

**ANTIPASTI**

BRUSCHETTA - TOMATOES, ONIONS,& BASIL WITH REDUCED BALSAMIC DRIZZLE	
SERVED OVER TOASTED ITALIAN BREAD	7
GARLIC BREAD WITH CHEESE	6
ANTONIO'S HOUSE MADE RICOTTA BALLS SERVED WITH SALAD	9
ANTONIO'S HOUSE MADE MEATBALLS SERVED WITH SALAD	9
DRUNKEN MUSCLES- WHITE WINE BUTTER SAUCE SERVED WITH BREAD	11
MUSCLES FRA DIAVOLO- SPICY MARINARA SAUCE SERVED WITH BREAD	11
ANTONIO'S STROMBOLI -MOZZARELLA, HAM, GENOA SALAMI, PEPPERONI, SWEET SOUPY,	
GREEN PEPPER, MUSHROOMS & ONIONS	8
CREATE YOUR OWN STROMBOLI	8
FRIED CALAMARI WITH MARINARA SAUCE	11
SAUTÉED CALAMARI	12
FRIED THEN SAUTÉED WITH ALFREDO AND VINEGAR PEPPERS	
FRIED BRUSSELS SPROUTS WITH CRISPY PANCETTA & GOAT CHEESE	9
ANTONIO'S ITALIAN NACHOS -SWEET OR SPICY CRUMBLED SOUPY, MUSHROOMS, ONIONS, TOMATOES & VINEGAR PEPPERS WITH MELTED CHEESE	10
PULLED PORK NACHOS -HOUSE MADE BBQ PULLED PORK WITH MELTED CHEESE DICED TOMATOES & SERVED WITH A SIDE OF COLESLAW	10
GRILLED CHICKEN NACHOS WITH CHEESE, LETTUCE, TOMATOES, ONIONS SERVED WITH SOUR CREAM	10
ALL NACHOS SERVED W/SOUR CREAM & HOUSE MADE SALSA	
CRISPY CHICKEN WINGS -PLAIN, BUFFALO, OR BBQ	10
ANTONIO'S SAMPLER -CHOOSE 3 CHOICE OF NACHOS, CHICKEN WINGS, SIDE OF PULLED PORK, FRIES, COLESLAW	12

**ZUPPA**

ITALIAN WEDDING 5

**INSALATA**

ARUGULA AND MIXED GREENS -DRIED CRANBERRIES, CANDIED WALNUTS, AND GORGONZOLA WITH HOUSE RASPBERRY VINAIGRETTE 9

CAPRESE TOMATO, FRESH MOZZARELLA, BASIL WITH REDUCTION OF IMPORTED BALSAMIC AND OLIVE OIL 9

ANTIPASTI PROSCIUTTO, GENOA SALAMI, MORTADELLA, FRESH MOZZARELLA, PROVOLONE, OLIVES, TOMATOES, CUCUMBERS, ONIONS & VINEGAR PEPPERS OVER BED OF FRESH GREENS 13

CAESAR SALAD- FRESH ROMAINE LETTUCE TOSSED WITH SHAVED PARMESAN CHEESE IN CAESAR DRESSING TOPPED WITH CROUTONS 9

ADD GRILLED CHICKEN +5  
ADD GRILLED SHRIMP+8  
ADD ANCHOVIES +7

HOUSE SALAD MIXED GREENS WITH TOMATO, CUCUMBER & ONIONS 6

DRESSINGS: ITALIAN, CREAMY ITALIAN, BALSAMIC VINAIGRETTE, CAESAR, CREAMY RASPBERRY VINAIGRETTE, RANCH & BLEU CHEESE

**PASTA**

GLUTEN FREE PENNE IS AVAILABLE UPON REQUEST (\$1 UP CHARGE)  
ADD SIDE SALAD TO ANY ENTREE FOR \$2.50

ANTONIO'S PASTA & MEATBALLS WITH MARINARA SAUCE 14

ANTONIO'S PASTA & RICOTTA BALLS WITH MARINARA SAUCE 14

ANTONIO'S HOUSE MADE SPINACH & RICOTTA RAVIOLI WITH MARINARA SAUCE 15

PASTA ALLA VODKA - SERVED WITH GRILLED CHICKEN OR GROUND BEEF & CRUMBLED SOUPY 16

PASTA PRIMAVERA -WITH ONIONS, MUSHROOMS, PEPPERS, BROCCOLI & CARROTS IN A WHITE

WINE & BUTTER SAUCE 14

PASTA BOLOGNESE -CRUMBLED SOUPY & GROUND BEEF SERVED WITH A SUNNY SIDE UP EGG 15

PASTA WITH CHICKEN & BROCCOLI ALFREDO 16

"FRUTTI DI MARE" SEAFOOD PASTA WITH FRA DIAVOLO SPICY MARINARA SAUCE - SHRIMP, SCALLOPS & CLAMS 22

SHRIMP SCAMPI- 5 LARGE SHRIMP IN WHITE WINE BUTTER SAUCE OVER LINGUINI 19

SEAFOOD ALFREDO- SHRIMP, SCALLOPS & CLAMS SERVED WITH CHOICE OF PASTA 22

**SECONDI**

LEMON CHICKEN- LIGHTLY BATTERED CHICKEN BREAST IN A WHITE WINE, LEMON BUTTER SAUCE SERVED OVER LINGUINI PASTA 19

BREADED CHICKEN CUTLET PARMIGIANA SERVED OVER PASTA 16

RICOTTA STUFFED EGGPLANT SERVED OVER PASTA 16

FISHERMAN'S PLATTER- BATTERED FRIED SHRIMP, SCALLOPS & FRESH LOCAL SCROD SERVED WITH COLESLAW & HANDCUT FRIES 21

VEAL CUTLET PARMIGIANA- SERVED OVER CHOICE OF PASTA 21

GRILLED SIRLOIN STEAK- WITH HOUSEMADE MUSHROOM GRAVY SERVED WITH ROASTED POTATOES 22

### PIZZA

12" OR 16" PIZZA MADE WITH HOUSE MADE DOUGH

#### SPECIALTY PIZZA

MARGARITA- FRESH MOZZARELLA, TOMATO & BASIL  
10/14

FOUR CHEESE- MOZZARELLA, GOAT, BLEU &  
PARMESAN 10/14

FIG AND GOAT CHEESE 12/16

BUFFALO CHICKEN 12/15

BBQ CHICKEN 12/15

SPICY OR SWEET CRUMBLLED SOUPY 12/15

WHITE CLAM AND BACON 15/18

CHICKEN BACON RANCH 12/15

CHICKEN BROCCOLI ALFREDO 12/16

HAWAIIAN 12/15

SICILIAN STYLE- THICK CRUST WITH MARINARA &  
FRESH MOZZARELLA 16

#### CREATE YOUR OWN PIZZA

12" OR 16" MADE WITH HOUSE MADE DOUGH  
10/14

(.75 PER ADDITIONAL TOPPING)

MEATBALL RICOTTA BALL GROUND BEEF  
PEPPERONI PROSCIUTTO MUSHROOM HAM  
PINEAPPLE ONIONS PEPPERS GREEN OLIVE  
BLACK OLIVE EGGPLANT

VINEGAR PEPPER FETA CHEESE GOAT CHEESE  
GORGONZOLA CHEESE

### CALZONE

SPECIALTY 10  
CREATE YOUR OWN CALZONE WITH 1 TOPPING 9

-ADDITIONAL TOPPINGS (0.75 EACH)

ALL CALZONES ARE MADE WITH RICOTTA AND  
SERVED WITH SIDE OF MARINARA SAUCE

GREG'S HANGOVER BURGER-  
GRILLED CHEESEBURGER WITH MUSHROOMS &  
ONIONS TOPPED WITH A SUNNY SIDE UP EGG,  
SERVED WITH HAND CUT FRIES 13

### SPECIALTY SANDWICHES

SERVED ON TOASTED ITALIAN GRINDER ROLL  
WITH COLESLAW

ADD HAND CUT SEASONED FRIES FOR \$3.00  
8" SMALL / 16" LARGE

CHICKEN CUTLET -BREADED CHICKEN  
&CHOICE OF CHEESE  
WITH LETTUCE & TOMATO 9/13

CRISPY CHICKEN PARMIGIANA  
-SERVED WITH MOZZARELLA & MARINARA  
9/13

EGGPLANT PARMIGIANA-  
LAYERS OF BREADED EGGPLANT  
WITH MOZZARELLA & MARINARA 9/13

ITALIAN -MORTADELLA, GENOA SALAMI,  
PEPPERONI & HAM WITH PROVOLONE,  
LETTUCE & TOMATO 9/13

SOUPY, EGG AND CHEESE  
- CRUMBLLED SWEET OR SPICY SOUPY  
IN SCRAMBLED EGGS WITH MELTED CHEESE 9/13

### BBQ PULLED PORK

-HOUSE MADE PULLED PORK & COLESLAW 9/13

### CREATE YOUR OWN

SERVED WITH COLE SLAW

ADD HAND CUT SEASONED FRIES FOR \$3.00

8" SMALL / 16" LARGE 9/12

CHEESES: AMERICAN, FRESH MOZZARELLA, PROVOLONE

MEATS: HAM, TURKEY, GENOA SALAMI,

MORTADELLA, PROSCIUTTO

TOPPINGS: LETTUCE, TOMATO, ONIONS, VINEGAR PEPPER,  
OIL, VINEGAR, MAYO, MUSTARD

\*\*\*FRIDAY NIGHTS ONLY- FISH & CHIP DINNER 13\*\*\*

LOCAL SCROD LIGHTLY BATTERED SERVED

WITH HAND CUT FRIES & COLESLAW  
Consuming raw or uncooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illnesses.



HOME OF ANTONIO'S

RICOTTA BALLS

& MEATBALLS

SPECIALTY PASTA & PIZZA

860-572-0400

39 WHITEHALL AVE  
MYSTIC, CT 06355

WEDNESDAY PIZZA SPECIAL!!!  
LARGE CHEESE PIZZA FOR \$8.00  
DINE IN OR TAKE OUT