

ANIELLO'S

DINNER SPECIALS

APPETIZERS

NEW ITEM

PIZZETTA BRUSCHETTA \$14

Tomatoes, basil, garlic, arrugala, olives, fresh mozzarella, E.V.O., balsamic glaze

STUFFED SQUASH FLOWERS \$14

Ricotta, mozzarella, marinara

MEATBALLS AND SALAD \$14

HOMEMADE FRIED MEATBALLS, CRISP ICEBERG LETTUCE, SHAVED PARMIGIANO, E.V.O. AND BALSAMIC GLAZE

BAKED MEATBALLS AND RICOTTA \$13

BEEF MEATBALL, LOCAL RICOTTA, SHAVED PARMIGIANO, MARINARA SAUCE

ENTREES

NEW ITEM

COD AMADORA \$30

PAN-SEARED COD TOPPED, MARINARA, CAPERS, ONIONS, AND CALAMATA OLIVES; SERVED OVER FRIED POTATOES

NEW ITEM

VEAL CORSICA \$30

SAUTEED VEAL, CASTELVETRANO OLIVES, CAPERS, CALAMATA OLIVES, ONIONS, GARLIC, WHITE WINE, MARINARA; SERVED OVER PASTA

NEW ITEM

SALMON SCARPARELLO \$28

PARMESAN ENCRUSTED SALMON, OLIVES, CAPERS, ONIONS, CHERRY PEPPERS, ROASTED PEPPERS, FRIED POTATOES

NEW ITEM

BAKED COD \$28

FRESH NEW-ENGLAND COD, TOPPED WITH SEASONED BREAD CRUMBS, WHITE WINE, GARLIC, AND LEMON; SERVED WITH BROCCOLI RABE AND A SIDE OF PASTA

CHICKEN DELL' ANNO \$26

EGG-BATTERED CHICKEN BREASTS, ARTICHOKE HEARTS, FRESH TOMATOES, SPINACH, SHERRY WINE; TOPPED WITH MOZZARELLA, SIDE OF PASTA

CHICKEN RICCARDO \$26

PARMESAN ENCRUSTED CHICKEN CUTLET, RICOTTA, BAKED EGGPLANT, TOPPED WITH MOZZARELLA; SERVED WITH A SIDE OF PASTA

DESSERT

RED VELVET CAKE • \$8

A red hued chocolate layer cake, filled and iced with a smooth cream cheese frosting, finished with chocolate drizzles

TIRAMISU • \$7

Espresso soaked savoiardi cookies covered in a special mascarpone cheese mixture and finished with Dutch cocoa.

Bindi® Bomba • \$9

Vanilla and chocolate gelato; a cherry and sliced almonds center covered in cinnamon, with a chocolate coating

Bindi® Exotic Bomba •\$9

Mango, passion fruit and raspberry sorbetto, white chocolate shell

Bindi® Flute Limoncello •\$9

Bindi® Coppa Caffè •\$9

Fior Di Latte gelato, coffee and cocoa swirl; chocolate covered coffee beans

N.Y. Cheesecake •\$8

Chocolate Thunder •\$8

A rich arrangement of chocolate pound cake, chocolate mousse, and bittersweet chocolate chip

Desserts on back