

Antonio's

FAMILY STYLE APPETIZERS

ANTONIO'S BRUSCHETTA ~ 13.95
Fresh Tomato, Garlic and Basil, drizzled with California Olive Oil on Toasted Sourdough Bread

POPCORN SHRIMP BASKET ~ 14.95
Served with Cocktail and Tartar Sauce

FRIED MOZZARELLA STICKS ~ 13.95
With Mediterranean Style Marinara Sauce

SHRIMP COCKTAIL ~ 15.95 (V) (GF)
5 Prawns served with Cocktail Sauce

FRIED CALAMARI ~ 14.95
With Mediterranean Style Marinara Sauce and Tartar Sauce

CRISPY FRENCH FRIES ~ 6.95 (GF)
Served with Sriracha Mayonnaise

MEATBALLS ~ 14.95 (GF)
Topped with Mediterranean Style Marinara Sauce

CHEESE CRISP 9" 12.95 ~ 13" 16.95
Tin Pizza Crust, Topped with Fresh Mozzarella Cheese, Pepperoncini, and Garlic Oil

CHEESY GARLIC BREAD ~ 14.95
1/4 Loaf of Sourdough Bread, Garlic Butter, Fresh Mozzarella, and Mediterranean Style Marinara Sauce

TUSCANY STYLE POTATO CHIPS ~ 6.95 (GF)
Fresh Rosemary, Sage and Parmesan Cheese over Crunchy Potato Chips, served with Aioli Dipping Sauce

CHICKEN WINGS ~ 8 pc 15.95 / 16 pc 27.95
Frank's Original RedHot Sauce™, Crispy Fries, Ranch Dip, and Celery Sticks

CHICKEN STRIPS ~ 4 pc 10.95 / 7 pc 17.95
Frank's Original RedHot Sauce™, Crispy Fries, Ranch Dip, and Celery Sticks

SOUP AND GARLIC BREAD

	CUP	BOWL
ITALIAN WEDDING SOUP	7.95	13.95
NEW ENGLAND CLAM CHOWDER	7.95	13.95

HOT SOURDOUGH GARLIC BREAD ~ 9.95
1/4 Loaf of Fresh Sourdough Bread and Garlic Butter
Served with Mediterranean Style Marinara

SALAD & SOUP COMBO ~ 15.95
Small Antonio's or Caesar Salad with a cup of your choice of soup.

SALADS

Family Style serves 4 people / Served with Garlic Bread
Add Chicken / 6.95 | Add Shrimp or Steak / 10.95

ANTONIO'S ~ 9.95 / Family Style ~ 29.95
Fresh Cucumber, Roma Tomatoes, and Pepperoncini on a bed of Iceberg and Romaine Lettuce, tossed with Italian Dressing (GF) (V)

CAESAR SALAD ~ 11.95 / Family Style ~ 32.95 (V)
Parmesan Cheese, Garlic Croutons, and Creamy Caesar Dressing on a bed of Romaine Lettuce

SHRIMP LOUIE SALAD ~ 15.95 / Family Style ~ 39.95 (GF)
Romaine Lettuce, Shrimp, Red Bell Peppers, Black Olives, Avocado, and Hard-Boiled Egg, tossed with Thousand Island Dressing

ANTIPASTO SALAD ~ 14.95 / Family Style ~ 37.95 (GF)
Fresh Cucumbers, Black Olives, Roma Tomatoes, Bell Peppers, Fresh Mozzarella Cheese, Sliced Pepperoni and Salami, over a bed of Iceberg Lettuce, tossed with Italian Dressing

HOUSE SPECIALS

DUKE'S COMBO ~ 20.95
1/2 lb. Beef Patty, Grilled Louisiana Hot Link, melted Swiss and Cheddar Cheeses, Lettuce, and Spicy Sriracha Mayonnaise, on a Brioche Bun, served with Crispy French Fries

CERTIFIED ANGUS BEEF BURGER
1/2 lb: ~ 16.95
Add Cheese \$2 / Add Bacon \$2 / Add Avocado \$2

MEATBALL SANDWICH ~ 17.95
On a Crispy Italian Bread, Mediterranean Style Marinara Sauce, topped with Fresh Mozzarella Cheese

ROTISSERIE CHICKEN
HALF CHICKEN ~ 23.95 / WHOLE CHICKEN ~ 37.95 (GF)
Served with Crispy Fries and Seasonal Vegetables

SPECIALTY PIZZA

MARGHERITA PIZZA 9" 12.95 ~ 13" 16.95

BBQ ROASTED CHICKEN
9" 19.95 / 13" 29.95
Luau Plum BBQ Sauce, Fresh Cilantro, Sliced Roma Tomatoes, Red Onion, and a blend of Fresh Mozzarella, Jack, Cheddar and Provolone Cheeses

PESTO ROTISSERIE ROASTED CHICKEN
9" 18.95 / 13" 27.95
Fresh Pesto Sauce, Sliced Roma Tomatoes, Pine Nuts, and a blend of Fresh Mozzarella, Jack, Cheddar and Provolone Cheeses

HAWAIIAN PIZZA 9" 18.95 ~ 13" 22.95

CATALINA CALZONE ~ 19.95
Pizza Wallet filled with Ham, Prosciutto, Fresh Mozzarella Cheese, Mediterranean Style Marinara Sauce

VEGETARIAN CALZONE ~ 19.95
Pizza Wallet filled with Rapini, Bell Pepper, Mushrooms, Spinach, Fresh Ricotta, Fresh Mozzarella, and Mediterranean Style Marinara, topped with Diced Roma Tomatoes

WHITE VEGGIE PIZZA 9" 18.45 ~ 13" 24.45

Topped with Rapini, Bell Pepper, Mushrooms, Spinach, Fresh Ricotta, Fresh Mozzarella, Diced Tomatoes and White Sauce

SUPREME PIZZA 9" 19.95 ~ 13" 24.95

Pepperoni, Sausage, Bell Pepper, Onion, Black Olives

Antonio's PIZZERIA

FAMILY STYLE PIZZA

(GF) (V) Gluten Free Options Available

9" SMALL 6 SLICES ~~~~ 13" LARGE 8 SLICES

CHEESE ~~~~~ 9": 13.95 ~~~~~ 13": 17.95
1 TOPPING ~~~~~ 9": 15.95 ~~~~~ 13": 19.95
2 TOPPINGS ~~~~~ 9": 17.95 ~~~~~ 13": 21.95
3 TOPPINGS ~~~~~ 9": 19.95 ~~~~~ 13": 23.95

Additional toppings ~ 2 each

Pepperoni	Ham
Sausage	Avocado
Salami	Bell Peppers
Canadian Bacon	Black Olives
Meatballs	Pineapple
Shrimp	Fresh Mushrooms
Anchovies	Artichoke Hearts
Portuguese Sausage	Jalapeno Slices
Chicken	Fresh Basil
Chorizo	Tomatoes
Applewood Bacon	Sundried Tomatoes
Carnitas	Prosciutto
Pastrami	Onions
	Garlic

PASTA PLATTERS

Served with Garlic Bread (GF) (V) Gluten Free Options Available

OH MY! ANTONIO'S FAMOUS BAKED PASTA
Baked Ziti with Bolognese & Béchamel Sauce, Sautéed Mushrooms, Garlic, Red Onions, and topped with Grated Parmesan and Fresh Mozzarella Cheese
~23.95

FOUR CHEESE RAVIOLI ~ 18.95
Ravioli Stuffed with a Four-Cheese Blend Topped with your Choice of Fresh Pesto or Mediterranean Style Marinara Sauce

FETTUCCINE ALFREDO ~ 14.95
Add Chicken \$6.95/Add Shrimp \$10.95

FETTUCCINE PRIMAVERA ~ 18.95 (GF)
Add Chicken \$6.95/Add Shrimp \$10.95

SPAGHETTI & MEATBALLS ~ 20.95

ZITI & FRESH PESTO OR MEDITERRANEAN STYLE MARINARA SAUCE ~ 15.95 (V)

SPAGHETTI BOLOGNESE ~ 18.95

CHICKEN PESTO SPAGHETTI ~24.95

SPAGHETTI & CHICKEN PARMIGIANA ~ 25.95

RH

Roberto Hernandez | Executive Chef

(GF) Gluten Free (GF) Dairy Free (V) Vegetarian

Antonio's

LUNCH SERVED
11:30AM TO 3PM

LUNCH SANDWICHES

Served with Coleslaw, Crispy Fries or Fresh Fruit Cup

ITALIAN SANDWICH ~ 17.95

Cooked Ham, Provolone Cheese, Salami, Pepperoni, Lettuce, and Roma Tomato, Lightly Drizzled with Extra Virgin Olive Oil and Vinegar, tossed with Italian Dressing, served on a Toasted Italian Roll

CATALINA CLUB ~ 15.95

Sliced Turkey & Ham, Crispy Bacon, Swiss Cheese, Lettuce, Roma Tomato, and Mayonnaise, served on a Toasted Brioche

CALIFORNIA GARDEN SANDWICH ~ 14.95 (V)

Fresh Roma Tomato, Cucumber, Avocado, Swiss Cheese, Onions, Fresh Sprouts, Mayonnaise and Mustard on Honey Wheat Bread

CLASSIC TUNA MELT ~ 14.95

White Albacore Tuna with Cheddar Cheese On Grilled Sourdough Bread

CHICKEN, BACON, & SWISS SANDWICH ~ 16.95

Pulled Roasted Chicken, Crispy Bacon, Swiss Cheese, Lettuce, Fresh Roma Tomato, and Mayonnaise on a Toasted Brioche

DINNER SERVED
AFTER 5PM

DINNER MENU

TRADITIONAL LASAGNA ~ 22.95

Layered with Tomato Meat Sauce, Bechamel Sauce, Shredded Mozzarella Cheese, Parmesan Cheese, and a side of Garlic Bread

VEGETABLE LASAGNA ~ 22.95

Layered with Fresh Spinach, Carrots, Fresh Ricotta Cheese, Shredded Mozzarella Cheese, and Parmesan Cheese, with Mediterranean Marinara Sauce

FETTUCCINE & CLAMS ~ 24.95

Fresh Clams, Chopped Garlic, and Zesty Lemon, in a White Wine Sauce

PENNE & CHICKEN PICCATA ~ 24.95

Chopped Garlic, Zesty Lemon, and Savory Capers, in a White Win

FISH & CHIPS ~ 22.95

Battered Alaskan Cod and Crispy French Fries, served with Tartar Sauce, Fresh Lemon, and Malt Vinegar

DINNER HOUSE SPECIALS

Served with your choice of two sides

NEW YORK STRIP STEAK ~ 30.95

Charbroiled 8oz Hand Cut Strip Steak

SHRIMP SCAMPI ~ 32.95

7 Jumbo Prawns Sautéed with Garlic, Zesty Lemon, and Savory Capers, topped with a White Wine Sauce

STEAK AND SHRIMP SCAMPI ~ 38.95

8oz Strip Steak, 3 Jumbo Prawns Sautéed with Garlic, Zesty Lemon, and Savory Capers, topped with a White Wine Sauce

CHICKEN PARMESAN ~ 29.95

With Melted Fresh Mozzarella and Marinara Sauce

CHICKEN PICCATA ~ 27.95

Served with Traditional Piccata Sauce

GRILLED CHICKEN BREAST ~ 23.95

Grilled Chicken with Lemon Butter Sauce

SIDES:

Ziti Pasta with Fresh Pesto or Mediterranean Style Marinara Sauce / Sautéed Vegetables / Sautéed Spinach and Mushrooms / Roasted Garlic Potatoes / Crispy French Fries

DESSERT ~ 9.95

NUTELLA PIZZA 9" 10.95 ~ 13" 14.95

TIRAMISU

Lady Fingers Dipped in Coffee, Layered with Mascarpone and Fresh Berries

PANNA COTTA

Served with Crème Anglaise and Fresh Berries

SORBET OR GELATO SUNDAE

Served with Chocolate Sauce, Sprinkles and Waffle Cookie

FAMILY STYLE SUNDAE CART ~ 26.95

Serves 4 people

Served with Your Choice of Gelato or Sorbet, Chocolate Chips, Toasted Pecans, Cherries, and M&M's Chocolate Ganache

BEER

DOMESTIC ~ 6.95

BUDWEISER
BUDLIGHT
COORS LIGHT
SAMUEL ADAMS
SIERRA NEVADA
SHINER BOCK
UNION JACK IPA

IMPORTS ~ 7.95

MODELO ESPECIAL, Mexico
GUINNESS, Ireland
PERONI, Italy
MENE BRE A, AMBER, Italy
MENE BRE A, BLONDE, Italy

ITALIAN SPECIALTY COCKTAILS

APEROL SPRITZER ~ 9

Giuliana Prosecco Wine, Aperol Liqueur, and an Orange Slice

CYN-CYN ~ 10.50

Cynar, Gin, Red Vermouth, and a Lemon Twist

CLASSIC NEGRONI ~ 11.50

Campari, Gin, Sweet Red Vermouth, and Dried Orange

AMERICANO ~ 9.50

Campari, Sweet Vermouth, Splash of Soda, and an Orange Twist

LIMONCELLO LEMON DROP ~ 12.50

Limoncello, Tito's Vodka, Simple Syrup, Fresh Lemon Juice, and a Lemon Twist

ITALIAN FIZZ ~ 9.50

Bitter Campari, Giuliana Prosecco, Splash of Soda, Sugar Cane Syrup, and Dried Lemon Slice

HUGO COCKTAIL ~ 9

St. Germain Elderflower Liqueur, Giuliana Prosecco, and Fresh Mint

CLASSIC COCKTAILS

ANTONIO'S MAI TAI ~ 13.50

Bacardi Gold, Orange Curacao, Almond Syrup, Lime Juice, Dark Rum Float

CHOOSE-YOUR-OWN-'RITA ~ 12.50

Milagro Tequila, Your choice of Strawberry, Mango, or Watermelon, with a Salt or Spicy Rim

ULTIMATE MARGARITA ~ 14.50

Herradura Tequila, Cointreau, Sweet & Sour, Lime Juice, Grand Marnier float
Make it Skinny ~ 2

BLOODY MARY ~ 13.50

Tito's Vodka or Milagro Tequila, House-Made Bloody Mary Mix, Fresh Cucumber and Peperoncini

CHAMPAGNE LEMONADE ~ 12.50

Tito's Vodka, Lemonade, Splash of Pomegranate Juice, and Champagne Float

BUFFALO MILK ~ 12.50

Vodka, Coffee Liqueur, Banana Liqueur, Crème de Cacao, Whipped Cream, Nutmeg

WINE

REDS

RUTHERFORD HILL MERLOT

Napa Valley, California

TENUTA DI NOZZOLE CHIANTI

Tuscany, Italy

ELOUAN, PINOT NOIR

Willamette Valley / Oregon

RUSACK PINOT NOIR

Santa Barbara County, California

PANETA LA SEGRETA NERO D'AVOLA

Sicily, Italy

COL DI SASSO

CABERNET SAUVIGNON

Tuscany, Italy

TREANA CABERNET SAUVIGNON

Paso Robles, California

ST. FRANCIS, ZINFANDEL

Sonoma County, California

RUSACK SYRAH

Santa Barbara County, California

WHITES

GIULIANA PROSECCO

Veneto, Italy

MARTIN RAY ROSÉ

Santa Rosa, California

PIGHIN PINOT GRIGIO

Friuli, Italy

J.LOHR SAUVIGNON BLANC

Paso Robles, California

RUSACK SAUVIGNON BLANC

Santa Ynez Valley, California

SIMI RESERVE, CHARDONNAY

Russian River, California

GAINEY, CHARDONNAY

Santa Ynez Valley, California

RUSACK CHARDONNAY

Santa Barbara County, California



ON DRAUGHT PAULANER, GERMANY

20 OZ PINT 9.95 / 34 OZ CARAFE 15.95

PREMIUM GOLDEN LAGER

OKTOBERFEST

HEFEWEIZEN

BUCKET OF BEER
Six Beers
for the
price of
five!

Gluten Free Dairy Free Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.