



# ANTHONY'S

## COAL FIRED PIZZA

PIZZA WELL DONE

### Traditional Pies

Anthony's traditional pie consists of the finest mozzarella, Italian plum tomatoes, Romano cheese, basil and olive oil.

**Small 12"..... 12.25**      **Large 16"..... 15.25**

Toppings: Italian Sausage, Mushrooms, Kalamata Olives, Prosciutto, Long Hot Finger Peppers, Anchovies, Onions, Pepperoni, Sweet Peppers

**Small** each additional item .... **1.75**      **Large** 1 item ..... **2.75**  
each additional item **1.75**

### Specialty Pies

**Small 12 "..... 16.75**      **Large 16" ..... 19.75**

**new**

**Paul & Young Ron**  
*Meatballs, Sausage, Hot or Sweet Peppers & Ricotta Cheese*

**Fresh Mozzarella Sliced Tomato & Basil**  
*(No Sauce)*

**Roasted Cauliflower Pizza**  
*Roasted cauliflower with olive oil and garlic, romano and mozzarella cheese, topped off with bread crumbs. (for our vegetarian friends)*

**White Pizza**  
*Ricotta, Mozzarella & Romano Cheese*

**Eggplant Marino**  
*Thin sliced Eggplant layered with our fresh tomato sauce then topped with grated Romano Cheese and fresh basil*

**Meatballs & Ricotta**  
*Baby Meatballs over our Traditional Pie*

**Broccoli Rabe & Sausage**  
*Bitter Italian greens sautéed in garlic and Olive Oil served with our Italian sausage served over a traditional Pie*

**Arugula**  
*Arugula served over our traditional Pie*

**Philly Cheesesteak**  
*Thinly sliced top round marinated and served with our caramelized onions*

### Anthony's Original

#### Coal Oven Roasted Chicken Wings

Served with Caramelized Onions & Focaccia bread

**Small (10 Pieces) ..... 9.50**      **Large (20 Pieces) ..... 16.95**

### Salads & Coal Oven Sandwiches

**Anthony's Classic Italian Salad**  
*(Enough for Two) ..... 9.50*

add Gorgonzola ..... **2.25**

add Mozz ..... **2.25**

**Fresh Mozzarella & Tomato ..... 7.25**

**Italian Tuna Salad Sandwich ..... 8.75**  
*Lemon, Olive Oil, Tomato & Arugula served on Focaccia bread*

**Coal Oven Roast Beef Sandwich ..... 8.75**  
*Romaine lettuce & Tomato served on Focaccia bread*

**Traditional Calzone**  
*Mozzarella & Ricotta*  
**Small ..... 14.75**  
**Large ..... 17.75**

### Italian Soul Food

Served Family Style

*(Big enough for sharing - served with Focaccia bread)*

**Pork Ribs w/Vinegar Peppers**  
*Roasted in our Coal ovens with Garlic, Rosemary, Spicy vinegar Peppers and white wine*

**Small (6 Ribs).. 10.95 - Large (12 Ribs).. 17.95**

**Meatballs with Ricotta Cheese**  
*Large hand rolled Meatballs slowly cooked in our tomato sauce*

**Small (2 Meatballs) ..... 5.95**

**Large (4 Meatballs) ..... 10.95**

**Eggplant Marino ..... 10.95**  
*Thinly sliced and served with our fresh tomato sauce and Romano Cheese*

**Broccoli Rabe & Sausage ..... 11.95**  
*Bitter Italian greens sautéed in Garlic and Olive Oil served with our Italian Sausage*

### Dessert / Coffee

Espresso ..... **3.00**

New York Style Cheesecake ..... **5.00**

Cappucino ..... **5.00**

Over 30 years ago, New York (Franklin Square) native Anthony Bruno moved to South Florida with his father (Anthony Sr.) to start Anthony's Runway 84 a full service Italian restaurant that has been an icon on the Fort Lauderdale restaurant scene.

In 2002, Bruno brought a taste of New York to Fort Lauderdale when he opened the first Anthony's Coal Fired Pizza, just around the corner from Runway 84. Known for its high energy atmosphere and simple menu, Anthony's Coal Fire Pizza uses 800 degree coal burning ovens to create a "well done" taste. Along with their favorite pizza, customers are likely to order coal oven roasted chicken wings topped with caramelized onions, a recipe passed down from grandma Bruno, along with a classic Italian salad.

Anthony, his partners, and his staff hope that you enjoy the "well done" flavors of Anthony's Coal Fired Pizza.

**Locations now in Florida, New York, New Jersey, Pennsylvania, Delaware and Connecticut.**

## REDS

	Glass	Bottle
Chianti, Placido, Banfi, Italy	7.25	21.00
Chianti Riserva, Ducarosso, Italy	8.25	24.00
Chianti Superiore, Santa Cristina, Antinori, Italy	9.25	27.00
Chianti Classico Riserva Ducale, Ruffino, Gold Label, Italy		65.00
Montepulciano D'Abruzzo, Castronovo, Italy	9.25	27.00
Cabernet Sauvignon, Fetzer, California	7.25	21.00
Cabernet Sauvignon, Blackstone, California	8.25	24.00
Cabernet Sauvignon, Louis Martini, California	9.25	27.00
Cabernet Sauvignon, Coppola, "Directors Cut" California		45.00
Merlot, Columbia Crest, "Grand Estates", Washington	7.75	23.00
Merlot, Sterling, "Vintner's Collection", California	9.25	27.00
Tignanello, Antinori, Italy		100.00
Pinot Noir, Mark West, California	8.25	24.00
Zinfandel, Rosenblum, "Vintner's Cuvee", California	8.25	24.00
Malbec, Portillo, Argentina	8.25	24.00

## RECOMMENDED

<b>Bertani, Valpolicella, Italy</b>	9.25	27.00
<i>Deep ruby red with aromas of plum, raspberry, cherry and spice. Very structured, fresh and goes great with our pizza!</i>		

## WHITES

Pinot Grigio, Terrazze delle Luna, Italy	7.25	21.00
Pinot Grigio, Santa Margherita, Italy	11.00	45.00
Sauvignon Blanc, Rodney Strong, "Charlotte's Home", California	8.25	24.00
Chardonnay, Wente, "Morning Fog", California	7.25	21.00
Chardonnay, Chateau Ste. Michelle, Washington	8.25	24.00
Chardonnay, Kendall Jackson, California	9.25	27.00
Riesling, Chateau Ste. Michelle, Washington	7.75	23.00
White Zinfandel, Beringer, California	6.75	20.00
Moscato, Cavit, Italy	6.75	20.00

## SPARKLING

Prosecco, Lunetta, Italy	(Split) 8.00	24.00
Mumm, Napa Brut Prestige, California	(Split) 12.00	

## BOTTLE WATER

	Small	Large
Panna, Italy	3.00	5.00
San Pelegrino, Italy	3.00	5.00

## BEERS

Peroni, Heineken, Miller Lite, Corona, Bud, Bud Light, Stella, Mich Ultra, Yuengling

## CRAFT BEERS

Please ask your server about our Craft beer selection.