

Antonio's

PICCOLO RISTORANTE

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!

Antonio's
CUCINA ITALIANA

DEARBORN HEIGHTS • CANTON • FARMINGTON HILLS

Roman Village
CUCINA ITALIANA est. 1964

DEARBORN

Antonio's
PICCOLO RISTORANTE

LIVONIA

CARRY OUT • PARTY TRAYS • BANQUET & PRIVATE ROOMS • CATERING

Antonio's gift cards only • No checks please
3% surcharge will apply to all credit/debit card transactions.
Parties of 16 or more must order from banquet menu.

ANTONIOSRESTAURANTS.COM

Thank You for Breaking Bread with Us!

ANTIPASTI Appetizers

🍅 **GF ANTONIO'S CAPRESE** 17.50
Fresh burrata and tomatoes with roasted peppers, sprinkled with fresh basil and olive oil. (serves 2)

🍅 **BRUSCHETTA** 12.50 .. GF 15.50
Italian bread toasted and topped with diced tomatoes, garlic and basil.

STUFFED MUSHROOMS 16.50
Shrimp & crab meat stuffing topped with provolone.

CALAMARI FRITTI 14.50
Fresh baby squid, dusted and flash fried.

CALAMARI LIMONE 14.50
Fresh squid steak sautéed with lemon, garlic and capers.

🍅 **ARÀNCINIS** 12.50
Italian breaded rice balls stuffed with cheese and served over marinara sauce.

🍅 **PARMESAN BRULÉE DIP** 14.50
Rich, creamy parmesan baked in a ramekin.

POLENTA 13.50
Cornmeal topped with Italian sausage and meat sauce. An old family tradition.

BEEF TENDERLOIN TIPS 20.50
6 oz. seasoned and sautéed in our zip sauce.

HANDMADE ITALIAN FENNEL SAUSAGE 13.50
Sautéed with hot peppers, onions and potatoes.

OUR FAMOUS BAKED BREAD — FOR THOSE WHO CAN'T WAIT! 8.95
Served with homemade meat or marinara sauce.

INSALATE Salads

	SM	MED	LG
CAESAR SALAD	13.95	18.95	28.95
TUSCAN SALAD	14.95	19.95	29.95
ANTIPASTO SALAD	14.95	19.95	29.95
GREEK SALAD	14.95	19.95	29.95
TOSSED SALAD	11.95	16.95	26.95

Add salmon, shrimp or chicken for an additional charge.

THE ROMAN WEDGE 11.95
Romaine heart lettuce topped with crumbles of bleu cheese, diced tomatoes, bacon and housemade ranch.

BURRATA AND ARUGULA SALAD 13.95
With lemon, olive oil, and fresh basil dressing.

OUR FAMOUS BAKED BREAD BASKET 5.95

PANINI R.V.'s Famous Subs

VILLAGE 11.95
Ham, cheese, salami, lettuce, tomato, black olives, onions and pepper rings with Italian dressing.

MOZZABALL 11.95
Meatballs, mozzarella cheese and a side of sauce.

CHICKEN PARMESAN 11.95
Breaded chicken breast, mozzarella cheese and a side of sauce.

THE WORKS 14.95
ADD your choice of 1: Soup, dinner salad or fries.

ZUPPE Soups

CHICKEN PASTINA
Mini pasta in a broth made from real soup hens; a soup we grew up on!

PASTA FAGIOLI
A peasant soup made with pasta and beans in a tomato base.

MINESTRONE
Classic Italian vegetable soup in a beef broth.

SM (10 oz bowl) 6.95 • LG (14 oz bowl) 8.95

CALZONI

	BAMBINO (serves 1)	MAMMA (serves 2)	PAPA (serves 4)
STEAK & CHEESE	12.95	20.95	36.95
Sautéed steak and onions topped with mozzarella cheese.			
CHICKEN & CHEDDAR	11.95	18.95	33.95
Sautéed chicken and onions topped with mozzarella and cheddar cheese.			
PIZZA	11.95	18.95	33.95
Mozzarella cheese, pepperoni and mushrooms.			
EXTRA ITEMS	2.00 ea	2.50 ea	3.50 ea

**Our Famous Bread is in high demand;
we prepare 7,740 lbs of bread a week!**
Please remember bread is served during soup and salad course to compliment your entrees, not as an appetizer.

DAD'S AWARD WINNING HAND TOSSED PIZZA PIE RECIPE

	SM 12" (6 pc.)	LG 16" (12 pc.)	PARTY (20 pc.)
CHEESE	10.95	15.95	25.50
CHEESE & ONE ITEM	12.95	18.95	29.00
CHEESE & TWO ITEMS	14.95	20.95	32.00
CHEESE & THREE ITEMS	16.95	23.95	36.00
PIZZA BIANCA	14.95	20.95	32.50
Diced tomatoes, garlic, basil and mozzarella cheese. (No sauce)			
PIZZA MARGHERITA	14.95	20.95	N/A
A thin crust with marinara sauce and fresh mozzarella, drizzled with olive oil and fresh basil.			
ANTONIO'S SPECIAL	20.95	28.95	43.00
Cheese, pepperoni, mushrooms, ham, green peppers, bacon, onions and Italian sausage.			
ANTONIO'S VEGETARIAN	20.95	28.95	43.00
Cheese, mushrooms, green peppers, onions, green olives, sliced tomatoes, topped with parmesan cheese.			
EXTRA ITEMS	2.00 ea	2.50 ea	3.50 ea
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.			
PREMIUM ITEMS (chicken, feta, steak)	3.50 ea	4.50 ea	6.50 ea
GLUTEN-FREE PIZZA (small only)	add 3.00	N/A	N/A

PASTA FATTA IN CASA Homemade Pasta

LUNCH

*Includes soup or salad and our famous baked bread. Upgrade to Specialty Salad 3.50 or Wedge 5.50.
All pasta dishes can substitute a different type of pasta: Gnocchi add 2.00 • Angel Hair add 1.00 • Gluten Free Pasta add 3.00*

SPAGHETTI	19.50
Served with our traditional house meat sauce.	
 ANGEL HAIR MARINARA	20.50
A traditional house blend of fresh tomatoes with herbs and spices.	
 LINGUINE AGLIO OLIO	20.50
Old school garlic and oil with sun-dried tomatoes.	
 FETTUCCINI ALFREDO	21.50
Served in a rich creamy cheese and butter sauce.	
MOSTACCIOLI RITA SAUCE	22.50
Served with Mamma Rita's special Pancetta (bacon) and mushroom blush sauce.	
COVATELLI BOLOGNESE	20.50
Shell shaped pasta topped with a creamy meat sauce.	
SPAGHETTI CARBONARA "ALLA BOCELLI"	21.50
Prepared with eggs, Pancetta and parmesan cheese. A recipe Andrea Bocelli prepared himself in our kitchen.	

GNOCCHI	21.50
Homemade little potato dumplings in a savory rich meat sauce.	
GNOCCHI RITA SAUCE	24.50
Little potato dumplings served with Mamma Rita's special Pancetta (bacon) and mushroom blush sauce.	
POLENTA	21.50
An old family tradition. Cornmeal topped with Italian sausage and meat sauce.	
 LINGUINE ARRABBIATA	20.50
Fresh chunky tomato, garlic, basil sauce with a touch of spice.	
 LINGUINE AL PESTO	21.50
Prepared with olive oil, pine nuts, garlic, parmesan cheese and plenty of basil.	
FETTUCCINI CON POLLO	24.50
Grilled breast of chicken sautéed in a garlic cream sauce on a bed of fettuccini.	

TOP IT: Handmade Meatballs or Italian Sausage 5.50
Fresh Mushrooms or Baked Cheese 4.50 • Grilled Chicken Breast 6.50

PASTA RIPIENA FATTA IN CASA Homemade Stuffed Pasta

LASAGNA	21.50
Layers of homemade noodles baked with fresh cheeses in a rich meat sauce.	
 VEGETARIAN LASAGNA	20.50
Layers of homemade noodles baked with fresh cheeses and vegetables in a rich tomato sauce.	
CLASSIC MEAT RAVIOLI	22.50
Topped with meat sauce.	
 CHEESE RAVIOLI	20.50
Topped with tomato sauce.	
 RAVIOLI FLORENTINE	21.50
Spinach and ricotta topped with a cream sauce with sun-dried tomatoes.	
SPAGHETTI ALLA STUART	21.50
Prepared with mushrooms, green peppers, onions, green and black olives, prosciutto (ham), topped with mozzarella and parmesan cheese and baked with tomato sauce.	

TORTELLINI ALLA PANNA	21.50
Meat or cheese filled tortellini prepared with peas and ham in a rich cream sauce.	
CANNELLONI	21.50
A blend of veal, pork and chicken rolled up in homemade noodles, then baked with cheese and meat sauce.	
 MANICOTTI	20.50
Mozzarella, ricotta, parmesan cheese and light spinach rolled up in homemade noodles, then baked with cheese and tomato sauce.	
SEAFOOD MANICOTTI	24.50
Stuffed with mozzarella and ricotta cheese, real lump crab and shrimp and topped with a palomino sauce.	
MOSTACCIOLI CASSERUOLA	21.50
Prepared with meatballs or Italian sausage, mushrooms and a creamy tomato sauce baked with mozzarella cheese.	
BACI – BIG KISSES	23.50
Pasta purses filled with grana padana parmesan, morsels of prosciutto and ricotta in a cream sauce with mushrooms and peas.	

Sorry, no substitutions on stuffed pasta.

PIATTI PRINCIPALI Main Course

Includes soup or salad, a side of spaghetti or veggie and our famous baked bread. Upgrade to Specialty Salad 3.50 or Wedge 5.50.

CHICKEN ANTONIO	29.50
A tender breast of chicken smothered in a creamy white sauce topped with provolone.	
CHICKEN PARMIGIANA	26.50
A breaded breast of chicken topped with mozzarella cheese, then baked in a wine and tomato sauce.	
CHICKEN CACCIATORE	28.50
Thinly sliced breast of chicken, sautéed with mushrooms, onions, green peppers, garlic and tomato sauce.	
CHICKEN SCALLOPPINI	28.50
Thinly sliced breast of chicken sautéed in a dry white wine sauce with garlic and mushrooms.	

CHICKEN MARSALA	28.50
Thinly sliced breast of chicken, sautéed in a sweet marsala wine sauce with mushrooms.	
 EGGPLANT PARMIGIANA	22.50
Layers of breaded eggplant and cheese baked in a rich tomato sauce.	
ALLA GRATICOLA	
GF LAMB CHOPS	33.50
Marinated chops with our special herbs and spices, broiled to perfection.	
GF IL VOLO POLLO	27.50
10 oz. broiled Italian cut chicken breast in a rosemary spice and wine marinade.	

LAMB SHANK	30.50
Tender lamb shank and vegetables simmered in its natural juices, over polenta.	
VEAL PARMIGIANA	29.50
A tender breaded veal cutlet topped with mozzarella cheese, then baked in a wine and tomato sauce.	
VEAL CUTLET	29.50
A tender seasoned breaded cutlet served with a side of tomato sauce.	
VEAL MARSALA	31.50
Thinly sliced veal sautéed in a sweet marsala wine sauce with mushrooms.	
VEAL PICATTA	31.50
Thinly sliced veal sautéed in a light lemon-pepper and caper sauce.	

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.

FRUTTI DI MARE PASTA Seafood Pasta

Includes soup or salad and our famous baked bread.
Upgrade to Specialty Salad 3.50 or Wedge 5.50.

LINGUINE WITH CLAM SAUCE (Red or White) 24.50	LINGUINE SHRIMP AMORE 25.50
Tender baby clams prepared in clam stock with garlic, butter and wine.	Fresh shrimp sautéed in a lemon wine butter sauce with garlic, diced tomatoes and artichokes.
LINGUINE DELMAR 26.50	FETTUCCINI CON GAMBERI 25.50
A combination of fresh shrimp, scallops and whitefish, sautéed in a zesty tomato sauce.	Tender shrimp sautéed in a rich garlic cream sauce.

FRUTTI DI MARE Seafood

Includes soup or salad, a side of spaghetti or veggie and our famous baked bread. Upgrade to Specialty Salad 3.50 or Wedge 5.50.

BACCALA 25.50	POLENTA DELMAR ALLA VALENTINO 29.50
Sautéed cod fillet in a zesty tomato sauce.	A combination of fresh shrimp, scallops and whitefish, sautéed in a zesty tomato sauce over polenta.
BREADED SHRIMP 25.50	BROILED SALMON 30.50
Tender dusted shrimp, fried to perfection.	Seasoned and broiled salmon fillet, prepared with a creamy dill sauce.
SHRIMP SCAMPI 28.50	
Tender shrimp sautéed with garlic, butter and wine.	

GLUTEN-FREE PASTA

RICE ZITI OR RICE SPAGHETTI WITH YOUR CHOICE OF SAUCE:
Meat, Marinara, Aglio Olio, Pesto, Arrabiata, Delmar

*A 3.00 UPCHARGE APPLIES • ADD 1 GF BREAD BASKET 5.95

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

SIDE DISHES

FRENCH FRIES 5.95	SIDE OF PASTA 7.50
SPECIALTY FRIES 8.95	Meat or Marinara
SIDE OF VEGETABLES 5.95	SIDE OF SPECIAL PASTA 9.50
PEPPERONCINI or OLIVES . . . 4.95	SIDE OF SAUCE (4 oz) 3.95
SIDE OF CHEESE (4 oz) 3.95	Meat or Marinara
Feta or Bleu	SIDE OF SPECIAL SAUCE . (4 oz) 4.95
OUR FAMOUS BAKED BREAD BASKET 5.95	SIDE OF DRESSING . . . (4 oz) 2.50
	(10 oz) 4.95

Bread not included with sides.

PICCOLO BAMBINO Children Only

Kids 10 and under. Includes cup of soup and our famous baked bread and one FREE kiddie drink, upon request (dine in only).

SPAGHETTI AND MEAT BALL 11.50	LASAGNA 11.50
With meat sauce 11.50	GRILLED CHICKEN BREAST 11.50
ANGEL HAIR PASTA 11.50	With steamed veggies 11.50
With tomato sauce 11.50	CHICKEN STRIPS 11.50
FETTUCCINI 11.50	With French fries. 11.50
With Alfredo sauce 11.50	MACARONI & FORMAGGIO 11.50
MOSTACCIOLI 11.50	Traditional mac & cheese . . . 11.50
With Rita sauce 11.50	PERSONAL PIZZA 11.50
RAVIOLI (Meat or Cheese) . . . 11.50	Cheese and one item 11.50

VEGETARIAN DISHES • GF GLUTEN-FREE

LUNCH IS SERVED FROM 11:00 AM TO 3:00 PM • MON-FRI ONLY

CELEBRATING A BIRTHDAY?

Be our guest for lunch or dinner and receive a FREE Cannoli!
(proper I.D. required)

BEVERAGES

SOFT DRINKS 4.50
Pepsi, Diet Pepsi, Mug Root Beer, Dr. Pepper, Sierra Mist and Orange Crush.
MILK OR JUICE sm 3.50 • lg 4.50
Orange, grapefruit, apple, pineapple, cranberry, tomato and papaya.
FRESH SQUEEZED OJ sm 5.95 • lg 7.95
COFFEE, HOT TEA OR ICED TEA 4.50
FLAVORED ICED TEA 5.50
ESPRESSO, DECAF ESPRESSO, ICED ESPRESSO
ESPRESSO WITH SAMBUCA
CAPPUCCINO, DECAF CAPPUCCINO, ICED CAPPUCCINO
FLAVORED CAPPUCCINO
Frangelico, Amaretto, Kahlua, Chambord and non-alcoholic flavors available.

BY THE BOTTLE

LEMONADE 4.50
SAN PELLEGRINO 4.50
Italian soft drinks: orange or lemon.
SAN PELLEGRINO . . . 1/2 liter 4.95 • 1 liter 8.95
Italian sparkling natural mineral water.
PANNA 1/2 liter 4.95 • 1 liter 8.95
Bottled Italian spring water.

BOTTLED BEER

DOMESTIC 4.50

BUD	MILLER LITE
BUD LIGHT	MICHELOB ULTRA
COORS LIGHT	LABATT NORDIC (NON-ALCOHOLIC)

IMPORT & PREMIUM 5.50

LABATT BLUE	PERONI
LABATT BLUE LIGHT	BELL'S TWO HEARTED ALE
CORONA	MENABREA AMBER
MODELO ESPECIAL	MENABREA BIONDA
SAMUEL ADAMS	HEINEKEN
BLUE MOON	FLAVORED SELTZERS
STELLA ARTOIS	SEASONAL SELECTIONS

HOUSE WINES

RED

CHIANTI
CABERNET SAUVIGNON
MERLOT
ROSCATO

WHITE

PINOT GRIGIO
CHARDONNAY
SAUVIGNON BLANC

GLASS 9.00 • BOTTLE 35.00

Ask your server for our complete wine list!

DOLCI Dessert

CANNOLI 4.95
Made in House
CLASSIC TIRAMISU 7.95
Momma Rita's Secret Recipe
TOASTED ALMOND TIRAMISU 7.95
A Toasty Twist
PROFITEROLE 8.95
From the Home-Land
SEASONAL CHEESECAKE 8.95
Ask Your Server
SPUMONI ICE CREAM 5.95
A Tradition