

WELCOME TO

# Anthony's



## Restaurant & Lounge

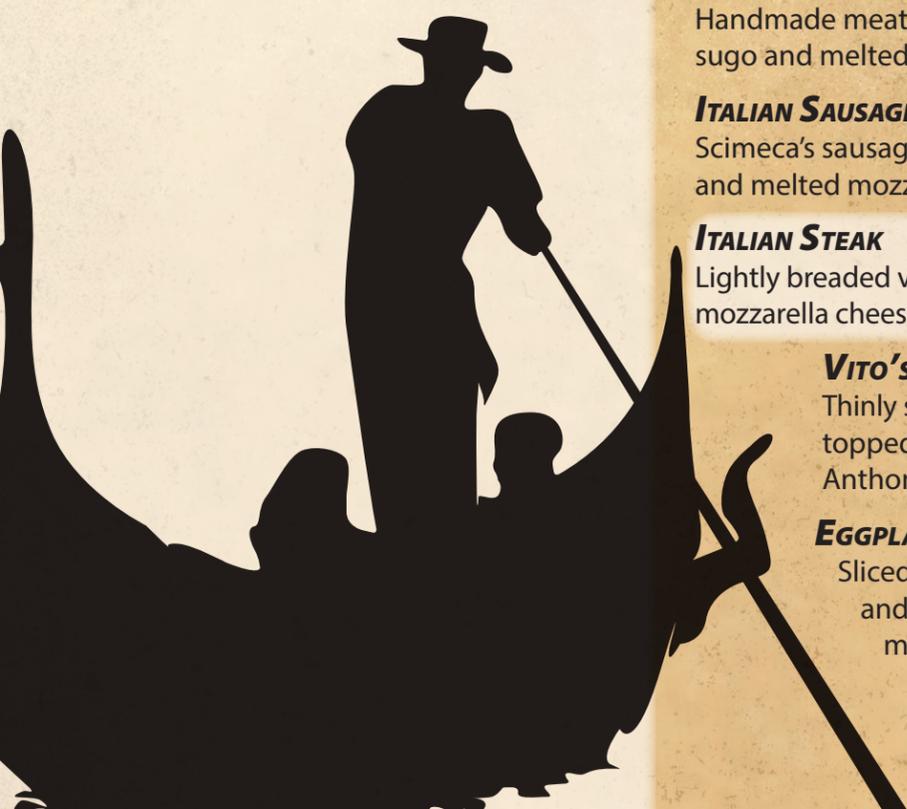
Anthony's Restaurant and Lounge of Kansas City  
701 Grand Avenue • (816) 221-4088  
www.KCAnthonysOnGrand.com

Anthony's Restaurant and Lounge was established by Anthony Jr. and Teresa Spino in 1978. In the 60's the original building was Anthony's mom's restaurant, serving daily lunches and hot soup. Today you'll find third generation running the restaurant, Anthony III and Vito with the guidance of their parents.

Anthony's Restaurant and Lounge serves award-winning, traditional Italian and American dishes and daily specials including pasta, steak, veal, chicken and seafood. The recipes were handed down by Anthony's grandma. Her dishes are still prepared the way she made them 35 years ago. The lasagna is baked each morning, made with a sweet Ricotta cheese, fresh Romano cheese and Anthony's sugo, the family's traditional red sauce which is also made fresh each morning. The house Italian dressing and Cannolis are also made from traditional family recipes.

Though all meals are prepared to order, Anthony's offers quick service, making it a great spot for a business lunch. Open 7 days a week. Come in for just a drink. Anthony's has an excellent, affordable wine list and a comfortable bar that's open late. On Sunday and Monday try Anthony's grandma's fried chicken. Anthony's offers casual warmth with an elegant atmosphere and welcomes families.

Anthony's caters to parties of 10 to 250 people and has a banquet room that can accommodate groups of up to 40 people for a fabulous Italian meal with good food and good friends.



# APPETIZERS

## TOASTED RAVIOLI

Cheese ravioli breaded and deep-fried.  
Served with Anthony's sugo - 10.5

## BRUZZALUNI

Tenderized round steak thinly sliced, rolled and stuffed with bread crumbs, romano cheese and hard-boiled eggs. Topped with Anthony's Sugo - 12

## FRIED PROVOLONE

Wedges of provolone cheese breaded and deep-fried. Served with Anthony's sugo - 10.5

## FRIED ARTICHOKE HEARTS

Battered and fried artichoke hearts with scallops and small shrimp. Served in a butter and lemon sauce - 16.5

## STUFFED ARTICHOKE

Baked with garlic-butter and Italian seasoned bread crumbs - 14.5

## WHOLE SEAFOOD ARTICHOKE

Baked with scallops, small shrimp, Italian seasoned breadcrumbs, garlic and butter - 16.5

## SUGO DI MAIALE

Tender chunks of pork slowly cooked in a spicy tomato sauce - 11.5

## EGGPLANT PARMESAN

Sliced, lightly breaded eggplant, fried and topped with Anthony's sugo, melted mozzarella and romano cheeses - 9

## ITALIAN OLIVES AND AGED PROVOLONE - 11.5

# ENSALADAS

Add Bleu Cheese Crumbles to your Salad - 1.99

## ANTHONY'S ENSALADA

Romaine and iceberg lettuces, spinach, ham, pickled peppers, Italian olives, cheddar cheese, hard-boiled egg, tomatoes and croutons - 11

## DINNER SALAD - 5.25

## CAESAR SALAD - 6

Topped with grilled chicken 9

## SOUP DU JOUR

Made fresh daily - cup 5 bowl 7

# SANDWICHES

Served with choice of French Fries, Pasta, Soup or Salad

## MEATBALL

Handmade meatballs covered with Anthony's sugo and melted mozzarella cheese - 10.5

## ITALIAN SAUSAGE

Scimeca's sausage covered with Anthony's sugo and melted mozzarella cheese - 10.5

## ITALIAN STEAK

Lightly breaded veal fried and topped with melted mozzarella cheese and Anthony's sugo - 10.5

## VITO'S CREATION

Thinly sliced and lightly breaded veal leg topped with mozzarella cheese and Anthony's sugo - 14.5

## EGGPLANT PARMESAN

Sliced, lightly breaded eggplant, fried and topped with Anthony's sugo, melted mozzarella and romano cheeses - 10.5

## GARLIC BREAD - 5

## JAZZ

A bowl of olive oil with fresh Italian seasonings, garlic and Parmesan cheese - 5

## SAMPLER PLATTER

Fried calamari, zucchini fritti, toasted ravioli and fried mozzarella served with mogu and Anthony's sugo - 17

## BREADED CHICKEN TENDERS

Lightly floured strips of chicken fried and served with Anthony's sugo - 10.5

## BROILED CHICKEN TENDERS

Tenderized grilled strips of chicken sauteed in and served with our mogu sauce - 10.5

## ZUCCHINI FRITTI

Zucchini lightly breaded and deep-fried. Served with Anthony's sugo - 9.5

## ITALIAN BROCCOLI

Chopped broccoli sauteed in olive oil, butter and garlic with a touch of red pepper - 9.5

## FRIED CALAMARI

Lightly floured and deep-fried. Served with our mogu sauce and Anthony's sugo - 13

## SAUTEED CALAMARI

Fresh cut calamari sauteed in a cream, garlic and tomato sauce - 13

## SCAMPI

Shrimp lightly breaded and served in a butter, garlic and lemon sauce over angel hair pasta - 14.5

## ANTIPASTO PLATE

Italian olives, aged provolone cheese, ham, salami and pickled peppers. *Small* - 11 *Large* - 17

# POLLO\*

Served with Dinner Salad or Soup and choice of Eggplant Parmesan, Baked Potato or Pasta - Sub Caesar for \$1

## POLLO CON BROCCOLI\*

Breaded chicken breast topped with broccoli and fresh mushrooms served in a white wine and butter sauce - 19

## POLLO PROVOLONE\*

Breaded chicken breast topped with Anthony's sugo, melted mozzarella and romano cheeses - 19

## POLLO MARSALA\*

Breaded chicken breast topped with fresh mushrooms and green peppers sauteed in your choice of red or white wine sauce - 19

## POLLO ARTICHOKE\*

Two grilled chicken breasts and artichoke hearts sauteed in a white wine, garlic and butter sauce with a touch of sage - 21.5

## POLLO LEMONATA\*

Two grilled chicken breasts topped with a white wine, lemon and butter sauce - 20

## POLLO SCALLOPINI\*

Two grilled chicken breasts topped with green peppers, mushrooms, onions and crushed tomatoes sauteed with oregano and marsala wine - 20

## CHICKEN SPIEDINI\*

Two chicken breasts sliced, breaded and rolled, then placed on a skewer. Deep-fried and topped with Mogu, a garlic, oregano and olive oil sauce - 20

\*Consuming raw or undercooked meats, poultry, eggs, seafood or shellfish may increase the risk of food-borne illness

# CARNE\*

Served with Dinner Salad or Soup and choice of Eggplant Parmesan, Baked Potato or Pasta - Sub Caesar for \$1

## VITELLO MELANZANE\*

Breaded veal and eggplant topped with Anthony's sugo, melted mozzarella and romano cheeses - 21

## VITELLO PISELLI CON FUNGI\*

Breaded veal topped with peas, fresh mushrooms, Anthony's sugo, melted mozzarella and romano cheeses - 21

## VITELLO PROVOLONE\*

Breaded veal topped with Anthony's sugo, melted mozzarella and romano cheeses - 20

## VITELLO MARSALA\*

Thinly sliced veal topped with fresh mushrooms and green peppers sauteed in your choice of red or white wine sauce - 23

## VITELLO LIMONE\*

Thinly sliced veal topped with a white wine, lemon and butter sauce - 22

## VITELLO SPIEDINI\*

Thinly sliced veal, breaded and sauteed in our limone sauce, served over a bed of angel hair pasta - 24.5

## BREADED VEAL\*

Thinly sliced veal breaded in Italian bread crumbs and pan-fried in olive oil, served with sliced tomatoes - 23.5

## VITELLO SCALLOPINI\*

Thinly sliced veal topped with green peppers, mushrooms, crushed tomatoes and onions sauteed with oregano and marsala wine - 23

## VITELLO ARTICHOKE\*

Thinly sliced veal topped with artichoke hearts sauteed in a white wine, butter and garlic sauce with a touch of sage - 25.5

## FILETTO MODIGA\*

Breaded beef tenderloin, grilled and topped with fresh mushrooms, melted mozzarella cheese and a white wine lemon-butter sauce - 28

## FILETTO GRANCHI HIMONE\*

Beef tenderloin topped with scallops, fresh mushrooms and melted mozzarella cheese. Served in a lemon and butter sauce. - 30

# PESCE\*

Served with Dinner Salad or Soup and choice of Eggplant Parmesan, Baked Potato or Pasta - Sub Caesar for \$1

## FRIED CATFISH\*

A whole catfish lightly floured and deep-fried - 18

## SCAMPI SPINO\*

Eight shrimp lightly breaded and broiled, served in a garlic, butter and lemon sauce - 25

## SALMUNI\*

Our fresh salmon sauteed with oil, butter, garlic and lemon. Served with a side of Fettuccini Angela - 24

# SEAFOOD PASTA\*

Served with Dinner Salad or Soup  
Sub Caesar Salad for \$1

## SEAFOOD FETTUCCINI

Small shrimp and scallops in Alfredo sauce served over a bed of fettuccini - 23.5

## FETTUCCINI PUTTANESCA

Crushed tomatoes, fresh mushrooms, butter and garlic sauteed with large shrimp, scallops and clams - 26

## LINGUINE WITH CLAM SAUCE

Choose white or red sauce - 19

## SEAFOOD TORTELLINI

Small shrimp and scallops tossed in Alfredo sauce served with cheese tortellini - 25

## LINGUINE CON PESCE

Clams and small shrimp sauteed in a spicy red cream sauce served over linguine - 23

## LINGUINE GENOVESE

Jumbo shrimp and linguine sauteed in a garlic cream sauce - 25

## SEAFOOD RAVIOLI

Alfredo sauce, small shrimp and scallops served over cheese ravioli - 23.5

# PASTA, RAVIOLI, LASAGNA AND SPECIALTIES

Served with Dinner Salad or Soup  
Sub Caesar Salad for \$1

Add meatballs, Italian sausage, meat sauce, fresh marinara or sauteed mushrooms for 2.00 each.  
Add melted cheese to any pasta for 1.50

## PASTA BOWL

Choose from spaghetti, mostaccioli, linguine, angel hair, fettuccine or shell pasta served with Anthony's sugo - 11.5

## CHEESE RAVIOLI

Ricotta cheese-filled ravioli served with Anthony's sugo - 14.5

## TERESA'S TRADITIONAL LASAGNA

Our mother's traditional cheese lasagna served with Anthony's sugo - 16.5

## EGGPLANT PARMESAN

Sliced, lightly breaded eggplant, fried and topped with Anthony's sugo, melted mozzarella and romano cheeses - 16

## RAVIOLI ANNE

Cheese ravioli sauteed with Anthony's sugo, white wine, garlic and red pepper - 15

## PASTA CON FUNGI PISELLI

Your choice of pasta served with Anthony's sugo, sauteed with fresh mushrooms, peas, garlic and onions - 14

## SPAGHETTI O.B.G.

Spaghetti served in olive oil, butter and garlic - 13

## FETTUCCINI ANGELA

Pasta in a rich cream sauce with Parmesan cheese - 14.5  
Add chicken for 3 Add Small Shrimp for 4

## TORTELLINI DE CARLO

Chopped ham, peas and mushrooms sauteed in alfredo sauce with cheese tortellini - 18.5

## FETTUCCINI ALLA CARBONARA

Fettuccini in a rich cream sauce with egg and chopped bacon - 18.5

## CAVATELLI CON BROCCOLI

Alfredo sauce with broccoli, fresh mushrooms, and a touch of tomato sauce served with shell pasta - 18

## CHICKEN FETTUCCINI

Rich garlic-cream sauce with diced chicken, broccoli, carrots and mushrooms over fettuccini - 19

## MOSTACCIOLI ANTOINETTE

Fresh green peppers and coined Italian sausage sauteed in our spicy marinara sauce and served over mostaccioli pasta - 17.5

## THANKS FOR VISITING US HERE AT ANTHONY'S!

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### CATERING SERVICES

Anthony's can help you turn your event into a smash hit. Just ask for the manager on duty for details on booking your event!

### PRIVATE ROOM AVAILABLE

We have a private room available for your next gathering of up to 40 people. Personalized menu, family style dining or buffet service is available.

### LUNCH MENU

We offer a lunch menu with lunch portions & prices between the hours of 11 am - 3 pm daily. Please ask your server if you'd like to take a look at it.

### RESERVATIONS

We take and suggest reservations for evening dining. Please call to make your reservations.