

THE DINING ROOM

at Anthony David's

DINNER FOR THE TABLE

Cured Meats , prosciutto, sopresatta, cappacolla and Grana	\$13
Marinated Autumn Vegetables , fennel, peppers, olives, artichokes	\$13
Cheese Plate , chefs daily selection of 3	\$13

APPETIZERS

Ceviche \$15 Sea bass, citrus and chilis	Anjou Pear Salad \$10 Gorgonzola, candied walnuts, watercress, shallot vinaigrette
Mussels \$13 orange, cream, Pernod, and fennel	Seared Hudson Valley Foie Gras \$17 Chianti cherries and challah toast
Sicilian Bruschetta \$ 9 roasted eggplant capanada and pecorino	Golden Beet Salad \$10 goat cheese, candied walnuts, and a wild berry vinaigrette
Grilled Octopus \$14 cannellini beans, fennel, tomatoes and garlic	Homemade Mozzarella Salad \$11 marinated tomatoes and basil
Spicy Tuna Tartar \$12 toasted chick peas, catamala olives	Romaine Salad \$10 shaved Parmesan and Caesar vinaigrette
Warm Potato Tart \$ 9 prosciutto, caramelized onions, and micro greens	

PASTA AND RISOTTO

Lobster Risotto \$31 saffron and crisp peas	Wild Mushroom & Garganelli \$21 prosciutto, herbs, cream and pecorino
Truffle Risotto \$32 Parmesan and micro arugula	Spicy Lamb Sausage \$22 fennel, onions, herb tomato sauce and pappardelle
Maine Lobster \$30 Chanterelles, sweet corn, and potato gnocchi	Handmade Eggplant Ravioli \$23 currants and pine nuts and pecorino
Veal Bolognese \$23 Porcinis, fresh herbs, arugula and tagliatelle	Rock Shrimp Risotto \$23 oven dried tomatoes and peas
Roasted Butternut Squash Risotto \$22 crispy cippolinis and pecorino	

FREE HOBOKEN DELIVERY

Mon.-Sun. 9am-3pm | 201-222-8399 | www.anthonydavids.com

ENTREES

Peppered Ahi Tuna	\$24	Black Angus Sirloin	\$33
warm spinach, and mashed potatoes		wilted greens, pecorino potatoes and crispy cippolinis	
Pan Roasted Chilean Sea Bass	\$29	Seared Sea Scallops	\$24
speck, brussel sprouts and thyme		creamed corn, oranges and micro arugula	
Pork Chop Milanese	\$27	Rabbit Cacciatore	\$34
wild arugula, pecorino, shaved onions and dried tomatoes		potato hash and sautéed greens	
Pan Roasted Veal Tenderloin	\$36		
rabe, mashed potatoes and truffle demi glace			
Crispy Duck Breast	\$25		
pumpkin polenta, wilted arugula and cherry demi			

\$10.00 share charge on main course

20% gratuity on parties of 6 or more

\$35 Five Course Tasting Menu Tues.-Thurs.

The Dining Room is available for Private Parties

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