

ANTHONY'S

Open

Everyday 11:30 am - 11:30 pm

Artisan Pizza

02.620.13.00



STREET FOOD STARTERS

GARLIC FOCACCIA

20

FOCCACCIA A LA ROMANA

49

Artichoke cream with tahini, lime, fresh chopped tomatoes, pesto, roasted eggplant, stracciatella, and caramelized onion

CLASSIC FRENCH FRIES

29

ANTHONY'S FRIES

38

Truffle fries, Parmesan cheese, Cheddar cheese

MOZZARELLA STICKS

SUPPLI 4 risotto suppli with mozzarella, mushrooms, truffle, tomato, homemade Italian sauce

NORWEGIAN SANDWICH (served with a small salad and fries)
Homemade focaccia, caramelized onions, truffle, arugula leaves, grilled camembert and dried tomatoes

• Smoked salmon +12

ITALIAN SANDWICH (served with a small salad and fries)

Focaccia, crème fraîche, pesto, cherry tomatoes, Stracciatella, grilled pepper, arugula, and Kalamata olives

• Spicy tuna mousse +12

SPECIALTIES

THE FISH BURGER (homemade bread, served with French fries)

62

Cod tempura with cheddar cheese, lettuce, pickles, house sauce and caramelized onions

FISH AND CHIPS

66

Cod filet in tempura with French fries

FRITTO ROMANO PLATE

70

2 artichokes alla giudia, concia salad, assortment of suppli mushroom/tomato, confit garlic, pesto, tomato bruschetta

POTATOES GRATIN (served with a small salad)

64

Homemade cheese sauce, crème fraîche, garlic, mozzarella

SALADS

CAPRESE

65

Cherry tomatoes, mozzarella, pine nuts, balsamic cream

RUCOLA

66

Arugula leaves, salad, lettuce, apples, pine nuts, pecans, raspberry balsamic cream, goat cheese

CAESAR SALADE (served with homemade focaccia breadsticks)

68

Romaine lettuce, green onion, cherry tomatoes, parmesan, croutons, yuzu César sauce

• The Caesar salad can be accompanied by:

• Cod Tempura +8 • Smoked salmon +10

NOCCIOLA SALAD

62

Mixed salad, grapes, toasted hazelnuts, red onions, radishes, passion fruit vinaigrette

• Assortment of bruschettas: goat cheese & honey, sun-dried tomatoes, grilled Camembert & caramelized onions +15

BURRATA TOMATO CONFIT

87

Tasty mix of fresh cherry tomatoes and baked tomatoes confit on a tomato couli, burrata, pine nuts, basil sprouts, homemade grissini

COCKTAILS

COSMO LITCHI

52

Vodka, Citrus, Peach, Lychee flavors & Cherry

MANGO DE JANEIRO

52

Rum, Aperol, Mango, Exotic Fruits

MARGARITA

52

ANANAS ET CITRON
Tequila, Pineapple, Citrus & Lemongrass

WINE

GLASS BOTTLE

ROUGE

62

• Classique 40

135

• Premium 185

ROSÉ

• Classique 40

135

• Premium 185

BLANC

• Classique 40

135

• Premium 185

BEERS

BOTTLE

• Peroni 22

• Shapira 28

• Carlsberg Luma 22

• Weihestephan 30

SOFTS

BOTTLE

Coca/zero

Fanta/Sprite

Sprite zero

Fuze Tea

San Pellegrino orange or lemon

14

HOT DRINKS

14

Espresso/Double espresso

Americano/Capuccino

Espresso Macchiato/Café Kar

Hot chocolate

Our 100% homemade dough rests and matures for 48 to 72 hours.
 The tomato sauce? Homemade, simmered for hours to bring out its full depth.
 Each pizza is baked at 370°C, creating the perfect balance between soft and crispy.
 The "cornicione" (edges)? Not too thick, just right.
 And to top it all off: a secret blend of cheeses that melts every heart.

THE CHEF'S ARTISAN PIZZAS

RED PIZZAS

MARGHERITA Homemade tomato sauce, mozzarella, basil	66
PARMIGIANA Homemade tomato sauce, mozzarella, eggplant, pesto, parmesan	74
ASHIRA Homemade tomato sauce, truffle cream, mozzarella, fresh mushrooms	78
MARINA Homemade tomato sauce, marinara sauce, anchovies -> <i>Slightly spicy, without cheese, it's recommended to add mozzarella</i>	70
GRECA Homemade tomato sauce, zucchini, onion, feta, mozzarella, cherry tomatoes, Kalamata olives	74
SICILIANA Homemade tomato sauce, tuna, arugula, olives, grilled pepper, cherry tomatoes, marinara sauce -> <i>Without cheese, it's recommended to add mozzarella</i>	76
NAPOLITANA (spicy) Homemade tomato sauce, fresh mozzarella, anchovies, chili pepper	80
LA SILKA Beet cream, mozzarella, balsamic cream, pistachios, Stracciatella	86
LA VEGETARIENNE Tomato sauce, bell pepper, onion, tomatoes, olives, arugula	72

WHITE PIZZAS

POMODORINA Homemade cheese sauce, roasted tomatoes, confit garlic, pesto, and freshly baked mozzarella	76
LEVANA Homemade cheese sauce, mozzarella, gorgonzola, fresh mushrooms, walnuts	80
CAPRINA Homemade cheese sauce, mozzarella, goat cheese, confit garlic, honey, arugula	80
GVINATA Dash of homemade tomato sauce, homemade cheese sauce, mozzarella, pecorino, camembert, gorgonzola	80
TARTUFATA Homemade truffle cheese sauce, mozzarella, potatoes	80
RAGNAR Homemade cheese sauce, mozzarella, dill, smoked salmon, camembert, zucchini	88
BURATA Yellow tomato cream, mozzarella, tomatoes, arugula, balsamic cream, pine nuts, burrata	100
L'AMERICANA FOCACCIA (baked without sauce or cheese) Crème fraîche, premium smoked salmon, cherry tomatoes, arugula, caramelized onions	90
FRESCA Cherry tomatoes, fresh mozzarella, arugula, parmesan	76

CALZONE

CALZONE ORIGINALE Focaccia stuffed with homemade tomato sauce, mozzarella, olives	72
CALZONE SPINACCIA Focaccia stuffed with homemade tomato sauce, spinach, ricotta, runny egg	78

PASTAS

CACIO E PEPE (in the evening, except for Motsach) Linguine, sauce with Pecorino Romano, pepper, garlic, and parmesan	74
PASTA POMODORO Sautéed linguine with tomatoes, garlic, basil and parmesan	68

PIZZA EXTRAS

Fresh mushrooms, Olives, onion,	7
Eggplant, tuna, Cherry tomatoes,	7
Chili, egg, Grilled pepper,	7
Arugula, Caramelized onions	7
Mozzarella, Parmesan	7
Homemade pesto sauce, Marinara sauce	8
Cottage cheese, Goat cheese,	9
Pecorino, camembert	9
Anchovies, Gorgonzola	12
Truffle cream, Smoked salmon	14

DESSERTS MAISON



TIRAMISU CLASSIC Classic with salted butter caramel, Gianduja	42
TIRAMISU SEASONAL	42
MOUSSE CIOCCOLATE On a crispy praline base, served with cannoli filled with whipped cream	42
METUKA Focaccia filled with chocolate and vanilla mascarpone, topped with whipped cream	54
CRÈME BRULÉE Served with pistachio cream and Gianduja	48

RED FRUIT PANNA COTTA Served with Gianduja and homemade sauce	40
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MAKE AN
Event

CATERING SERVICE

YONATHAN
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