

ANIELLO'S

APPETIZERS

STRAWBERRY FIELD SALAD \$11

FRESH STRAWBERRIES, ALMONDS, PINE NUTS, FETTA

ANTIPASTO NAPOLITANO \$14

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

CALAMARI ANIELLO \$14

FRIED CALAMARI, CHERRY PEPPERS, PIGNOLI NUTS, ARTICHOKE HEARTS; SERVED WITH MARINARA SAUCE

ENTREES

SALMON SANTORINI \$20

PARMESAN-ENCRUSTED SALMON, FETTA, GREEK OLIVES, CHERRY TOMATOES, ARUGULA; LEMON WINE SAUCE; OVER TRI-COLORI FARFALLE

SEAFOOD FETTUCCINI \$24

LUMP MAINE LOBSTER, SCALLOPS, AND SHRIMP; TOMATO ALFREDO

NY YORK LINGUINI \$18

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

CHICKEN ENVOLTINI \$21

STUFFED CHICKEN BREAST FILLED WITH PROSCIUTTO, SWISS CHEESE, ROASTED PEPPER, AND SPINACH; SERVED WITH A BACON CREAM SAUCE

CHICKEN BARESÌ \$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