## Antique Table Salem

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**ANTIPASTI** 

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MINESTRONE	\$10.95	MUSSELS SAUTÉED WITH FRESH TOMATOES AND	\$18.95
CHICKEN VEGETABLE	\$10.95	SPINACH WITH CHOICE OF GARLIC, OLIVE OIL & WHITE WINE OR MARINARA SAUCE.	
CLAM CHOWDER  INSALATA	\$10.95	PROSCIUTTO ROLLATINE SLICES OF PROSCIUTTO ROLLED WITH PROVOLONE CHEESE, PEPPERS & BASIL, DRIZZLED WITH A BALSAMIC REDUCTION.	\$18.95
		SHRIMP GRAND MARNIER	\$19.95
CAESAR ROMAINE HEARTS, SERVED WITH CROSTINI	\$12.95	Four egg battered shrimp, flamed with Grand Marnier Liqueur & Orange Juice.	
& PARMIGIANO CHEESE IN OUR OWN CAESAR DRESSING.		ANTIQUE TABLE ANTIPASTO  OUR TRADITIONAL ANTIPASTO SERVED WITH SELECTED COLD CUTS, ROASTED PEPPERS,	\$18.95
HOUSE MIXED GREENS SERVED WITH CHERRY TOMATOES, & CUCUMBERS IN A CREAMY	\$12.95	FRESH MOZZARELLA, ARTICHOKES, AND TOMATOES.	
BALSAMIC HOUSE DRESSING.		Calamari Fritti	\$18.95
CAPRESE FRESH MOZZARELLA, VINE TOMATOES, ROASTED PEPPERS, BASIL & EXTRA VIRGIN	\$15.95	Crispy fried calamari rings served with hot cherry peppers in our house spicy marinara sauce.	
OLIVE OIL TOPPED WITH A DRIZZLE OF BALSAMIC REDUCTION.		THREE MEATBALLS HOMEMADE WITH PORK AND BEEF SERVED	\$16.95
CUCUMBER SALAD FRESH ARUGULA, CHERRY TOMATOES, AND CARROTS DRIZZLED WITH A LEMON	\$14.95	IN MARINARA TOPPED WITH RICOTTA CHEESE.	
DRESSING VINAIGRETTE WRAPPED WITH SLICED CUCUMBERS TOPPED DRIED CRANBERRIES.		EGGPLANT ROLLATINE STUFFED WITH RICOTTA, PROVOLOGNE CHEESE & BASIL SERVED IN A MARINARA SAUCE.	\$16.95
PIZZA			
BOSCAIOLA PINK SAUCE, MUSHROOMS, RED ONIONS,	\$17.95	SIDE	
PROSCIUTTO & MOZZARELLA.		Side of Risotto	\$10.95
SHRIMP SCAMPI PIZZA PREPARED WITH BABY SHRIMP, GARLIC, LEMON, OLIVE OIL & MOZZARELLA CHEESE.	\$19.95	Sautéed Spinach in Garlic & Oil	\$8.95
Antique Table Pizza	\$18.95	Oven Roasted Seasonal Mixed Vegetables	\$10.95
Prepared with red & green peppers, onions, mushrooms, grilled chicken	Ų10.75	SIDE OF PASTA	\$12.95
BREAST & MOZZARELLA CHEESE.		Oven Roasted Potatoes	\$8.95
MARGHERITA PIZZA PREPARED WITH ROASTED GARLIC, TOMATOES, FRESH MOZZARELLA CHEESE & BASIL.	\$16.95		

A 20 percent gratuity may be added to parties of 5 or more

## **PASTA**

## **IL MARE**

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CHEESE RAVIOLI OUR HOMEMADE RAVIOLI SERVED WITH MARINARA SAUCE.  ADD BOLOGNESE SAUCE \$4.95 / ADD TWO MEATBALLS \$5.95	\$17.95	ANTIQUE TABLE HADDOCK \$28.95  PANKO CRUSTED & PAN SEARED HADDOCK SERVED OVER RISOTTO, IN A LEMON WHITE WINE CAPER SAUCE.
GNOCCHI BASILICO POTATO GNOCCHI SERVED WITH SAUTÉED GARLIC, FRESH TOMATOES, BASIL, OLIVE OIL & ROMANO CHEESE.  ADD CHICKEN \$6.95 / ADD SHRIMP \$7.95	\$18.95	HADDOCK FRANCESE \$28.95 EGG BATTERED & SAUTÉED WITH ARTICHOKES HEARTS & FRESH TOMATOES IN A LEMON WHITE WINE SAUCE. SERVED WITH CHOICE OF PASTA OR RISOTTO.
CHICKEN PENNE VODKA SAUTÉED CHICKEN SERVED WITH RED & GREEN BELL PEPPERS, ONIONS, GARLIC IN A VODKA SAUCE.	\$21.95	SALMON \$29.95  PAN SEARED SALMON IN TOMATO & CAPER WHITE WINE SAUCE. SERVED WITH SEASONAL MIXED VEGETABLES.
CARBONARA SAUTÉED PROSCIUTTO, RED ONIONS & ROMANO CHEESE IN OUR HOUSE ALFREDO SAUCE.	\$16.95	LOBSTER RAVIOLI \$28.95  LOBSTER MEAT STUFFED RAVIOLI SERVED IN OUR DELICIOUS LOBSTER CREAM SAUCE.  \$23.05
CHICKEN, ZITI & BROCCOLI SERVED WITH CHOICE OF WHITE WINE & GARLIC WITH FRESH TOMATOES OR OUR HOUSE-MADE ALFREDO SAUCE.	\$23.95	DI MARE \$32.95  SAUTÉED MUSSELS, CALAMARI, & SHRIMP AND HADDOCK. SERVED WITH CHOICE OF PASTA OR RISOTTO.  WHITE WINE SAUCE   RED SAUCE   FRA DIAVLO
RICOTTA GNOCCHI HAND ROLLED GNOCCHI WITH CHOICE OF A ALFREDO SAUCE AND MUSHROOMS OR BAKED WITH MARINARA, MOZZARELLA CHEESE & BASIL ADD CHICKEN \$6.95 / ADD SHRIMP \$7.95	\$24.95	E: EGGPLANT   C: CHICKEN   V: VEAL  PARMIGIANA E 21.95 C 24.95 V28.95  BREADED WITH PANKO, BAKED WITH MARINARA SAUCE, BASIL AND MOZZARELLA
ORECHIETTE Sweet Italian sausage ragu sautéed with garlic & Spinach in a light tomato sauce.	\$23.95	CHEESE. SERVED OVER CHOICE OF PASTA .  VALDOSTANO  C 24.95   V 28.95  LAYERED WITH PROSCIUTTO, PROVOLONE CHEESE, BABY SPINACH & ROASTED RED
BOLOGNESE  OUR DELICIOUS MEAT SAUCE MADE FROM MINCED VEAL, PORK AND BEEF WITH OUR HOMEMADE MARINARA SAUCE. SERVED OVER CHOICE OF PASTA OR RISOTTO.	\$23.95	PEPPERS IN A TARRAGON CREAM SAUCE. SERVED OVER OVEN ROASTED VEGETABLES.  PICCATA  C 24.95   V 28.95  PAN-SEARED WITH CAPERS IN A LEMONY WHITE WINE SAUCE. SERVED WITH CHOICE
LINGUINE & MEATBALLS LINGUINE PASTA IN OUR TRADITIONAL HOME-MADE MARINARA SAUCE AND TWO MEATBALLS.	\$23.95	OF PASTA.  FRANCESE  EGG BATTERED & SAUTÉED WITH  ARTICHOKE HEARTS & FRESH TOMATOES IN
LINGUINE SHRIMP FRA DIAVOLO PAN-SEARED SHRIMP WITH GARLIC & BASIL IN A SPICY MARINARA SAUCE.	\$27.95	A LEMON WHITE WINE SAUCE. SERVED WITH CHOICE OF PASTA OR RISOTTO.  MARSALA  C 24.95   V 28.95
ANTIQUE SHRIMP ALFREDO SAUTÉED WITH SHRIMP & SPINACH IN OUR HOUSE ALFREDO SAUCE. SERVED OVER	\$27.95	PAN SEARED WITH MUSHROOMS IN A MARSALA WINE SAUCE & SERVED OVER CHOICE OF PASTA.  FLORENTINE  C 24.95   V 28.95
FETTUCINI.  LINGUINE SHRIMP SCAMPI PAN-SEARED SHRIMP SERVED IN A WHITE WINE SAUCE WITH TOMATOES, SPINACH, SHRIMP, AND FRESH LEMON JUICE.  LA CARNE	\$27.95	CUTLETS WITH ROASTED RED PEPPERS AND BABY SPINACH IN AN ALFREDO SAUCE.  SERVED WITH CHOICE OF PASTA.  CHICKEN MIGUEL  PANKO CRUSTED CHICKEN PREPARED WITH MUSHROOMS OVER OUR POTATO GNOCCHI
<b>*</b>		in a creamy Port wine sauce.
PORK CHOP FRENCH CUT PORK SERVED WITH FIGS & GOUDA CHEESE IN A CREAMY PORT WINE SAUCE WITH MUSHROOMS, ROASTED POTATOES AND MIXED VEGETABLES.	\$29.95	

\$33.95

NEW YORK STRIP STEAK

SPECIAL DEMI-GLACE.

12-OUNCE STEAK, SERVED WITH ROASTED POTATOES AND SPINACH, IN OUR CHEF