

Carry Out
734-981-9800

Antonio's **CUCINA ITALIANA**

A Family Tradition Since 1964

Our hometown in Perugia, Italy

Thank You for Breaking Bread With Us!

Benvenuti...Welcome

Antipasti Appetizers

- 🍅 **GF Antonio's Caprese** (serves 2) **12.95**
Fresh burrata and tomatoes with roasted peppers, sprinkled with fresh basil and olive oil.
- GF Italian Meat and Cheese Board** (serves 2) **17.95**
Prosciutto, salami, nduja, mortadella, sopressata, cappucollio Reggiano parmesan, asiago and provolone.
- 🍅 **Bruschetta** **8.95**
Italian bread toasted and topped with diced tomatoes, garlic and basil.
- Stuffed Mushrooms** **9.95**
Shrimp & crab meat stuffing topped with provolone.
- Stuffed Shrimp** **10.95**
Tender butterflied shrimp with a crab meat stuffing. Broiled in garlic butter.
- Steamed Mussels** **10.95**
Mussels in white wine with garlic and light tomato sauce.
- Calamari Fritti** **10.95**
Fresh baby squid, dusted and flash fried.
- Calamari Limone** **10.95**
Fresh squid steak sautéed with lemon, garlic and capers.
- 🍅 **Aràncinis** **8.95**
Italian breaded rice balls stuffed with cheese and served over marinara sauce.



Polenta with Italian Sausage

- Polenta** **9.95**
An old family tradition. Cornmeal topped with Italian sausage and meat sauce.
- 🍅 **Parmesan Brulée Dip** **10.95**
Rich, creamy parmesan baked in a ramekin.
- Beef Tenderloin Tips** **16.95**
6 oz. Seasoned and sautéed in our zip sauce.
- Handmade Italian Fennel Sausage** **9.95**
Sautéed with hot peppers, onions and potatoes.

Zuppe Soups

Chicken Pastina
Mini pasta in a broth made from real soup hens; a soup we grew up on.

Pint (16 oz.) 6.95

Pasta Fagioli
A peasant soup made with pasta and beans in a tomato base.

Quart (32 oz.) 10.95

Minestrone
Classic Italian vegetable soup in a beef broth.

Insalate Salads



- The Roman Wedge** **9.50**
Romaine heart lettuce topped with crumbles of bleu cheese, diced tomatoes, bacon and housemade ranch.
 - Burrata and Arugula Salad** **11.50**
With lemon, olive oil, and fresh basil dressing.
- | | Sm. | Med. | Lg. |
|--|-------------|-------|-------|
| Caesar Salad | 8.50 | 11.50 | 16.50 |
| Tuscan Salad | 9.50 | 12.50 | 17.50 |
| Antipasto Salad | 9.50 | 12.50 | 17.50 |
| Greek Salad | 9.50 | 12.50 | 17.50 |
| Tossed Salad | 6.50 | 9.50 | 14.50 |
| Our Famous Baked Bread Basket | 3.95 | | |
| <i>Add salmon, shrimp or chicken for an additional charge.</i> | | | |

Panini R.V.'s Famous Subs

- Village** **8.95**
Ham, cheese, salami, lettuce, tomato, black olives, onions and pepper rings with Italian dressing.
- Mozzaball** **8.95**
Meatballs, mozzarella cheese and a side of sauce.
- Chicken Parmesan** **8.95**
Breaded chicken breast, mozzarella cheese and a side of sauce.
- Deluxe (choose 1): soup, dinner salad or French fries.** **11.95**



Mozzaball

Antonio's Special



Dad's Award Winning Hand Tossed Pizza Pie Recipe

	Sm. 12" (6 pc.)	Lg. 16" (12 pc.)	Party Oval (20 pc.)
Cheese	8.00	11.50	18.50
Cheese & One Item	9.50	13.50	21.50
Cheese & Two Items	11.00	15.50	24.50
Cheese & Three Items	12.50	17.50	27.50
Pizza Bianca	11.00	15.50	24.50
<i>Diced tomatoes, garlic, basil and mozzarella cheese. (No sauce)</i>			
Pizza Margareta	11.00	15.50	24.50
<i>A thin crust with marinara sauce and fresh mozzarella, drizzled with olive oil and fresh basil.</i>			
Antonio's Special	15.50	21.50	33.50
<i>Cheese, pepperoni, mushrooms, ham, green peppers, bacon, onions and Italian sausage.</i>			
Antonio's Vegetarian	15.50	21.50	33.50
<i>Cheese, mushrooms, green peppers, onions, green olives, sliced tomatoes topped with parmesan cheese.</i>			
Extra Items:	Sm. 1.50 ea.	Lg. 2.00 ea.	Party 3.00 ea.
<i>Cheese, pepperoni, mushrooms, green peppers, ham, bacon, onions, Italian sausage, ground beef, black olives, green olives, sliced tomatoes, hot pepper rings, pineapple, pepper seeds, parmesan cheese, anchovies.</i>			
Premium Items: Chicken, Feta, Steak	Sm. 3.00 ea.	Lg. 4.00 ea.	Party 6.00 ea.
Gluten-Free Pizza (small only)	add 3.00		

Calzoni

Bambino (personal) serves one	Mamma (medium) serves two	Papa (large) serves four	
Bambino	Mamma	Papa	
Steak & Cheese	9.95	16.95	29.95
<i>Sautéed steak and onions topped with mozzarella cheese.</i>			
Chicken & Cheddar	8.95	14.95	26.95
<i>Sautéed chicken and onions topped with mozzarella and cheddar cheese.</i>			
Pizza	8.95	14.95	26.95
<i>Mozzarella cheese, pepperoni and mushrooms.</i>			
Extra Items:			
Bambino 1.50 ea.	Mamma 2.00 ea.	Papa 3.00 ea.	



Mamma Steak & Cheese Calzone

*Our Famous bread is in high demand; we prepare 6,750 lbs of bread a week!
Please remember bread is served during soup and salad course to compliment your entrees, not as an appetizer.*

Lunch is served from 11:00 am to 3:00 pm Monday-Friday only.

All of our food is made with the freshest ingredients possible...

Please be patient, each meal is individually prepared.

Pasta Fatta In Casa *Homemade Pasta*

Includes salad and our famous baked bread (upgrade to Caesar 1.95 or Specialty Salad 2.95). All pasta dishes can be substituted with a different type of pasta: Gnocchi add 2.00 • Angel Hair add 1.00 • Gluten Free Pasta add 2.00

Spaghetti 15.50

Served with our traditional house meat sauce.

🍅 **Angel Hair Marinara** 16.50

A traditional house blend of fresh tomatoes with herbs and spices.

🍅 **Linguine Aglio Olio** 16.50

Old school garlic and oil with sundried tomatoes.

🍅 **Fettuccini Alfredo** 17.50

Served in a rich creamy cheese and butter sauce.

Mostaccioli Rita Sauce 18.50

Served with Mamma Rita's special Pancetta (bacon) and mushroom blush sauce.

Covatelli Bolognese 16.50

Shell shaped pasta topped with a creamy meat sauce.

Polenta 17.50

An old family tradition. Cornmeal topped with Italian sausage and meat sauce.

Gnocchi 17.50

Homemade little potato dumplings in a savory rich meat sauce.

Gnocchi Rita Sauce 20.50

Little potato dumplings served with Mamma Rita's special Pancetta (bacon) and mushroom blush sauce.



Gnocchi Rita Sauce

Spaghetti Carbonara "Alla Bocelli" 17.50

Prepared with eggs, Pancetta (bacon) and parmesan cheese. A recipe Andrea Bocelli prepared himself in our kitchen.

🍅 **Linguine Arrabbiata** 16.50

Fresh chunky tomato, garlic, basil sauce with a touch of spice.

🍅 **Linguine Al Pesto** 17.50

Prepared with olive oil, pine nuts, garlic, parmesan cheese and plenty of basil.

Fettuccini Con Pollo 20.50

Grilled breast of chicken sautéed in a garlic cream sauce in a bed of fettuccini.

Top it With:

Handmade Meatballs or Italian Sausage 4.50 • Fresh Mushrooms or Baked Cheese 3.50 • Grilled Chicken Breast 5.50

Pasta Ripiena Fatta In Casa *Homemade Stuffed and Baked Pasta*



Ravioli and Lasagna

Lasagna 17.50

Layers of homemade noodles baked with fresh cheeses in a rich meat sauce.

🍅 **Vegetarian Lasagna** 16.50

Layers of homemade noodles baked with fresh cheeses and vegetables in a rich tomato sauce.

Spaghetti Alla Stuart 17.50

Prepared with mushrooms, green peppers, onions, green and black olives, cooked prosciutto (ham), topped with mozzarella and parmesan cheese and baked with a tomato sauce.

Classic Ravioli

Meat filled, topped with a meat sauce 18.50

🍅 **Cheese filled, topped with a tomato sauce** 16.50

🍅 **Ravioli Florentine** 17.50

Spinach and ricotta topped with a cream sauce with sundried tomatoes.

Cannelloni 17.50

A blend of veal, pork and chicken rolled up in homemade noodles, then baked with cheese and tomato sauce.

🍅 **Mannicotti** 16.50

Mozzarella, ricotta and parmesan cheese rolled up in homemade noodles, then baked with cheese and tomato sauce.

Seafood Mannicotti 19.50

Stuffed with mozzarella and ricotta cheese, real lump crab and shrimp and topped with a palomino sauce.

Tortellini Alla Panna 17.50

Meat or cheese filled tortellini prepared with peas and ham in a rich cream sauce.

Mostaccioli Casseruola 17.50

Prepared with meatballs or Italian sausage, mushrooms and a creamy tomato sauce baked with mozzarella cheese.

Baci – Big Kisses 19.50

Pasta purses filled with grana padana parmesan cheese, morsels of prosciutto and ricotta cheese in a cream sauce with mushrooms and peas.

Sorry, no substitutions on stuffed pasta.

Frutti Di Mare Pasta Seafood Pasta

Includes salad and our famous baked bread (upgrade to Caesar 1.95 or Specialty Salad 2.95).

Linguine with (Red or White) Clam Sauce 20.50

Tender baby clams prepared in clam stock with garlic, butter and wine.

Linguine Delmar 21.50

A combination of fresh shrimp, scallops and whitefish, sautéed in a zesty tomato sauce.

Linguine Shrimp Amore. 21.50

Fresh shrimp sautéed in a lemon wine butter sauce with garlic, diced tomatoes and artichokes.

Fettuccini Con Gamberi. 21.50

Tender shrimp sautéed in a rich garlic cream sauce.



Linguine with White Clam Sauce

Gluten-Free Pasta

Rice Ziti or Rice Spaghetti

With your choice of sauce: Meat, Marinara, Aglio Olio, Pesto, Arrabiata, Delmar

*A 2.00 upcharge applies

Add 1 GF Mini Loaf 2.95

** Please be aware for those who are highly allergic to gluten – Antonio’s is **not** a gluten-free facility.

Side Dishes

French Fries 4.95	Specialty Fries. 7.95	Side Dish of Pasta (meat or marinara) 5.95
Side of Vegetables. 4.95		Side Dish of Special Pasta 6.95
Pepperoncini or Olives. 3.95		Side of Sauce (meat or marinara) (4 oz.) 2.95
Side of Cheese (Feta or Bleu) (4 oz.) 2.50		Side of Special Sauce (4 oz.) 3.95
Our Famous Baked Bread Basket 3.95		Salad Dressing . . . (4 oz.) 1.95 (16 oz.) 6.95 (32 oz.) 10.95

Bread not included with sides.

Take n’ Bake Pasta

Just like homemade without the extra work! Prepared fresh to order, simply put it in the oven, bake and serve to your family! Or store in the freezer for a later date!



Lasagna
Vegetarian Lasagna
Cannelloni

Manicotti
Seafood Manicotti*
Eggplant Parmesan

Full Tray
 (feeds 16-20)
80.00

Half Tray
 (feeds 8-10)
40.00

Individual
 (feeds 1-2)
9.95

Includes instructions, does not include bread or salad.
 *Price may vary.

 **Vegetarian Dishes • GF Gluten-Free**

Celebrating a birthday? Be our guest for lunch or dinner and receive a FREE cannoli!
 (Dining Room Only • Proper I.D. required)

Piatti Principali Main Course

Includes salad, a side dish of spaghetti and our famous baked bread (upgrade to Caesar 1.95 or Specialty Salad 2.95).

Chicken Antonio21.50

A tender breast of chicken smothered in a creamy white sauce topped with provolone cheese.

Chicken Parmigiana.....18.50

A breaded breast of chicken topped with mozzarella cheese, then baked in a wine and tomato sauce.

Chicken Cacciatore.....20.50

Thinly sliced breast of chicken, sautéed with mushrooms, onions, green peppers, garlic and tomato sauce.

Chicken Scaloppini.....20.50

Thinly sliced breast of chicken sautéed in a dry white wine sauce with mushrooms and garlic.

Chicken Marsala.....20.50

Thinly sliced breast of chicken, sautéed in a sweet marsala wine sauce with mushrooms.

Alla Graticola

GF Lamb Chops25.50

Marinated chops with our special herbs and spices, broiled to perfection.

GF Il Volo Pollo.....19.50

10 oz. broiled Italian cut chicken breast in a rosemary spice and wine marinade.



Il Volo Pollo



Chicken Antonio

We serve only the finest Provimi veal.

Veal Ossobuco Alle Verdure24.50

Tender veal shank simmered with vegetables in its natural juices, over polenta.

Veal Parmigiana21.50

A tender breaded veal cutlet topped with mozzarella cheese, then baked in a wine and tomato sauce.

Veal Cutlet21.50

A tender seasoned breaded cutlet served with a side of tomato sauce.

Veal Marsala23.50

Thinly sliced veal sautéed in a sweet marsala wine sauce with mushrooms.

Veal Picatta23.50

Thinly sliced veal sautéed in a light lemon-pepper and caper sauce.

🍆 Eggplant Parmigiana17.50

Layers of breaded eggplant and cheese baked in a rich tomato sauce.

Frutti Di Mare Seafood

Includes salad, a side dish of spaghetti and our famous baked bread (upgrade to Caesar 1.95 or Specialty Salad 2.95).



Baccala

Baccala17.50

Sautéed cod fillet in a zesty tomato sauce.

Breaded Shrimp17.50

Tender dusted shrimp, fried to perfection.

Stuffed Shrimp19.50

Tender butterflied shrimp with a crabmeat stuffing, broiled in garlic butter.

Polenta Delmar Alla Valentino.....21.50

A combination of fresh shrimp, scallops and whitefish, sautéed in a zesty tomato sauce over polenta.

Shrimp Scampi.....20.50

Tender shrimp sautéed with garlic, butter and wine.

Broiled Salmon.....20.50

Delectably seasoned and broiled salmon fillet, prepared with a creamy dill sauce.

Dolci Dessert

Cannoli (Made in House)3.95

Classic Tiramisu (Mamma Rita's Secret Recipe).....5.95

Toasted Almond Tiramisu (A Toasty Twist)5.95

Profiterole (From the Home-Land).....6.95

Seasonal Cheesecake (Ask Your Server).....6.95

Spumoni Ice Cream (A Tradition).....3.95

Ask your server about menu items that are cooked to order or served raw. NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server about food restrictions or allergies.

Specialty Drinks

Martini Features

Martini & Rossi – The Original

In 1863 this Italian vermouth maker created the Martini.

Chocolate Martini

Vanilla vodka, Godiva, crème de cacao.

Blue Envytini

Vanilla vodka, Blue Curaçao, Midori, pineapple juice.

Italian Apple Martini

Amarretto, Sour Apple Pucker, Vanilla vodka, cranberry.

That's Amore

Raspberry vodka, Chambord, cranberry & pineapple juice.

Cosmopolitan Martini

Cointreau, Citron vodka, cranberry juice.

Espresso Martini

Espresso, Kahlua, Vanilla vodka, half & half.

Slap-U-Facetini

Vodka, Southern Comfort, Amaretto, orange & pineapple juice and grenadine.

Ice Cream Drinks

Anton Hummer

Chambord, Kahlua, Bailey's and ice cream.

Cocoa Banana

White crème de cacao, crème de banana and ice cream.

Gelato Fogato

Vanilla ice cream topped with espresso and Frangelico.

Nutella Hummer

Nutella chocolate, Frangelico, crème de cacao and ice cream.

Hot Drinks

Cafe Italia

Frangelico, Amaretto and fresh brewed coffee topped with whipped cream.

Keoke Coffee

Kahlua, brandy and fresh brewed coffee topped with whipped cream.

Cocoa Butter

Butterscotch schnapps and hot chocolate topped with whipped cream.

Espresso & Cappuccino

Decaf Espresso

Decaf Cappuccino

Iced Espresso

Iced Cappuccino

Espresso w/Sambuca

Flavored Cappuccino

Frangelico, Amaretto, Kahlua, Chambord and non-alcoholic flavors available.

House Wines

Glass 7.00 • Bottle 24.00

Red

Chianti

Cabernet Sauvignon

Merlot

Sangiovese

White

Pinot Grigio

Chardonnay

Sauvignon Blanc

Ask your server for our complete wine list!



Bottled Beer

Domestic 4.00

Bud

Bud Light

Coors Light

Miller Lite

Michelob Ultra

Labatt Nordic (non-alcoholic)

Labatt Blue

Labatt Blue Light

Corona

Heineken

Import / Premium 5.00

Moretti

Moretti Dark

Peroni

Samuel Adams

Blue Moon

Stella Artois

Bell's Two Hearted Ale

Seasonal Selection

Non-Alcoholic Drinks

Soft Drinks3.50

Pepsi, Diet Pepsi, Mug Root Beer, Dr. Pepper, Sierra Mist and Orange Crush.

Coffee or Hot Tea3.50

Iced Tea3.50

Flavored Iced Tea4.50

Milk or Juice. sm. 2.50 • lg. 3.50

Orange, grapefruit, apple, pineapple, cranberry, tomato and papaya.

By the Bottle

Lemonade3.50

San Pellegrino3.50

Italian soft drinks: orange or lemon.

San Pellegrino3.50

Italian sparkling natural mineral water.

Panna1/2 ltr. 3.95 • 1 ltr. 6.95

Bottled Italian Spring water.

Antonio's **CUCINA ITALIANA**

*A Family Tradition
Since 1964*

Every day since 1964, the Rugiero family has worked hard preparing fresh, authentic Italian dishes. These include delicious sauces, homemade hearty pastas, soups and of course, our famous fresh-baked bread.

We thank you for breaking bread with us!



Carry Out • Party Trays

Banquet and Private Rooms

Beer & Wine To Go

Antonio's Gift Cards Only • No Checks Please

ANTONIO'S CUCINA ITALIANA
CANTON

2220 N. Canton Center Rd.
734-981-9800

www.antoniosrestaurants.com
Join Club Italiano!