



THE

MARKET CAFE *at Michael Anthony's*

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

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

Small Bites

Meatballs - 12.5

House made meatballs in pomodoro sauce, topped with Parmigiano

Arancini - 11.5

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

Formaggio Fritto - 10

Fresh mozzarella cheese bites, breaded and fried, served with our Tuscan pomodoro sauce

Fried Calamari - 13.5

Fried calamari with arrabbiata sauce

Pane con Formaggio - 10.5

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

Salads

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

Panzanella - 12.5

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

Cafe Caesar - 12.5

Romaine lettuce tossed with classic Caesar dressing, lemon zest, finely chopped fried anchovies and Parmigiano, finished with bread crumbs

Italian Wedge - 12.5

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

Tossed Caprese - 12.5

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

Insalata Mista - 11

Mixed baby greens with cucumber, shaved red onion, tomatoes and balsamic vinaigrette

Pasta

Spaghetti and Crab - 24.5

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

Low Country - 19.75

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

Strozzapreti - 18

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

Quattro Formaggi Ravioli - 18.5

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

Spaghetti and Meatballs - 19

House made spaghetti served with three meatballs, topped with pomodoro sauce

Baked Ziti Bolognese - 19.75

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

Meat & Seafood

Filetto di Manzo - 29

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

Veal Parmigiana - 27.5

Served with spaghetti pomodoro

Chicken Parmigiana - 22

Served with spaghetti pomodoro

Scallops - 28

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

Fresh Catch of the Day - 27.5

Fresh catch of the day served Chef's way

Personal Pizzas

Gluten free cauliflower crust available upon request

Cafe Margherita - 16.75

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

Prosciutto - 16.75

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

Taylor Street - 16.75

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

Cacio e Pepe and Sausage - 16.75

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

Bolognese - 16.75

Bolognese sauce, pomodoro sauce, fresh mozzarella and Parmigiano cheese

Calabrese - 16.75

Sliced meatballs, Calabrese chili peppers, pomodoro sauce, fresh basil, whipped ricotta and mozzarella

Shareable Sides

Baguette - 4

Toasted baguette topped with Antica Italia extra virgin olive oil, Parmigiano and herbs and spices

Broccoli Rabe - 10.5

Pan roasted broccoli rabe, crumbled Italian sausage, garlic, lemon, Parmigiano and crushed red pepper

Wild Mushroom Risotto - 8.5

Red wine braised mushrooms, cream and garlic

Roasted Brussels Sprouts - 8.5

Pan roasted brussels sprouts with shallots, pancetta and aged balsamic

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

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BIRRA

"Beer"

Peroni - 6.75

Menebrea - 6.75

Michelob Ultra - 6

Heineken - 6.75

Bell's Two Hearted IPA - 6.75

LE BEVANDE

Coca-Cola - 4.5

Sprite - 4.5

Diet Coke - 4.5

San Pellegrino Sparkling Water - 4.5

San Pellegrino Fruit Soda - 4.5

- Grapefruit
- Blood Orange
- Lemon
- Orange

Large Mineral Water - 7.50

Large Sparkling Water - 7.50

Cappuccino - 7

Café Latte - 7

Coffee (Decaf / Regular) - 5

Michael Anthony's Coffee - 12

(A blend of coffee, Tuaca and Bailey's)

Single Espresso - 5

Double Espresso - 7.5

Vini Rossi

Red Wine

Fontanafredda Briccotondo | **Barbera**

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

Francis Ford Coppola | **Cabernet Sauvignon**

Carpineto Dogajolo | **Super Tuscan**

Belposto | **Montepulciano d'Abruzzo**

Castello Trebbio | **Chianti Superiore**

Due Torri | **Pinot Noir**

Region

Piemonte

Piemonte

California

Toscana

Abruzzo

Toscana

Trevengezie

Glass

10

15.5

13.5

12

11.5

10.5

10

Bottle

39

60

54

47.5

44.5

41

38

Vini Bianchi

White Wine

Caposaldo | **Prosecco**

Villa Matilde | **Falanghina**

AIX | **Rosé**

Mateo Braidot | **Pinot Grigio**

Raeburn | **Chardonnay**

Urlar | **Sauvignon Blanc**

Sella & Mosca La Cala | **Vermentino**

Region

Veneto

Campania

France

Friuli

Russian River

New Zealand

Sardegna

Glass

8.5

10.5

14

11.5

13.5

12.5

14

Bottle

35

41

52

45

52

47.5

54