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Your Host and Proprietor, Gennaro Gallo
Established in 1988 by Antonio & Caterina Gallo

PRIMORDI

ZUPPA DEL GIORNO Homemade soup of the day	\$6	FRESH BUFFALO MOZZARELLA Slices of mozzarella and tomatoes with a touch of basil	\$9
JUMBO SHRIMP COCKTAIL Jumbo shrimp served with homemade cocktail sauce	\$11	CRISPY CRAB CAKE Crab cake served on grilled toast points served with tartar sauce	\$10
CALAMARI FRITTI Calamari fried to perfection, served with cocktail sauce and marinara sauce	\$10	BRUSCHETTA Diced tomatoes with black olives in vinaigrette dressing, served over garlic bread	\$8
CLAMS ALA ANTONIO Steamed clams sauteed in garlic, wine, red sauce, and herbs, then served over Italian bread	\$12	PIZZETTA DEL GIORNO Grilled flat bread pizzetta of the day, served with chef's choice of topping	\$ asl plea:
MUSSELS DI MARA Steamed mussels sauteed in either white or red sauce	\$9	ANTIPASTO Assortment of sliced Italian meats and cheeses served with seasoned olives and pimentos	\$10

INSALATA

Gennaro's Salad - \$7

Leaf spinach with sun-dried tomatoes, crumbled blue cheese, and walnuts, accented with balsamic herb vinaigrette

Caesar Salad - \$6

Crisp leaves of romaine, tossed with our homemade Caesar dressing and herb croutons

Caesar Salad with Grilled Chicken - \$8

Mesclun Salad - \$5

Seasonal mesclun greens with our lemon-herb vinaigrette

Insalata Con Carne - \$9

Mixed greens with fresh vegetables blended with an assortment of Italian meats, Calamata olives, and Asiago cheese in a mustard dressing

There is a \$15.00 per person minimum in the Dining Room from 5:00 to 9:00

A charge of \$5.50 will be applied to all split entrees.

An 18% gratuity will be applied to parties of 6 or more - Limit one guest check per table.



Menus

The following menus are available for groups of 20 or more people,
Monday through Thursday.

All American

Hamburger - \$4.25

Hot Dog - \$2.95

Assorted Pizzas - \$3.95

Potato Chips

Soda - \$2.00

Domestic Beer - \$3.50

\$15.00 per person, plus 9.75% tax and 10% service charge.
(Each person will receive 2 food coupons, 1 potato chips coupon,
1 soda coupon and 2 beer coupons.)

All American Feast

Hamburger - \$4.25

Hot Dog - \$2.95

Assorted Pizzas - \$3.95

Italian Sausage with Peppers - \$4.50

Bratwurst - \$3.95

Potato Chips

Soda - \$2.00

Domestic or Imported Beer - \$4.00

\$18.00 per person, plus 9.75% tax and 10% service charge.
(Each person will receive 3 food coupons, 1 potato chips coupon,
1 soda coupon and 2 beer coupons.)



Menus

The following menus are available for private parties.

Dockside BBQ

Hamburger
Hot Dog
Potato Chips
Fresh Fruit

\$12.95 per person, plus 9.75% tax and 20% gratuity.

BBQ Feast

Choose two of the following main courses, three sides and one dessert.

Main Courses

Hamburger
Hot Dog
BBQ Chicken
Chicken Breast
Assorted Pizza
Bratwurst
Italian Sausage

Sides

Pasta Salad
Potato Salad
Cole Slaw
Potato Chips
Baked Beans
House Salad

Desserts

Fresh Fruit
Sliced Watermelon
Assorted Cookies
Assorted Brownies

\$17.95 per person, plus 9.75% tax and 20% gratuity.

Lakefront BBQ

Choose three of the following main courses, four sides and one dessert.

Main Courses

Hamburger
Hot Dog
BBQ Chicken
Chicken Breast
Assorted Pizza
Bratwurst
Italian Sausage

Sides

Pasta Salad
Potato Salad
Cole Slaw
Potato Chips
Baked Beans
House Salad
Grilled Vegetable Display

Desserts

Fresh Fruit
Sliced Watermelon
Assorted Cookies
Assorted Brownies

\$23.95 per person, plus 9.75% tax and 20% gratuity

Buffets are serviced for 1½ hours





Menus

Hors D'oeuvres

- Vegetable Crudit  - \$3.00
- Cheese Display - \$3.50
- Antipasto Display - \$3.75
- Fresh Fruit Display - \$3.00
- Bruschetta - \$3.25
- Grilled Vegetables - \$3.00
- Mini Pizzas - \$3.50
- Chicken Wings - \$3.50
- Assorted Grilled Skewers - \$4.00

Party Mixers

- Pretzels - \$2.00
- Tortilla Chips, Salsa & Guacamole - \$4.00
- Assorted Nuts - \$2.50
- Bar Mix - \$2.50
- Assorted Cookies and Brownies - \$2.50

Pricing is per person, plus tax and gratuity

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Antonio's

Hand-tossed Pizza

Available for take-out or enjoy it
at the bar!

[no pizza served in dining rooms]



pizza w/cheese, 12 inch..... \$7.95

pizza w/cheese, 18 inch..... \$10.95

additional toppings:

small - \$.75

large - \$1.00

per topping

small - \$1.00

large - \$1.50

per topping

small - \$3.00

large - \$4.00

per topping

**(all half toppings
charged at full price)**

standard

sausage

mushrooms

pepperoni

olives

onions

peppers

specialty

anchovies

artichoke

eggplant

pesto

broccoli

spinach

meatballs

ricotta cheese

gourmet

sundried tomatoes

chicken

Napolitano pizza

fresh tomatoes, basil,
garlic, oil,
and a dusting of
parmigiana cheese

large.....\$13.95

small.....\$11.95

White pizza

ricotta cheese,
mozzarella,
parmigiana,
and garlic

large.....\$14.95

small.....\$11.95

Open Monday through Saturday at 4:00 p.m.

www.newberkshire.com/anto_pizza.html



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POLLO

Pollo Cacciatore - \$17

Boneless chicken sauteed with mushrooms, peppers, in a marinara sauce mixed with penne pasta.

With sausage...\$2.00 additional charge

Pollo Parmigiana* - \$16

Breast of chicken, breaded, sauteed then topped with mozzarella cheese and tomato sauce

Pollo Florentine* - \$17

Breast of chicken dipped in an egg batter sautéed in lemon, white wine, cream and garlic, served over a bed of spinach.

PolloCapri - \$17

Chicken with broccoli, fresh tomatoes, olive oil, then tossed with rigatoni

*These entrees served with your choice of potato and vegetable or side of penne or linguine.

PESCI

Shrimp Tivoli - \$25

Blacken jumbo shrimp sauteed in garlic and oil, mixed with pimentos and Calamata olives, served over rigatoni pasta

Linguine Con Vongle - \$18

Linguine served with fresh clams in a white or red sauce

Calamari Basilicata - \$18

Calamari simmered in a tangy marinara sauce, served over linguine or ziti

Shrimp and Scallops Basilicata - \$20

Shrimp and scallops sauteed with artichoke hearts, onions and olives in a creamy marinara sauce, served over spinach fettuccine

VITELLI

Veal Gondola* - \$18

Veal and eggplant layered with fresh ricotta and topped with mozzarella cheese

Veal Parmigiana* - \$17

Veal cutlet breaded with tomato sauce and topped with mozzarella cheese

Veal Marsala - \$18

Veal medallions with fresh mushrooms in marsala wine sauce over penne

Veal Piccata* - \$18

Veal sauteed with lemon, capers, diced tomatoes, mushrooms and white wine

Ossobuco* - \$25

Veal shank braised and then simmered in a tomato and vegetable sauce

*These entrees served with your choice of potato and vegetable or side of penne or linguine.

SPECIALITA ITALIANE

Gnocchi - \$16

Homemade pasta made from potatoes and assorted cheeses, served with tomato sauce

Risotto Ala Italiano - \$16

Vegetarian risotto mixed with steamed seasonal vegetables, black olives mixed with sun-dried tomatoes

Pasta Bolognese - \$16

Italian-style meat sauce with your choice of pasta

Melazane Antonio* - \$16

Eggplant layered with escarole, ricotta cheese, mozzarella cheese then topped with tomato sauce

*These entrees served with your choice of potato and vegetable or side of penne or linguine.