

DAILY SPECIALS (All specials dine in only)

MEATBALL MONDAY

12" One Topping Pizza, Small
Anthony's Salad, 4 Maria's Meatballs
\$30

WINE TUESDAY

50% off all wines
by the bottle

WING WEDNESDAY

16" One Topping Pizza and
10 Coal Fired Wings
\$30

ALL DAY, EVERYDAY | 16" One Topping Pizza and a Large Salad for \$25

coal fired starters

ORIGINAL CHICKEN WINGS

Original Jumbo Wings with caramelized onions
5 Wings 7.99 | 10 Wings 13.99 | 20 Wings 22.49
280 - 1130 Cal

MARIA'S MEATBALLS WITH RICOTTA

Large beef meatballs slowly cooked
in our Italian plum tomato sauce
2 Meatballs 7.79 740 Cal | 4 Meatballs 12.99 1180 Cal
Take the Pot Home (13 meatballs) 31.69 3150 Cal

EGGPLANT MARINO

Thinly sliced with our Italian Plum tomato sauce
and grated Romano 12.29 590 Cal

Try it on a 16" Pizza (8 slices) 22.99 240 Cal

ANTHONY'S CLASSIC ITALIAN SALAD

Romaine, celery, red onions, garbanzo beans, kalamata
olives, tomato and hard boiled egg tossed in our
homemade Italian dressing
Small 7.99 470 Cal | Large 11.49 960 Cal

Add Gorgonzola 300 Cal or Mozzarella 240 Cal 2.49

Add one of your favorite toppings 4.00

Italian Tuna Salad 330 Cal | Meatballs 640 Cal | Chicken 130 Cal

coal fired pizzas

The mark of a **900° oven** is a crust like none
other. Crispy and a little charred on the edges,
you'll start having dreams about this pizza.

For the kids, ask for your pizza "bambino style"- we'll
spread the sauce and put the mozzarella cheese on top.

traditional

Grande mozzarella, handcrushed Italian plum
tomato sauce and hand grated Romano cheese
12" (6 slices) 13.99 240 Cal | 16" (8 slices) 17.49 290 Cal

Anchovies	8 Cal
Italian Sausage	40 Cal
Pepperoni	60 Cal
Thick Cut Pepperoni	70 Cal
Bacon	50 Cal
Prosciutto	30 Cal
Mushrooms	5 Cal
Sweet Peppers	8 Cal
Onions	10 Cal
Kalamata Olives	20 Cal
Long Hot Finger Peppers	12 Cal

12" Toppings: Meats 2.00, Veggies 1.00 each

16" Toppings: Meats 3.00, Veggies 2.00 each

specialty pizzas

Calories per slice

12" (6 slices) 18.79 | 16" (8 slices) 21.79

THE SQUARE MARGHERITA

Fresh mozzarella and our Italian plum
tomato sauce, topped with hand grated
Romano and fresh basil 140 | 150 Cal

CAPRESE

Fresh mozzarella, tomatoes and
fresh basil 230 | 250 Cal

WHITE

Ricotta, mozzarella and hand grated Romano
280 | 330 Cal

ARUGULA

Our Traditional Pizza topped with
fresh arugula tossed in our homemade
Italian dressing 260 | 320 Cal

12" (6 slices) 20.79 | 16" (8 slices) 23.79

MEATBALLS & RICOTTA

Our Traditional Pizza topped with baby
meatballs and ricotta cheese 410 | 520 Cal

CARNIVORI

Square pizza with thick cut pepperoni, Italian sausage,
baby meatballs and smoky bacon 380 | 400 Cal

PAULIE'S PIE

Baby meatballs, our Italian sausage, hot or
sweet peppers and ricotta cheese 390 | 500 Cal

ROASTED CAULIFLOWER

Square pizza topped with cauliflower roasted
with olive oil and garlic, Romano, mozzarella
cheese, and breadcrumbs 320 | 380 Cal

sandwiches

Served on homemade focaccia bread

ITALIAN TUNA SALAD

Lemon, olive oil, tomato and
arugula with our homemade
Italian dressing
10.49 700 Cal

COAL OVEN ROASTED CHICKEN

Chicken Breast topped with prosciutto,
roasted red peppers, melted mozzarella,
arugula and our homemade Italian dressing
10.49 700 Cal

LONG HOT MEATBALL MOZZARELLA

Meatballs, mozzarella cheese
and long hot finger peppers
10.49 1150 Cal

wine & bubbles

A 6 oz. glass of wine contains calories ranging from 140-150 calories, 9oz 210-225 calories, and a bottle from 610-620 calories

	6 oz.	9 oz.	BTL
Super Tuscan Molto Bene, Tuscany Italy	9.5	12.5	28
<i>We traveled to Italy to personally create this Tuscan red blend of Sangiovese, Syrah, Cabernet and Merlot. Molto Bene, meaning "Well Done", reflects our passion for food and is the perfect wine to pair with the coal fired flavors from our oven.</i>			

RED	6 oz.	9 oz.	BTL
Pinot Noir, Three Thieves, California	8.5	11.5	26
Pinot Noir, Meiomi, California	12	15	36
Chianti, Cavaliere D'oro, Gabbiano, Italy	6.5	9.5	20
Merlot, Columbia Crest "Grand Estates", Washington	9	12	28
Malbec, Colores del Sol, Mendoza, Argentina	7.5	10.5	24
Cabernet Sauvignon, Domino, California	7	10	22
Cabernet Sauvignon, Federalist, Lodi, California	11	14	30
Cabernet Sauvignon, Francis Ford Coppola, Claret, California	9.5	12.5	28

WHITE

Riesling, Chateau Ste. Michelle, Washington	7	10	22
Pinot Grigio, Mezzacorona, Italy	8.5	11.5	26
Sauvignon Blanc, Oyster Bay, New Zealand	9	12	28
Chardonnay, Wente "Estate Grown", California	9.5	12.5	28

ROSÉ & SPARKLING

Rosé, Stemmari, Sicily, Italy	9	12	24
Prosecco, Gambino, Veneto, Italy	8	11	24

handcrafted cocktails

ITALIAN MARGARITA

Patrón tequila, Disaronno Amaretto, fresh housemade citrus
10.75 260 cal

ORGANIC MARGARITA

Casamigos Blanco tequila, hand squeezed lime, organic agave
10.00 190 cal

COAL FIRED COSMO

Tito's Handmade vodka, cranberry, lime, organic agave
10.00 200 cal

ANTHONY'S MOJITO

Bacardi rum, fresh mint, lime, club soda
8.75 190 cal

APEROL SPRITZ

Aperol, Prosecco, club soda
8.75 170 cal

ITALIAN OLD FASHIONED

Bulleit bourbon, Averna Amaro, Filthy Cherry
10.75 260 cal

PROSECCO COCKTAIL

Prosecco, peach purée, Chianti
8.75 270 cal

WHITE OR RED SANGRIA

Delicious sangria loaded with fresh fruit
8.75 110-150 cal

beers

We support our local craft breweries with rotating taps to always bring you the best beer in town. Ask your server about our local craft brews. And as always, we have a great selection of national craft beers.

PERONI 100 cal

SAMUEL ADAMS 180 cal

BLUE MOON 199 cal

YUENGLING 180 cal

STELLA ARTOIS 100 cal

beverages

Fresh Squeezed Italian Lemonade 3.79 120 cal
Traditional • Sweet Strawberry • Arnold Palmer

San Pellegrino Sparkling Water Small 3.75 Large 5.50

Acqua Panna Natural Spring Water Small 3.75 Large 5.50

Gold Peak Freshly Brewed Iced Tea 3.29 10 cal

We Proudly Serve  Products,   

desserts & espresso

NY STYLE CHEESECAKE
5.99 720 cal

ESPRESSO
Single 3.75 3 cal
Double 4.50 6 cal

CAPPUCCINO 5.50 74 cal
Traditional
Caramel
Vanilla
AMERICANO
3.25 15 cal