



Coal-Fired Starters

ROASTED CHICKEN WINGS

Fresh, never frozen jumbo wings,
served with focaccia
5 Wings 8.49 | 10 Wings 14.99 | 20 Wings 25.99
280 - 1130 Cal
Original with caramelized onions
Dry Rub No. 2 spicy, sweet & salty dry rub
Buffalo classic mild buffalo sauce
Garlic Romano fresh garlic & Romano sauce

MARIA'S MEATBALLS

Large homemade beef meatballs slowly
cooked in our Italian plum tomato sauce,
with ricotta and focaccia
2 Meatballs 7.99 740 Cal
4 Meatballs 12.99 1180 Cal
Take the Pot Home (13 meatballs) 32.99 3150 Cal



RIGATONI & MEATBALL

Al dente Rigatoni in our Italian plum tomato sauce,
served with a Maria's Meatball, ricotta and focaccia
14.99 1520 Cal
Add a Meatball for 3.00

ANTHONY'S CLASSIC ITALIAN SALAD

Romaine, celery, red onions, garbanzo beans,
kalamata olives, tomato and hard boiled egg
tossed in our homemade Italian dressing
Small 8.29 470 Cal | Large 11.99 960 Cal
Add Gorgonzola 300 Cal or Mozzarella 240 Cal 2.59
Add one of your favorite toppings 4.99
Italian Tuna Salad 330 Cal | Meatballs 640 Cal | Chicken 130 Cal



CAESAR SALAD

Romaine tossed in our homemade Caesar dressing
with made-from-scratch focaccia croutons,
sprinkled with Romano cheese
Small 8.29 410 Cal | Large 11.99 650 Cal
Add Chicken for 4.99 | Add Anchovies for 2.99

EGGPLANT MARINO

Thinly sliced eggplant with our Italian plum tomato
sauce and hand-grated Romano cheese
Small 7.99 480 Cal | Large 12.99 960 Cal

GARLIC KNOTS

We stretch each fresh-baked knot by hand then
bake in our coal fired oven. Topped with garlic,
olive oil, fresh parsley and Romano cheese
6 for 4.49 | 12 for 5.99 140 Cal per knot

Coal-Fired Pizza

TRADITIONAL

Grande mozzarella, hand crushed Italian plum
tomato sauce and hand-grated Romano cheese
12" (6 slices) 14.49 240 Cal | 16" (8 slices) 16.99 290 Cal
*Substitute Gluten-Free Crust for 12" Pizza for \$3 | less 50 Cal

The mark of our 900° oven creates a crust like none
other. Crispy and a little charred on the edges.

Calories per slice

Anchovies	10 Cal	Mushrooms	5 Cal
Italian Sausage	40 Cal	Sweet Peppers	10 Cal
Pepperoni	60 Cal	Onions	10 Cal
Thick Cut Pepperoni	70 Cal	Kalamata Olives	20 Cal
Bacon	50 Cal	Long Hot Finger Peppers	12 Cal
Prosciutto	30 Cal	Arugula	10 Cal

12" Toppings: Meats 2.50	Veggies 1.50 each
16" Toppings: Meats 3.50	Veggies 2.50 each

Specialty Pizza

Calories per slice

12" (6 slices) 18.99 | 16" (8 slices) 21.99
*Substitute Gluten-Free Crust for 12" Pizza for \$3 | less 50 Cal

THE SQUARE MARGHERITA

You can't go wrong with a classic. Fresh mozzarella
and our Italian plum tomato sauce, topped with
Romano and fresh basil 140 | 150 Cal

CAPRESE

Fresh mozzarella, tomatoes and fresh basil 230 | 250 Cal

WHITE

Ricotta, mozzarella and hand-grated Romano
280 | 330 Cal

EGGPLANT MARINO

The pizza version of our Eggplant Marino appetizer. Thinly
sliced eggplant layered in our Italian plum tomato sauce,
topped with hand-grated Romano cheese 260 | 320 Cal

12" (6 slices) 20.99 | 16" (8 slices) 23.99
*Substitute Gluten-Free Crust for 12" Pizza for \$3 | less 50 Cal

MEATBALLS & RICOTTA

Our Traditional Pizza topped with baby
meatballs and ricotta cheese 410 | 520 Cal

CARNIVORI

Square pizza with thick cut pepperoni, Italian sausage,
baby meatballs and smoky bacon 380 | 400 Cal

PAULIE'S PIE

Baby meatballs, our Italian sausage, hot or
sweet peppers and ricotta cheese 390 | 500 Cal

ROASTED CAULIFLOWER

Square pizza topped with cauliflower roasted with
olive oil, crushed red pepper and garlic, Romano,
mozzarella cheese and breadcrumbs 320 | 380 Cal

Sandwiches

Served on homemade focaccia bread | 10.99

ITALIAN TUNA SALAD

Tuna, lemon, olive oil,
tomato and arugula with our
homemade Italian dressing
700 Cal

COAL OVEN ROASTED CHICKEN

Chicken breast topped with prosciutto,
roasted red peppers, melted mozzarella,
arugula and our homemade Italian dressing
700 Cal

LONG HOT MEATBALL MOZZARELLA

Meatballs, mozzarella cheese
and a long hot finger pepper
1150 Cal

*Gluten-Free Crust is coal fired in a common oven with the risk of gluten exposure. We do not recommend this pizza for customers with Celiac disease.
Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked food such as meats, fish, shellfish and poultry may
increase your risk of foodborne illness. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.



Wine & Bubbles

A 6oz. glass of wine contains calories ranging from 140-150 calories,
9oz. from 210-225 calories, and a bottle from 610-620 calories

Red

	6oz.	9oz.	BTL
Super Tuscan, Molto Bene, Italy			29
Pinot Noir, Three Thieves, CA	8	11	26
Pinot Noir, Meiomi, CA	12	16	40
Chianti, Querceto, Italy	7	10	24
Chianti Superiore, Santa Cristina, Italy			32
Merlot, Columbia Crest "Grand Estates," WA	9	13	30
Malbec, Colores del Sol, Mendoza, Argentina			24
Cabernet Sauvignon, Domino, CA	7	10	24
Cabernet Sauvignon, The Federalist, CA			29
Cabernet Sauvignon, Coppola "Claret," CA	12	16	40
Red Blend, Ferrari-Carano, "Siena," CA			40

White

Riesling, Chateau Ste. Michelle, WA			27
Pinot Grigio, Mezzacorona, Italy	7	10	24
Sauvignon Blanc, Oyster Bay, New Zealand	9	13	30
Chardonnay Wente "Estate Grown," CA			34
Chardonnay, Tormaresca, Puglia, Italy	9	13	30

Rosé & Sparkling

Rosé, Stemmari, Italy			27
Prosecco, Gambino, Italy		SPLIT 9	

Handcrafted Cocktails

ITALIAN MARGARITA

Patrón tequila, Amaretto, fresh
housemade citrus
11.00 260 Cal

ORGANIC MARGARITA

Sauza Hornitos tequila, hand-squeezed lime,
organic agave
11.00 190 Cal

COAL FIRED COSMO

Tito's Handmade vodka, cranberry, lime,
organic agave
10.00 200 Cal

ANTHONY'S MOJITO

Bacardi rum, fresh mint, lime, club soda
9.00 190 Cal

APEROL SPRITZ

Aperol, prosecco, club soda
9.00 170 Cal

ITALIAN OLD FASHIONED

Makers Mark, Averna Amaro, cherry
11.00 260 Cal

PROSECCO COCKTAIL

Prosecco, Chianti, peach purée
10.00 270 Cal

WHITE OR RED SANGRIA

Delicious sangria loaded with fresh fruit
9.00 110-150 Cal

Beers

Ask your server about our local craft brews. As
always, we have a great selection of national beers.

PERONI 100 Cal	STELLA ARTOIS 100 Cal
BLUE MOON 200 Cal	YUENGLING 180 Cal

Beverages

Fresh Squeezed Italian Lemonade 3.79 120 Cal
Traditional • Sweet Strawberry • Arnold Palmer

★
SAN PELLEGRINO Sparkling Water Small 3.79 Large 5.79

Acqua Panna Spring Water Small 3.79 Large 5.79

Gold Peak freshly brewed iced tea 3.29 10 Cal

We proudly serve *Coca-Cola* products 3.29 1 - 160 Cal

Desserts & Espresso

**NY STYLE
CHEESECAKE**
5.99 720 Cal

ESPRESSO NESPRESSO
Single 3.79 5 Cal
Double 4.50 5 Cal

CAPPUCCINO
5.50 75 Cal
Traditional • Caramel • Vanilla

AMERICANO
3.29 15 Cal