

ANTHONY'S

JACKSON HOLE, WYOMING

Italian Restaurant

All dinners served with soup, salad and garlic bread

Antipasti

Fried eggplant	7.50
Marinated vegetables	8.00
Fried calamari	9.00
Spicy Cajun shrimp	9.50
Anthony's antipasto classico	11.50
Anthony's hot antipasto	12.50
Smoked chicken salad	11.50
Smoked salmon salad	12.50

Pasta

* Linguine marinara	13.00
Pasta in a rich, meatless tomato sauce	
Linguine e polpettone / salsiccia	14.75
Meatballs or sausage served over linguine	
Lasagna	17.00
Curly lasagna layered with Italian sausage, ricotta, Parmesan and mozzarella cheeses, baked in a ground beef and tomato sauce	
* Fettuccine con broccoli e funghi	17.00
Curly noodles baked with cream, Italian cheeses, broccoli and mushrooms	
* Lasagna verde	17.50
Pasta noodles layered with roasted eggplant and red peppers, mushrooms, fontina and provolone cheeses; baked in a light marinara sauce	
* Melanzane alla Parmigiana	17.25
Eggplant lightly breaded and fried then baked in marinara sauce with Italian cheeses; served with linguine	
* Linguine al' Antonio	18.25
Vegetables sauteed Italian style - with wine, herbs and melted mozzarella cheese; served over pasta	
Fettuccine frutti di mare	18.50
Curly noodles baked with shrimp, clams, cream, asparagus and Italian cheeses	
Fettuccine con pollo affumicato	18.75
Smoked chicken, cream, Italian cheeses, asparagus and sundried tomatoes baked with curly noodles	
Fettuccine con salmone affumicato	18.75
Alder smoked salmon, peas, cream and Italian cheeses baked with curly noodles	
Carbonara all' Antonio	19.25
Curly noodles with bacon, peas and scallions in a creamy fresh egg, garlic, cracked pepper and Parmesan cheese sauce	
Cajun fettuccine	21.00
Pasta with blackened sausage, chicken and shrimp; and peppers, onions, broccoli and Romano cheese in a creamy Cajun sauce (very spicy)	

* denotes a meatless dish

Cocktails • Beer • Wine

Open Year-Round • Children's Menu
62 S. Glenwood Street ~ 733-3717
(1/2 block south of the Wort Hotel)

Poultry

Pollo alla Parmigiana	18.25
Chicken breast tenderloins baked with marinara sauce and Italian cheeses; served with linguine	
Pollo arrosto	18.75
Chicken breast and fresh tomatoes roasted with white wine and Parmesan cheese; topped with sauteed peppers, onions, mushrooms, sundried tomatoes, carrots and scallions; served with roasted rosemary potatoes	
Pollo alla puttanesca	18.75
Chicken tenderloins simmered in a spicy tomato, caper, olive and anchovy sauce; served with pasta	
Petti di pollo Marsala	19.75
Boneless chicken breast sauteed with prosciutto ham and mushrooms in Marsala wine; served with linguine	
Petti di pollo al limone	19.75
Chicken breast sauteed with garlic, onions, mushrooms and broccoli in a light lemon, cream and white wine sauce; served with linguine	
Pollo alla diavola	19.75
Boneless chicken breast sauteed with onions, hot peppers, garlic, mushrooms and broccoli in a creamy tomato sauce; served over linguine (spicy)	
Anatra arrosto~salsa dolce	22.00
One-half duckling roasted in a sweet peach, prune and orange sauce; served with roasted rosemary potatoes	

Seafood

Linguine con vongole/calamari	19.50
Pasta with your choice of clams or calamari (or both); sauteed with olive oil, garlic, white wine, Romano cheese, a splash of cream and green onions	
Gamberi con prosciutto e provolone	19.00
Shrimp and provolone cheese, wrapped with prosciutto ham and baked with olive oil, mushrooms, garlic and Romano cheese; served with linguine (very salty)	
Pesce misto puttanesca	19.50
Shrimp, scallops and mushrooms in a marinara sauce with capers, lemon, olives anchovies and Italian cheeses; served with linguine	
Pettine all' Antonio	19.75
Scallops baked with white wine, onions, sundried tomatoes, mushrooms, fontina and Parmesan cheeses; served with linguine	
Gamberi con pesto	20.75
Large shrimp, broccoli, peas, carrots, scallions and sundried tomatoes tossed with pasta in a classic pesto sauce (basil, olive oil, pine nuts and garlic)	

Veal

Vitello alla Parmigiana	19.25
Lightly fried tender veal slices - baked with marinara sauce and Italian cheeses; served with linguine	
Scaloppine di vitello Francese	21.50
Lightly breaded tender veal slices sauteed in butter, lemon and white wine with scallions and mushrooms; served with linguine	
Scaloppine di vitello Marsala	21.50
Lightly breaded tender veal slices sauteed in Marsala wine with mushrooms; served with linguine	