



THE

MARKET CAFE *at Michael Anthony's*

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

Small Bites

Meatballs - 12.5

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

Arancini - 11.5

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

Salmon Croquettes - 13.5

Lightly breaded and fried salmon croquettes served with our tangy remoulade sauce

Fried Calamari - 13.5

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

Pane con Formaggio - 10.5

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

Salads

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

Fried Burrata Salad - 12.5

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

Cafe Caesar - 12.5

Chopped romaine tossed in our classic Caesar dressing, garnished with lemon zest, fried anchovies, shaved Parmigiano and breadcrumbs

Italian Wedge - 12.5

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

Caprese Salad - 12.5

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

Mista - 11

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

Pasta

Bread not included - freshly baked baguette \$4

Spaghetti and Crab - 24.5

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 - 24

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

Strozzapreti - 19

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

Quattro Formaggi Ravioli - 18.5

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

Orecchiette alla Barese - 19

Little ear pasta tossed in an olive oil and Parmigiano sauce with broccoli rabe, crumbled sausage, crushed red pepper and garlic

Baked Ziti Bolognese - 19.75

Ziti pasta with our house made Bolognese sauce and ricotta, topped with mozzarella and baked until golden brown

Meat & Seafood

NY Strip Steak alla Fiorentina - 32

Seared NY Strip served Fiorentina style with a fresh arugula, red onion and tomato salad with a lemon wedge garnish

Veal Ragu alla Messicana - 24

Veal braised in a savory sauce of Mexican spices, served over creamy polenta

Chicken Parmigiana - 22

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

Scallops - 28

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

Fresh Catch of the Day - 27.5

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 - 16.75

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

Salato e Dolce - 16.75

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

Taylor Street - 16.75

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

Cacio e Pepe - 16.75

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

Toscana - 16.75

Pesto sauce base, mozzarella, shredded chicken, diced sundried tomatoes and spinach

Salumi e Funghi - 16.75

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

Shareable Sides

Hot Baguette - 4

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

Broccoli Rabe - 10.5

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

Mushroom Risotto - 8.5

Parmigiano risotto with our red wine braised wild mushrooms

Seared Brussels Sprouts - 8.5

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



11:30am - 2:00pm

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LUNCH SANDWICHES

Served with your choice of pasta salad, mista salad or house made chips

The Italian - 14.75

Prosciutto, soppressata, coppa, arugula, roasted red peppers, shaved red onion and fontina cheese on a fresh baguette

The Meatball - 14.75

House made meatballs with provolone and marinara sauce on a fresh baguette

The Sausage and Pepper - 14.75

Italian sausage and peppers on a fresh baguette

Cafe Cheesesteak - 16.75

Sliced ribeye, onions and peppers with white American cheese on an Amoroso roll

The Caprese - 14.5

Fresh sliced tomato, fresh mozzarella, basil, fresh pesto, arugula and roasted red peppers on a fresh baguette

The MA Special - 14.75

Mortadella, soppressata, spicy capicola, provolone, lettuce, peppadew peppers and red wine vinaigrette on a fresh baguette

The BLT - 14.75

Crispy thick-cut bacon, heirloom tomatoes, chopped romaine and mayonnaise on a fresh baguette

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