



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

**9.5**

**15.5**

**13.5**

**10.5**

**11.5**

**10.5**

**9.5**

### Bottle

**39**

**60**

**54**

**47.5**

**44.5**

**41**

**36.5**

## 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**

**47.5**

**44**

**48.5**

**47.5**

**53**