

ANTONIO'S

est. 1979

ANTIPASTO

FRIED CALAMARI - 13

hand-cut, battered, fried and served with marinara and lemon

MOZZARELLA STICKS - 11

hand-cut, battered fried and served with marinara

NOT KNOTS - 9

smothered in garlic butter and parmesan, served with marinara

BURRATA - 16

fresh tomato, basil, and toasted crostini

PASTA

LINGUINE POMODORO - 17

san marzano tomato, cherry tomato, basil, parmesan

EGGPLANT LASANGA - 22

a tribute to Paul's mother, Maria

NEW

PENNE VODKA - 19

marinara, vodka, cream, parmesan

RIGATONI BOLOGNESE - 22

traditional northern italian - slow cooked meat sauce

PASTA FRITTA - 24

spaghetti, marinara, bell peppers, onions, tomatoes, and your choice of chicken, sausage, or both for an additional charge - served on a sizzling plate

FETTUCINE ALFREDO - 18

butter, parmesan, cream

ADD SIDES

ZUCCHINI - 3

GRILLED ASPARAGUS - 3

POPES POTATOES - 3

ADD PROTIEIN

MEATBALL - 4

ITALIAN SAUSAGE - 4

SALMON - 11

CHICKEN BREAST - 7

SHRIMP - 7

INSALATA E ZUPPA

ITALIAN TOMATO SALAD - 14

tomato, green pepper, red onion, cucumber, basil, fresh mozzarella, olive oil

NEW

ANTONIO'S HOUSE SALAD - 15

mixed greens, pepperoni, salami, fontinella, cherry tomato, parmesan

EGGPLANT ARUGULA SALAD - 16

breaded eggplant, tomato and mozzarella, with arugula, romaine, kalamata olives, fontinella, red onion, parmesan, and honey balsamic dressing

KRUSER GARDEN SALAD - 16

seasonal greens (provided by Kruse Greenhouse), dried cranberries, red onion, roasted beets, feta, and honey balsamic dressing

HOUSE FAVORITES

SEASONAL SALMON - 29

ask your server for this weeks feature!

SEASONAL WHITE FISH - 29

ask your server for this weeks special!

SEASONAL STEAK - 39

ask your server for this weeks feature!

NEW

LASAGNA BOLOGNESE - 24

bolognese layered between pasta sheets and bechamel

POPE'S CHICKEN - 22

pancetta cream, gorgonzola, asparagus, seasoned +fried potatoes

CHICKEN PARMESAN - 23

served with a side of spaghetti marinara

ADD VEGETABLES

MUSHROOM - 1.50

BELL PEPPER - 1.50

ONION - 1.50

KALAMATA OLIVES - 1.50

ROMAN STYLE PINSA

low gluten crust made with sourdough, soy, rice and imported italian flour

NEW

GIANNA MARIA - 15
olive oil, mozzarella, feta, fontinella, stracciatella, arugula, honey

SPICY PEPPERONI - 13
cup + char pepperoni, mozzarella, and hot honey

TONY RUSSO - 16
olive oil, garlic, chicken, tomatoes, feta, artichoke, mozzarella, basil

AWARD WINNERS

NEW

MISS AMERICANA - DINE IN ONLY - 27
72 hour crust, mozzarella, brown sugar tomatoes, pistachio basil pesto, prosciutto, parmigiano reggiano

VEGAS FORTUNA - DINE IN ONLY - 27
72 hour crust, mozzarella, pomodoro sauce, cup + char pepperoni, hot honey sausage, house link sausage, parmigiano reggiano

THE GEM - DINE IN ONLY - 27
72 hour crust, mozzarella, arabiatta sauce, link sausage, house pinched sausage, caramelized onion

CALABRESE - DINE IN ONLY - 27
72 hour crust, mozzarella, pomodoro sauce, cup + char pepperoni, hot honey sausage, link sausage, roasted red peppers, hot honey, calabrian chili

ITALIAN STALLION - 33
pan pizza with bacon, meatball, sausage, pepperoni, mozzarella

TRADITIONAL PIZZA

build your own - midwest style

10" PERSONAL	10
14"/16" PIZZA	19/21.50
12" CHICAGO STYLE STUFFED PIZZA	22

pepperoni, sausage, ham, bacon, meatball, chicken, anchovies, bell pepper, onion, mushroom, black olive, green olive, spinach, artichoke, tomato, banana pepper, feta, fontinella, garlic, pineapple, jalepeno

add toppings to your traditional pizza for \$2.50

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.