

# CAFE D'ANTONIO CELEBRATION

## DINNER

### APPETIZERS

### PASTA

<b>ANTIPASTO MISTO</b> Italian meats, cheeses, olives, grilled vegetables	14
<b>BRUSCHETTA</b> Toasted bread, tomato, red onion, basil, EVOO	8
<b>CAPRESE</b> Fresh milk mozzarella, sliced tomato, basil, EVOO With BUFALA	11 15
<b>BURRATA</b> Fresh burrata, sliced yellow tomato, prosciutto, basil~pesto.	13
<b>CARPACCIO</b> Thin slices raw beef tenderloin, arugula, shaved Parmesan	12
<b>SEAFOOD SALAD</b> Shrimp, scallops, calamari, vegetables and kalamata olives	18
<b>STUFFED MUSHROOMS</b> Mushrooms, sausage, roasted peppers, mozzarella, tomato sauce	10
<b>FRIED MOZZARELLA</b> Fresh milk mozzarella, tomato sauce	9
<b>FRIED CALAMARI</b> Lightly floured fresh calamari, sun-dried tomato~garlic mayo	12
<b>MUSSELS FRADIAVOLO</b> Mussels, spicy tomato sauce	13

<b>PENNE POMODORO</b> Penne pasta, tomato sauce, fresh basil and Parmesan	12
<b>LASAGNA</b> Ground beef, ricotta cheese and tomato sauce, layered with pasta	15
<b>PENNE WITH CHICKEN</b> Braised boneless tenders of chicken breast, light tomato sauce, fennel, with penne	15
<b>PAPPARDELLE BOLOGNESE</b> Wide ribbon pasta, homemade tomato meat sauce	16
<b>CAPELLINI D'ANGELO</b> Angel hair pasta, garlic, EVOO, sun-dried tomatoes, fresh basil, European pine nuts, parmesan	17
<b>SPINACH &amp; CHEESE RAVIOLI</b> Half moon ravioli stuffed with spinach and cheese, sundried tomato~brandy cream sauce	16
<b>FETTUCCINE ALFREDO</b> Parmesan cream sauce	16
Add CHICKEN	6
Add (6) SHRIMP	10
<b>RIGATONI WITH SAUSAGE</b> Sausage, spinach, onions, roasted peppers, mushrooms, tomato sauce, rigatoni	16
<b>PAPPARDELLE WITH SALMON</b> Wide ribbon pasta, fresh salmon, sweet peas, brandy~mascarpone cream sauce	20
<b>LINGUINE WITH CLAMS</b> Linguine, fresh clams, garlic, Italian parsley, EVOO, red chili flakes	18
<b>LOBSTER RAVIOLI</b> Sherry cream sauce	22
<b>EGGPLANT INVOLTINI</b> Lightly battered eggplant filled with ricotta, mozzarella, parmesan, sundried tomatoes, tomato sauce	16
<b>GNOCCHI</b> Homemade potato gnocchi, sun-dried tomatoes, basil, walnuts, gorgonzola sauce	15
<b>RISOTTO MUSHROOM</b> Porcini, shiitake and crimini; truffle oil.	18
<b>RISOTTO SAUSAGE</b> Sausage and escarole	18

### SOUP AND SALADS

<b>SOUP</b> House made soup of the day	6
<b>CAESAR</b> Romaine lettuce, Antonio's caesar dressing, house made herb croutons, parmesan cheese (Caesar dressing contains raw eggs)	7
<b>MIXED GREENS</b> Seasonal field greens, tomatoes, cucumbers, balsamic vinaigrette	7
<b>ARUGULA</b> Arugula, gorgonzola, pear, walnuts, balsamic vinaigrette	10

**(407) 566-2233**

[www.CafeDAntonios.com](http://www.CafeDAntonios.com)

Prices and availability subject to change without notice

#### Pasta substitutions:

Farro Grain add 2

Gluten Free add 3



Kind, compassionate, strong. All in the family, all in the eyes.

Sharing, loving, guiding, changing. Marks a new beginning.

# DINNER

## ENTREES

<b>CHICKEN PARMIGIANA</b> With spaghetti tomato sauce	<b>17</b>
<b>CHICKEN FIORENTINA</b> Spinach, mozzarella, white wine cream sauce	<b>18</b>
<b>ROTISSERIE CHICKEN</b> ½ rotisserie chicken basted with fresh rosemary, garlic, olive oil and kosher salt *Smoke from oak wood rotisserie will impart a pink hue to the meat	<b>17</b>
<b>CHICKEN MARSALA</b> Mushrooms, Marsala wine, demi glace	<b>19</b>
<b>CHICKEN PICCATA</b> Capers, white wine, lemon butter sauce	<b>18</b>
<b>VEAL MARSALA</b> Mushrooms, Marsala wine, demi glace	<b>25</b>
<b>VEAL PICCATA</b> Capers, white wine, lemon butter sauce	<b>23</b>
<b>VEAL PARMIGIANA</b> With spaghetti tomato sauce	<b>21</b>
<b>BRAISED BEEF SHORT RIBS</b> House made balsamic barbeque sauce, cheddar polenta	<b>19</b>
<b>BRAISED LAMB SHANK</b> Pea~parmesan risotto	<b>23</b>
<b>FILET MIGNON</b> Pan seared aged Black Angus filet, thyme~shallot demi glace, 8 oz.	<b>39</b>
<b>ZUPPA DI PESCE</b> Shrimp, scallops, white fish, mussels, clams, calamari, tomato seafood broth	<b>30</b>
<b>FISH</b> Fresh catch of the day	<b>MP</b>

## FROM THE OAK WOOD GRILL

<b>N.Y STRIP</b> Aged Black Angus, center cut New York strip, brushed with olive oil and Italian herbs, 14 oz.	<b>32</b>
<b>RIB EYE</b> Aged Black Angus Rib Eye, brushed with olive oil and Italian herbs, 16 oz.	<b>39</b>
<b>GRILLED SALMON</b> North Atlantic, brushed with olive oil and Italian herbs	<b>22</b>

## SIDES

<b>SAUTEED SPINACH</b> Fresh spinach, golden raisins, European pine nuts	<b>8</b>
<b>PEAS WITH PROSCIUTTO</b> Sweet peas, shallots, prosciutto	<b>8</b>
<b>MEATBALL</b> with sauce	<b>2</b>
<b>SAUSAGE</b> 4oz	<b>2.5</b>

For temperatures, please refer to the following guidelines:

**Rare**—cool, red center  
**Medium Rare**—warm, red center  
**Medium**—hot, pink center  
**Medium Well**—hot, light brown center  
**Well**—hot, brown throughout, seared

We do not recommend temperatures beyond Medium

## CALZONE

<b>CHEESE</b> Ricotta, mozzarella and parmesan cheeses, brushed with olive oil and garlic	<b>11</b>
<b>DELUXE</b> Mozzarella and ricotta cheeses, sausage, pancetta, garlic, onions and bell peppers; brushed with olive oil and garlic	<b>14</b>

## PIZZA

	10"	14"
<b>GRILLED PIZZA</b> Fig, gorgonzola, pancetta, caramelized onion, arugula and mozzarella; drizzled with balsamic glaze. Served on a crispy grilled pizza crust	<b>13.5</b>	<b>17</b>
<b>RUSTICA</b> Sausage, pancetta, roasted peppers, olives, fresh basil and mozzarella cheese	<b>13.5</b>	<b>17</b>
<b>PROSCIUTTO</b> Prosciutto di San Daniele, red onions and tomato sauce topped with fresh milk mozzarella	<b>13.5</b>	<b>17</b>
<b>QUATTRO</b> Mushrooms, artichokes, tomato sauce, basil, onions, bell peppers and mozzarella cheese	<b>12.5</b>	<b>15.5</b>
<b>MARENGO</b> Roasted peppers, tomato sauce, strips of roasted chicken spiced with hot crushed peppers and mozzarella cheese	<b>12</b>	<b>15</b>
<b>MARGHERITA</b> Tomato sauce, fresh basil and mozzarella cheese	<b>10</b>	<b>12.5</b>
<b>CREATE YOUR OWN PIZZA</b> Mozzarella cheese and tomato sauce	<b>9</b>	<b>11.5</b>

### TOPPINGS

Ricotta cheese • fresh rosemary • pepperoni Italian sausage • ham • fresh basil • spinach mushrooms • red onions • extra mozzarella fresh bell pepper • hot cherry peppers fresh scallions • tomato slices	<b>1.75</b>	<b>2.25</b>
Artichoke hearts • roasted chicken anchovies • black olives • Prosciutto roasted peppers • sun dried tomato chopped meatballs	<b>2</b>	<b>2.5</b>

## CHILDREN (10 and under)

<b>FRIED MOZZARELLA</b> Served with tomato sauce	<b>9</b>
<b>10" CHEESE PIZZA</b>	<b>9</b>
<b>CHICKEN PARMIGIANA</b> Served with spaghetti tomato sauce	<b>9.5</b>
<b>FETTUCCHINE ALFREDO</b> Add CHICKEN	<b>8</b> <b>3</b>
<b>POMODORO</b>	<b>6</b>
<b>MEATBALL</b>	<b>8</b>
<b>BOLOGNESE</b> Pasta Choice of: Spaghetti, fettuccine or penne	<b>8</b>
<b>ICE CREAM</b>	<b>4.75</b>
<b>SODA, MILK AND JUICE</b>	<b>2.25</b>

Parties of six or more will include an 18% Gratuity – Prices exclusive of 7.5% Sales Tax  
 Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness