

Antonio's of Simsbury

1964 **55** 2019
Years

WHAT'S NEW WITH THE FAMILY

Well, being outside I can not only see, but feel that summer has finally arrived. It's appropriate as this is the first week of our seasonal menu revision. Please enjoy our new selections; but, if you remember an item from a past menu: we would be happy to prepare it for you. Time and ingredient permitting of course.

Also with the arrival of the new season we are proud to present our new expanded patio behind our bar area. Please feel free to stop by and enjoy the sun with us and our new outdoor ping pong table. (Which my cousin Osvaldo continually reminds me; should be called a table tennis table because it's more professional. I don't care, it's fun either way.

The new season also brings a host of new family activities. The pool is open and at least for the first few weeks the kids are being great about cleaning it. We're back at playing our family tetherball games and for those of you that haven't played in years, I highly recommend it.

Congratulations to Katherine's rugby team; the Simsbury High School Trojans; what an incredible season...we went undefeated! Johnny's Soccer team is having a great season as well and Tommy is all over town on his bike.

Well there's no more room, but as always; I'd like to take the time to thank you for your part in turning my dream into a reality. I appreciate you, and the opportunity you have given my staff and I. Thank you!

Sincerely, Steven (Antonio)

Fresh Beer Additions

Tap #12 - Golden Road 2X-IPA - 8.0% ABV - CA

Tap #6 - Samuel Adams Summer Ale - 5.3% ABV - Boston, MA

Tap #8 - Long Trail Green Blaze IPA - 6.5% ABV VT

Tap #3 - Nectar of the Goats Ale - 4.9% ABV - Bloomfield, CT

Can - Truly Mixed Berry Hard Seltzer - 5% ABV - NY

Can - Smirnoff Cranberry Lime Hard Seltzer - 4.5% ABV - MA

Can - Smirnoff Berry Lemonade Hard Seltzer - 4.5% ABV

Can - Jack's Abbey Blood Orange Radler - 4.1% ABV - MA

New Menu Items

MAC & CHEESE BITES 5.65

Traditional elbow macaroni blended with a creamy cheddar cheese sauce. Lightly breaded & deep fried.

ZUCCHINI STICKS 7.95

Fresh zucchini sliced into sticks and lightly breaded in a blend of corn flour, wheat flour and cornmeal. Deep fried to a golden brown, lightly dusted with Parmesan and served with a side of fresh marinara.

CLAM STRIP APPETIZER 10.35

A quarter pound of fresh clam strips lightly dredged in Drumrock's famous clam fry mix and deep fried to a golden brown. Served with our tartar sauce.

CHEF CARTER'S MINI-PHILLY EGGROLLS 5.95

Minced top-round steak, pan sautéed with bell peppers and minced sweet onions. Enhanced with a splash of au jus and finished with American cheese. Individually rolled with love. *8 eggrolls per order*

VOLUPTUOUS VEGGIE WRAP 7.95

Melted cheddar and Monterey Jack cheeses blanket a char grilled Morningstar veggie burger along with diced ripe tomatoes, sweet Spanish onions, shards of iceberg lettuce and freshly made Hidden Valley Ranch dressing rolled in a warmed flour tortilla.

FRESH ZUCCHINI SALAD 12.50

Noodles of zucchini tossed in our homemade vinaigrette and accented with diced ripe tomatoes, shards of sweet onion, Kalamata olives and crumbles of imported Feta. Enhanced with strips of a blackened chicken breast.

FRESH FRIED CLAM PLATTER 17.99

At least a half-pound of fresh clams with their bellies removed, lightly dredged in Drumrock's clam fry mix and deep fried to a golden brown. Served with steak fries, homemade Cole slaw, tartar sauce and hopefully Liz won't forget; fresh lemon wedges.

TUNA, TUNA AND ONE MORE; TUNA

We are psyched to bring back our freshly prepared Tuna Salad. Available as a salad plate as well as a grinder.

Notices

Our goal is 100% total guest satisfaction. If for any reason we don't meet that goal, please tell us. We'll do whatever it takes to make it right!

We are proud to say that here at Antonio's; we implemented our complete recycling program in 1988.

Our salad dressing choices are 1000 Island, French, Honey Dijon, Hidden Valley Ranch, Classic Vinaigrette, Balsamic Vinaigrette, Low Fat Zinfandel Vinaigrette, Peppercorn Parmesan, OR Fresh Home-Made Bleu Cheese Dressing is 75¢ extra please.

Sides of pasta marinara or fresh vegetables with rice pilaf are interchangeable on all dinner selections.

When requesting an extra plate to split orders; we must charge \$2.95 to call in our extra plate technician.

If you toss a penny 10,000 times, it will be tails 4,950 times. (The "head's" picture weighs more than "tails")

Per state Law you can take unfinished bottles of wine home with you, as long as we re-cork them.

A separate Gluten Free Menu is available, please ask!

Starters

OPUS BREAD 5.75 / 9.95 / 16.95

Fresh dough hand stretched and spiked with nuggets of coarsely chopped fresh garlic. Seasoned with Parmesan cheese, black pepper, a smidgen of salt and capped with a blanket of whole milk mozzarella. Baked to order and served with a side of Marinara.

FRIED PICKLE CHIPS 5.95

We start with the famous Vlasic brand dill pickle chips; soaked in buttermilk, tossed in a light blend of yellow corn flour, bleached wheat flour, powdered milk and a pinch of salt; before deep frying. Served with Cajun Ranch dressing for your dipping' pleasure.

MOM'S SPINACH PIE 3.95

It is a belief of mine, that what makes us eternal is the memories we leave behind. I hope I make Mom proud with this rendition of her Spanakopita. Spinach blended with Feta, egg, Parmesan, Ricotta, scallions and herbs between layers of flaky filo dough

FRITTO MOZZARELLA 4.95/ 8.95

Hand made from whole milk mozzarella with a corn meal breading and fried to a luscious consistency. Served upon a bed of our homemade marinara sauce, and available in both large and small versions.

MUCHO MACHO NACHO MAN NACHO'S 10.75

Freshly made corn tortilla chips, piled high and smothered with Monterey Jack, cheddar cheese, diced tomatoes, sliced black olives, jalapeno peppers and a sprinkle of green onions. Garnished with salsa & sour cream. *With taco meat, please add 3.85*

ELECTRIC QUESADILLA 10.95

Flour tortillas stuffed with strips of blackened chicken breasts, diced ripe tomatoes, scallions, Monterey Jack & cheddar cheese and bits of crisp bacon. Served with homemade salsa and sour cream.

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COCKADOODLE-DEUX KABOBS 6.95

Strips of plump chicken breasts marinated in our herbed vinaigrette, char grilled over an open flame & served upon a bed of hot rice pilaf. *2 kabobs per order*

BUFFALO WINGS 11.95

Available in "Classic Hot", Tangy, BBQ or Honey Barbecue. Accompanied by sides of carrot sticks, celery sticks and our Bleu Cheese Dressing.

25 Pack of wings is 23.95

50 Pack of wings is 44.95

BUFFALO TENDERS 10.97

Same as above, but white meat only and no bones!

CHICKEN DIPS 10.35

Lightly breaded chicken tenders with a side of honey Dijon mustard for your dipping pleasure. Served with freshly sliced carrot and celery sticks.

Sandwiches

A Morningstar Farms Veggie Burger, freshly char grilled skinless chicken breast, fried chicken tenders and hamburgers are interchangeable in any sandwich selection below at no additional charge.

**Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness.*

All sandwiches are garnished with a crisp deli pickle spear and are available with the following add on options;

Assorted Chips and Doritos	1.50
Home Made Cole Slaw	1.50
Mildly Spiced Curly Fries	2.75
Steak Fries	2.75
Battered Onion Rings	2.75

FILET MIGNON SANDWICH* **9.95**

A four-ounce tenderloin steak char grilled to your specification. Smothered with sautéed mushrooms and onions, capped with Greenleaf and served upon a freshly toasted deli roll with horseradish sauce.

THE BIG "A" BURGER (or chicken breast)* **7.95**

1/3 pound of sirloin ground daily. Charbroiled to your taste and served on a toasted bun, with a side of lettuce, tomato slices and a pickle spear. With choice of American, bleu, mozzarella, provolone, Swiss or cheddar/Monterey Jack blend, please add \$1.10.

WENDY'S PHILLY BURGER* **9.95**

1/3 pound of sirloin ground daily. Charbroiled to your taste, capped with a blanket of American cheese and smothered with sautéed mushrooms, bell peppers and onions. Garnished with a pickle spear.

THE BUBBA LOVE BURGER* **9.95**

Fresh ground sirloin lightly dusted with Cajun blackening spices and char-grilled. Smothered with Monterey Jack and cheddar cheese before drizzling with BBQ sauce & topped with onion rings.

VOLUPTUOUS VEGGIE WRAP **7.95**

Melted cheddar and Monterey Jack cheeses blanket a char grilled Morningstar veggie burger along with diced ripe tomatoes, sweet Spanish onions, shards of iceberg lettuce and freshly made Hidden Valley Ranch dressing rolled in a warmed flour tortilla.

THE JOE BEALE, REAL DEAL CLUB **11.75**

The classic triple decker of freshly oven roasted turkey breast, stacked with Greenleaf lettuce, slices of ripe tomato, crisp bacon strips and mayonnaise.

PHILLY CHEESE STEAK **10.35**

Shaved sirloin, sautéed with mushrooms, onions and green peppers. Steamed in au jus, topped with American cheese and toasted on a hoagie roll.

WHISKEY RIVER WRAP **11.95**

Sliced chicken tenderloins rolled in a warm flour tortilla with caramelized onions, bacon, Monterey Jack and cheddar cheeses. Finished with a drizzle of our Tuscaloosa style barbecue sauce and toasted.

BUFFALO CHICKEN WRAP **9.95**

Buffalo chicken tenders rolled in a warm flour tortilla with diced ripe tomatoes, iceberg lettuce, Monterey Jack, cheddar cheese and a drizzle of our bleu cheese dressing. Served with a deli pickle spear.

CHICKEN CAESAR WRAP **8.35**

A freshly char-grilled chicken breast sliced into strips and rolled in a warm flour tortilla with crisp romaine lettuce, diced ripe tomatoes, shards of sweet onions and our freshly prepared Caesar dressing.

CRISPY CHICKEN RANCH WRAP **9.47**

Chicken tenderloins deep fried and rolled with Monterey Jack and cheddar cheeses, diced ripe tomatoes, and shredded iceberg lettuce in a warm flour tortilla. Seasoned with our fresh Ranch dressing

SALMON BLT WRAP **11.35**

At least a quarter-pound of fresh Atlantic salmon char grilled over an open flame. Rolled in a warm flour tortilla with crisp bacon, diced ripe tomatoes, Greenleaf lettuce and dressed in a lemon-dill aioli.

CAPE CODDER **7.95**

A filet of sole lightly dredged in seasoned flour and deep fried. Topped with Cole slaw, accented by a dollop of 1000 island dressing and smothered with Swiss cheese. Served on grilled rye bread.

DR. NEUREITHER'S REUBEN **8.99**

Twin slices of Rye bread lightly toasted, piled high with corned beef, and accented by sauerkraut. Seasoned with Thousand Island dressing and held together by two slices of scintillating Swiss cheese.

HEATHER'S HEALTHY WRAP **7.35**

A warm flour tortilla very lightly sprinkled with Monterey Jack and cheddar cheeses, a quarter pound of fresh turkey breast, a sprinkle of diced ripe tomatoes and shards of crisp iceberg lettuce.

Salads

CAESAR SALADS

	<i>Bowl / Plate</i>
Classic Version	3.50 / 7.95
Grilled Chicken Caesar Salad	5.95 / 12.95
Blackened Chicken Caesar Salad	5.95 / 12.95
Blackened Salmon Caesar Salad	15.95 / 17.95

FILET MIGNON & SPINACH SALAD 15.75

At least a 4-ounce slice of freshly grilled filet mignon; sliced and served upon a bed of spinach leaves tossed with diced tomatoes, Feta cheese and Balsamic vinaigrette. Garnished with toasted almonds, carrot & red cabbage. *Extra steak is +\$6.00*

FRESH ZUCCHINI SALAD 12.50

Noodles of zucchini tossed in our homemade vinaigrette and accented with diced ripe tomatoes, shards of sweet onion, Kalamata olives and crumbles of imported Feta. Enhanced with strips of a blackened chicken breast.

MAUI WOWIE SALAD 14.95

Fresh salad greens tossed with shards of carrots and strips of red cabbage. Topped with honey glazed walnuts, strips of char-grilled chicken, mandarin orange segments and a sprinkle of toasted shredded coconut. Drizzled with low fat zinfandel vinaigrette.

COBB SALAD 13.95

Char grilled chicken, artichoke hearts, crumbled bleu cheese, diced egg, bacon, corn, sliced sweet onions, tomatoes, and cucumbers upon crisp salad greens.

TACO SALAD 11.95

A bed of greens accentuated with seasoned ground sirloin, diced tomatoes, sliced black olives, Monterey Jack, cheddar cheese, a sprinkle of chopped green onions, tortilla chips and served with Ranch dressing.

Fresh Garden Salad 3.50 / 7.95

Tuna Salad Plate 10.35

Sublime Salmon & Spinach Salad 18.95

Midtown Wedge Salad 7.45

4-Cheese Quiche & Garden Salad Plate 7.99

Barbecue Chicken Salad 12.25

Buffalo Chicken Salad 12.75

Greek Salad 5.65 / 12.50

Ted Brown's Chef Salad 12.95

Antipasto Salad 8.95 / 13.95

Classic Spinach Salad 13.95

Dinner Selections

Includes fresh garlic bread –

To add soup or salad please add 3.50

To substitute zucchini noodles for pasta please add 3.00

SIGNATURE LASAGNA 10.95

This recipe dates back to the restaurant my grandparents owned. When it's not broken, you don't fix it! Layers of herbed cheeses, ground sirloin, mild Italian sausage, our fresh marinara & pasta.

SHEPHERD PIE 12.95

A stew of seasoned ground sirloin accented with small cuts of carrots, celery, Spanish onions and corn. Smothered with fresh mashed potatoes and capped with a sprinkle of Monterey Jack and cheddar cheeses before baking in our stone oven.

TORTELLINI SERENADE 11.35

Plump tortellini filled with three cheeses and rolled into little halos from heaven. Tossed in a light tomato cream sauce with fresh spinach leaves and finished with sprinkles of Parmesan and Romano cheeses. *Please add 3.50 for deluxe version including hand sliced strips of char-grilled chicken breast.*

SPAGHETTI AND MEATBALLS 11.50

Featuring two plump, ¼ pound hand-made meatballs and imported pasta. We welcome pasta substitutions of penne rigate or fettuccini; and offer fresh broccoli, mushrooms, or pan sautéed, hand pulled chunks of mild Italian sausage, as meatball substitutions.

ZUCCHINI POMMODORO 10.95

Farm fresh zucchini fed through our spiral slicer to create long corkscrews of zucchini; similar in size to a strand of fat pasta. Lightly sautéed in pure olive oil with a pinch of garlic. Dressed with our Pomodoro sauce; of crushed tomatoes and fresh herbs, before finishing with a sprinkle of real Parmesan.

FETTUCCINI ALFREDO 10.25

Ninety-eight of the most adorable fettuccini noodles this side of Florence, tossed in our simple Alfredo sauce of butter, cream and grated Parmesan cheese. *Even better with broccoli at 3.50 or diced crisp bacon at 3.99; or strips of (2) grilled chicken breasts for 6.95.*

BLACK MAGIC 13.95

A bodacious chicken breast dredged thru Cajun spices, and char grilled. Sliced into strips and tossed with sautéed tomatoes and freshly clipped leaves of spinach. Finished with our Alfredo sauce, Parmesan, and tossed with 116 penne rigate noodles.

FILET MIGNON 17.95
At least a half-pound cut of filet mignon char grilled over an open flame to your specified temperature. Dressed in a fresh mushroom demi-glace and accompanied by freshly mashed potatoes which are also dressed in mushroom demi-glace, as well as pan sautéed fresh vegetables. *Extra ¼ pound steak is +5.95*

NORTHERN LIGHTS 13.95
Chunks of mild Italian sausage pan sautéed with fresh mushrooms, coarsely chopped garlic and a pinch of crushed red pepper. Glazed in our Marsala wine reduction and finished with a spoonful of fresh marinara before serving over a bed of hot rice pilaf.

TAVERNA COMBO 11.25
Chunks of marinated chicken breasts skewered and marinated in our herbed vinaigrette. Char-grilled over an open flame and served upon a bed of herbed rice pilaf. Accompanied by a wedge of our freshly hand-made spinach pie and served with love...and a napkin! ☺

CHICKEN MARSALA 13.95
One of our most popular selections, and my personal favorite. Plump chicken breasts dredged in seasoned flour and sautéed with our intense, yet not overwhelming Marsala wine reduction, mushrooms & select herbs. Served over 108 fettuccini noodles. *(It used to be 127 noodles, but we're keeping the cost down).*

BOARDING HOUSE FRIED CHICKEN 14.95
Named after a cook book that we're not too proud to blatantly steal from. Two plump boneless chicken breasts dipped in buttermilk and seasoned flour before deep frying. Accented with honey and hot sauce before serving with sides of fresh mashed potatoes and pan sautéed fresh vegetables.

CHICKEN PARMIGIANA 13.99
Two hand-selected, plump chicken breasts, lovingly tenderized (smacked with a mallet), lightly breaded and smothered with our delicious marinara sauce, and a blanket of mozzarella. Served with penne rigate.

VEAL PARMIGIANA 15.99
At least a quarter-pound of tender leg veal cutlets. Lovingly tenderized with our specialty mallet; and embraced with seasoned flour. Dipped in egg and coated in our seasoned bread crumbs. Quickly fried and smothered with marinara sauce before topping with whole milk mozzarella and baking in our stone oven. Accompanied by a side of penne rigate.

FRESH FRIED CLAM PLATTER 17.99
At least a half-pound of fresh clams with their bellies removed, lightly dredged in Drumrock's clam fry mix and deep fried to a golden brown. Served with steak fries, homemade Cole slaw, tartar sauce and hopefully Liz won't forget; fresh lemon wedges.

BOURBON GLAZED SALMON 17.95
At least a half-pound of fresh Atlantic salmon glazed with our bourbon-based sauce accented with soy sauce, lime juice, ginger, brown sugar and fresh garlic. Char grilled over an open flame and served with sides of our home-made rice pilaf and freshly sautéed vegetables from one of our local farms.

ELM CITY HADDOCK 13.95
A plump haddock filet lightly breaded in Panko bread crumbs and pan seared. Deglazed with dry white wine and accented with a squeeze of lemon. Dressed in a delicious caper butter enhanced by minced onions and coarsely chopped garlic nuggets. Served upon a bed of herbed rice pilaf and accompanied by a side of fresh seasonal vegetables.

FISH & CHIPS 12.95
A fillet of North Atlantic haddock weighing at least a half-pound dredged in coarse Panko style bread crumbs and deep fried to a golden brown. Served upon a bed of steak fries with sides of freshly prepared Cole slaw, tartar sauce, & lemon.

Chili & Quiche Corner

Cup or Bowl of Fresh Chili 3.95 / 4.75

Deluxe Cup or Bowl of Fresh Chili 4.95 / 6.85
With cheese, a dollop of sour cream, a sprinkle of green onions. Served with tortilla chips.

Chili Dog Platter 7.99
Two beef hot dogs char grilled over an open flame, nestled into freshly grilled rolls and smothered with fresh chili, Monterey Jack and cheddar cheeses. Served with a pile of our lightly spiced curly fries and a deli pickle spear.

4-Cheese Quiche & Salad 7.99
Featuring Swiss, cheddar, Monterey Jack, Parmesan cheeses and a pinch of scallions. Served warm and accompanied by a small garden salad.

Dynamic Duo...Grecian Style 8.95
Freshly prepared spinach pie, lightly warmed in the oven and coupled with a crisp Greek salad.

