

ANIELLO'S

APPETIZERS

NATIVE TOMATO PIZZA \$14

CT NATIVE TOMATOES, FRESH MOZZARELLA,
GRILLED CHICKEN

ANTIPASTO NAPOLITANO \$14

FRESH MOZZARELLA, PROSCIUTTO, ROASTED RED
PEPPERS RELISH, TOMATOES, CRUSTINI

LOBSTER BISQUE CUP \$7
BOWL \$10

ENTREES

SEAFOOD FETTUCCINI \$24

LUMP MAINE LOBSTER, SCALLOPS, AND SHRIMP;
TOMATO ALFREDO

LOBSTER RAVIOLI \$20

LOBSTER--FILLED RAVIOLI
PREPARED IN A CREAMY VODKA SAUCE

NY YORK LINGUINI \$18

FRIED CALAMARI, GREEK OLIVES, PINE NUTS, CHERRY
PEPPERS, AND MARINARA OVER LINGUINI

VEAL AMANTI \$21

SCALLOPINNI, POTATOES, ONIONS, ROASTED PEPPERS,
WHITE WINE; SERVED WITH A SIDE OF PASTA

CHICKEN BARESI \$20

PARMESAN-ENCRUSTED CHICKEN BREAST, ALFREDO SAUCE,
FRESH SPINACH AND PARMA PROSCIUTTO; OVER
FETTUCCINI

DESSERT

BLUEBERRY LEMON CHEESECAKE \$5

LEMON CHEESECAKE TOPPED WITH BLUEBERRIES
AND BROWN SUGAR CRUMBS

COPPA YOGURT AND BERRIES \$7

YOGURT GELATO SWIRLED TOGETHER WITH MIXED BERRY
SAUCE., TOPPED WITH BLUEBERRIES AND CURRANTS