

# Antonio's

## RISTORANTE

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Your Host and Proprietor, Gennaro Gallo  
ESTABLISHED IN 1988 BY ANTONIO & CATERINA GALLO

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• 15 Franklin Street, Lenox, MA 01240 • 413-637-9894 •  
• Gift Certificates Available •



## ~ PRIMORDI ~

ZUPPA DEL GIORNIO Homemade soup of the day	\$6	FRESH BUFFALO MOZZARELLA Slices of mozzarella and tomatoes with a touch of basil	\$9
JUMBO SHRIMP COCKTAIL Jumbo shrimp served with homemade cocktail sauce	\$11	CRISPY CRAB CAKE Crab cake served on grilled toast points served with tartar sauce	\$10
CALAMARI FRITTI Calamari fried to perfection, served with cocktail sauce and marinara sauce	\$10	BRUSCHETTA Diced tomatoes with black olives in vinaigrette dressing, served over garlic bread	\$8
CLAMS ALLA ANTONIO Steamed clams sauteed in garlic, wine, red sauce, and herbs, then served over Italian bread	\$12	PIZZETTA DEL GIORNIO Grilled flat bread pizzetta of the day, served with chef's choice of topping	\$ please ask
MUSSELS DI MARE Steamed mussels sauteed in either white or red sauce	\$9	ANTIPASTO Assortment of sliced Italian meats and cheeses served with seasoned olives and pimentos	\$10

## ~ INSALATA ~

### Gennaro's Salad — \$7

Leaf spinach with sun-dried tomatoes, crumbled bleu cheese, and walnuts, accented with balsamic herb vinaigrette

### Caesar Salad — \$6

Crisp leaves of romaine, tossed with our homemade Caesar dressing and herb croutons

### Caesar Salad with Grilled Chicken — \$8

### Mesclun Salad — \$5

Seasonal mesclun greens with our lemon-herb vinaigrette

### Insalata Con Carne — \$9

Mixed greens with fresh vegetables blended with an assortment of Italian meats, Calamata olives, and Asiago cheese in a mustard dressing

There is a \$15.00 per person minimum in the Dining Room between the hours of 5:00-9:00.



## ∞ POLLO ∞

### Pollo Cacciatore — \$17

Boneless chicken sauteed with mushrooms, peppers, in a marinara sauce mixed with penne pasta. With sausage...\$2.00 additional charge

### Pollo Parmigiana\* — \$16

Breast of chicken, breaded, sauteed then topped with mozzarella cheese and tomato sauce

### Pollo Florentine\* — \$17

Breast of chicken dipped in an egg batter, sauteed in lemon, white wine, cream and garlic, served over a bed of spinach

### Pollo Capri — \$17

Chicken with broccoli, fresh tomatoes, olive oil, then tossed with rigatoni

\*These entrees served with your choice of potato and vegetable or side of penne or linguine.

## ∞ VITELLI ∞

### Veal Gondola\* — \$18

Veal and eggplant layered with fresh ricotta and topped with mozzarella cheese

### Veal Parmigiana\* — \$17

Veal cutlet breaded with tomato sauce and topped with mozzarella cheese

### Veal Marsala — \$18

Veal medallions with fresh mushrooms in marsala wine sauce over penne

### Veal Piccata\* — \$18

Veal sauteed with lemon, capers, diced tomatoes, mushrooms and white wine

### Ossobuco\* — \$25

Veal shank braised and then simmered in a tomato and vegetable sauce (when available)

A charge of \$5.50 will be applied to all split entrees.

An 18% gratuity will be added to parties of 6 or more - Limit one guest check per table.



## ~ PESCI ~

### Shrimp Tivoli — \$25

Blacken jumbo shrimp sauteed in garlic and oil, mixed with pimientos and Calamata olives, served over rigatoni pasta

### Linguine Con Vongole — \$18

Linguine served with fresh clams in a white or red sauce

### Calamari Marinara — \$18

Calamari simmered in a tangy marinara sauce, served over linguine or ziti

### Shrimp and Scallops Basilicata — \$20

Shrimp and scallops sauteed with artichoke hearts, onions and olives in a creamy marinara sauce, served over spinach fettuccine

## ~ SPECIALITÀ ITALIANE ~

### GNOCCHI

\$16

Homemade pasta made from potatoes and assorted cheeses, served with tomato sauce

### PASTA BOLOGNESE

\$16

Italian-style meat sauce with your choice of pasta

### RISOTTO ALLA ITALIANO

\$16

Vegetarian risotto mixed with steamed seasonal vegetables, black olives mixed with sun-dried tomatoes

### MELAZANE ANTONIO\*

\$16

Eggplant layered with escarole, ricotta cheese, mozzarella cheese then topped with tomato sauce

## ~ LA STORIA DELLA FAMIGLIA ~



Antonio's has been operated by the Gallo Family since 1988. Antonio and Caterina met years ago while working for her father, Salvatore, at her family's restaurant, Sam's, in Albany, New York. Antonio came to America from Avellino, Italy when he was eleven years old. Caterina came from Montemurro, Italy when she was six. Her grandfather, Paolo, had an Inn in Italy where they served food. Her father's brothers carried on the restaurant tradition in San Paulo and Rio. Antonio cooked at Caterina's father's restaurant for sixteen years, while Caterina maintained the dining room. They decided to bring Sam's best recipes to The Berkshires, and continue the traditions they had learned through their families. Now, they pass them onto the next generation. Their son, Gennaro (Jerry), has worked in the restaurant since he was eight. He has progressed from dishwasher to cook, bartender to manager. Jerry is carrying on the tradition of being a restaurateur, learning every corner...and recently becoming part-owner. Our daughter, Maria, also works at the restaurant as a hostess and bus-girl. Our oldest daughter, Tina, works outside the family business, yet she fills in whenever she is needed. Antonio's twin sister, Frances, works as a hostess. And our sister-in-law's sister, Karen, works as a waitress. When we say we are a family restaurant, we mean it.