

ANILA'S

Cucina Rustica

ANTIPASTI

Antipasto all’Italiana 16
Chef’s Selection of Italian Cheeses &
Cured Meats, Grilled Vegetables

Mussels & Clams Fra Diavolo 22
Spicy San Marzano Tomato Brodetto, Grilled Crostini

Uncle Freddy’s Calamari Saltati 20
Sautéed Calamari, Bruschetta, Breadcrumbs,
Chili Flakes, Calabrese Oil, Basil

Pasta e Fagioli 12
Cannellini Beans, Pancetta, Ditalini Pasta,
Chili Flakes, Mirepoix Broth

INSALATE

The Don’s Salad 12
Artisan Romaine, Taggiasca Olives, Crispy Onions,
House-Made Vinaigrette

Burrata & Stone Fruit Salad 16
Baby Heirloom Tomatoes, Basil Pesto, Prosciutto

Trevisana 12
Arugula, Endive, Radicchio, Pine Nuts, Tomato,
Golden Balsamic Vinaigrette, Ricotta Salata

PASTA

Mezzi Rigatoni alla Norma 21
Roasted Eggplant, San Marzano Tomato Sauce,
Ricotta Salata, Basil

Calamarata Cacio e Pepe 25
Zucchini, Fiori di Zucca, Cracked Pepper, Pecorino Romano

Penne alla Vodka 37
Jumbo Shrimps, Pancetta, Shallots, Garlic,
Spicy Vodka Cream Sauce, Bruschetta Herbs

CARNE & PESCE

Parmesan Crusted Chicken 38
Pan-Fried Parmesan Crusted Jidori Chicken Breast,
Lemon Garlic Butter Sauce

Chilean Sea Bass Puttanesca 58
Garlic, Anchovies, Capers, Taggiasca Olives, San Marzano
Tomato Sauce, Chili Flakes, Broccolini

Pork Chop Capricciosa 48
Breaded Duroc Pork Chop, Arugula, Mozzarella,
Tomatoes, Crispy Onions, Aged Balsamico

Zuppa Di Pesce 55
Lobster, Scallop, Shrimp, Calamari, Clams, Mussels,
Spicy San Marzano Tomato Brodetto

DOLCI

Crème Brulée 12
Burnt Vanilla Bean Custard,
Turbinado Sugar, Fresh Berries

Profiteroles 12
Choux Pastry Filled with Vanilla Bean Gelato,
Nutella Hazelnut Sauce