilled or blackened chicken or shrimp to any salad - 8**

Pasta

Bread not included - freshly baked baguette \$4.75

Spaghetti and Crab - 25.75

House made spaghetti in a garlic butter sauce with jumbo lump crab meat, arugula, heirloom cherry tomatoes, Parmigiano, a touch of lemon juice and crushed red pepper

Tagliatelle Neri - 25.25

House made black squid ink pasta tossed in a spicy tomato sauce with blackened shrimp and bay scallops

Gemelli - 20

Twisted pasta tossed in a Parmigiano cream sauce with crumbled Italian sausage, red wine braised mushrooms and a touch of nutmeg

Quattro Formaggi Ravioli - 19.5

House made ravioli stuffed with a blend of four Italian cheeses tossed in our vodka sauce and finished with blistered cherry tomatoes and Parmigiano

Elicoidali alla Boscaiola - 20

Tubular pasta tossed with a hearty tomato sauce with pancetta, peas, mushrooms, cream and crushed red pepper

Baked Ziti Bolognese - 20.75

Ziti pasta, house made Bolognese and Pomodoro sauces with mozzarella, baked golden brown and topped with fresh ricotta

Meat & Seafood

Hanger Steak - 32

Grilled hanger steak served with a red wine demi-glace, smashed potatoes and green beans

Italian-style Shrimp and Grits - 25.5

Fresh shrimp, link sausage, roasted red peppers, onions, pancetta and tomato coulis served over polenta

Chicken Parmigiana - 23

Pounded chicken breast lightly breaded and fried, topped with our pomodoro sauce and mozzarella cheese, served over spaghetti pomodoro

Scallops - 29.5

Pan seared diver scallops over spinach risotto with a roasted tomato coulis

Fresh Catch of the Day - 28.75

Chef's daily preparation

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

Personal Pizzas

Gluten free cauliflower crust available - \$2

Cafe Margherita - 17.5

Sundried tomato and chili oil base, mozzarella, heirloom cherry tomatoes and arugula, finished with a balsamic glaze and basil aioli drizzle

Salato e Dolce - 17.5

Olive oil base, mozzarella, sliced Prosciutto di Parma, finished with arugula and a drizzle of wildflower honey

Taylor Street - 17.5

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

Cacio e Pepe - 17.5

Alfredo and black pepper sauce base, mozzarella, crumbled Italian sausage and onion, finished with more black pepper and grated Parmigiano

Tre Porcellini - 17.5

Pomodoro sauce base, mozzarella cheese, bacon, sausage, pepperoni and banana peppers.

Salumi e Funghi - 17.5

Vodka sauce base, mozzarella, pepperoni and red wine braised mushrooms, finished with Parmigiano

Shareable Sides

Hot Baguette - 4.75

Freshly baked baguette topped with olive oil, dried herbs and grated Parmigiano, served with dipping sauce of olive oil, dried herbs and balsamic drizzle

Sausage and Peppers - 12.5

Sliced Italian sausage with peppers, onions and fresh pomodoro sauce

Broccoli Rabe - 11

Broccoli rabe, crumbled Italian sausage, garlic, lemon, Parmigiano and crushed red pepper

Risotto of the Day - 9

Seared Brussels Sprouts - 9

Seared brussels sprouts with shallots and pancetta, finished with an aged balsamic glaze

Fried Smashed Potatoes - 9

Tender fingerling potatoes smashed and fried, tossed with Parmigiano and herbs

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

MARKET CAFE

at Michael Anthony's



BIRRA

"Beer"

Peroni - 6.75

Menebrea - 6.75

Michelob Ultra - 6.75

Heineken - 6.75

Bell's Two Hearted IPA - 6.75

LE BEVANDE

Coca-Cola, Diet Coke, Sprite - 4.5

Unsweetened Iced Tea - 4

San Pellegrino Sparkling Water - 4.5

San Pellegrino Fruit Soda - 4.5

- Grapefruit
- Blood Orange
- Lemon
- Pomegranate and Orange
- Orange

Crodo Organic Sparkling Beverage - 4

- Lemonade
- Orangeade
- Mojito (non-alcoholic)

illy Cold Brews - 5

- Cold Brew Coffee
- Cold Brew Macchiato Latte
- Cold Brew Cappuccino
- Ask Server about hot coffee options

Vini Bianchi

White Wine

Caposaldo | **Prosecco**

AIX | **Rosé**

Carletto | **Pinot Grigio**

Angelo | **Grillo**

Riva de la Rosa Gavi | **Cortese**

Diora La Splendeur du Soleil | **Chardonnay**

Urlar | **Sauvignon Blanc**

Region

Glass

Bottle

Veneto

10

38

France

15

56

Veneto

12.5

48

Sicilia

13.5

52

Piemonte

13.5

50

Monterey

14.5

56

New Zealand

13.5

52

Vini Rossi

Red Wine

Castello Trebbio | **Chianti Superiore**

Cline Seven Ranchlands | **Pinot Noir**

Michele Chiarlo | **Nebbiolo "Baby Barolo"**

Carpineto Dogajolo | **Super Tuscan**

Fontanafredda Briccotondo | **Barbera**

Belposto | **Montepulciano d'Abruzzo**

Francis Ford Coppola | **Cabernet Sauvignon**

Region

Glass

Bottle

Toscana

12.5

46

Sonoma

12

44

Piemonte

16

62

Toscana

14

54

Piemonte

12

46

Abruzzo

13.5

52

Sonoma

15

58