



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

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 arrabbiata 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 Ragù 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

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

MARKET CAFE



at Michael Anthony's

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 Bianchi

White Wine

Caposaldo | **Prosecco**

AIX | **Rosé**

Carletto | **Pinot Grigio**

Angelo | **Grillo**

Riva de la Rosa Gavi | **Cortese**

Raeburn | **Chardonnay**

Urlar | **Sauvignon Blanc**

Region

Glass

Bottle

Veneto

9

37

France

14.5

54

Veneto

12

47

Sicilia

13.5

50

Piemonte

13

48

Russian River

14

54

New Zealand

13

49.5

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

11

43

Sonoma

11

40

Piemonte

16

62

Toscana

12.5

49.5

Piemonte

10.5

41

Abruzzo

12

46.5

Sonoma

14

56