

ANTICO FORNO

93 SALEM ST, BOSTON, MA 02113
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ANTIPASTI

INSALATA DI GIARDINO (GF/V)

Mixed greens, cherry tomatoes, cucumbers, red onions, chickpeas, balsamic vinegar, extra virgin olive oil ... \$10.00

INSALATA ALLA CESARE

Fresh Romaine lettuce tossed, traditional Italian Cesare dressing, homemade croutons ... \$10.00

RIBBOLLITA SOUP

Traditional Tuscany soup, vegetables, cannellini beans, pancetta, croutons, parmigiana cheese, extra virgin olive oil
Cup ... \$6.00 Bowl ... \$10.00

ARANCINI

Rice balls, Bolognese filling, peas, fontina cheese, San Marzano tomato sauce ... \$13.00

CAPRESE

Fresh mozzarella and tomato salad, mixed greens, grilled homemade peasant bread, extra virgin olive oil, basil ... \$14.00

INVOLTINI DI MELANZANE

Rolled eggplant, ricotta cheese, basil, San Marzano tomato sauce, parmigiana cheese, baked in brick oven ... \$14.00

FOCACCINA CON CAPRINO

Flat homemade aromatic bread, mixed greens, goat cheese, grilled zucchini, fresh cherry tomatoes ... \$14.00

MELANZANE ALLA PARMIGIANA

Layers of breaded eggplant, San Marzano tomato sauce, fresh mozzarella, basil, baked in brick oven ... \$14.00

POLPETTE

Our traditional recipe of meatballs, San Marzano tomato sauce, mixed greens, roasted peppers ... \$14.00

ARUGULA E GAMBERI (GF)

Fresh arugula, white balsamic vinaigrette, grilled shrimp, shaved parmigiana cheese ... \$15.00

COZZE PICCANTI (GF)

Sautéed mussels, spicy San Marzano tomato sauce ... \$17.00

COZZE E VONGOLE (GF)

Sautéed mussels and clams in a spicy white wine garlic and cherry tomatoes sauce ... \$17.00

CALAMARI FRITTI

Semolina fried calamari, drizzled garlic herb dressing, mixed greens, cherry tomatoes ... \$16.00

ANTIPASTO TRADIZIONALE

Imported Italian cured meats, cheeses, preserved vegetables, olives ... \$14... \$21.00

CUCINA A LEGNA
AUTHENTIC WOOD FIRED BRICK OVEN

MENU

PIZZERIA

NAPOLETANA (V)

Authentic Neapolitan, San Marzano tomato sauce, aromatic oregano, roasted garlic ... \$13.00

MARGHERITA

San Marzano tomato sauce, fresh mozzarella, fresh basil, extra virgin olive oil ... \$14.00

SPINACI

Sautéed spinach, fresh mozzarella ... \$15.00

LA VEGETARIANA

Fresh mozzarella, mixed roasted vegetables ... \$15.00

AL QUATTRO FORMAGGI

Fresh mozzarella, fontina, parmigiano, ricotta, fresh aromatic oregano, roasted garlic ... \$15.00

AMALFITANA

Smoked mozzarella, fresh cherry tomatoes, fresh arugula ... \$16.00

ROMANA

San Marzano tomato sauce, fresh mozzarella, capers, anchovies, oregano, basil ... \$16.00

PISTACCIO E SALSICCIA

Fresh pistaccio pesto, fresh mozzarella, sausage, pecorino romano, basil ... \$17.00

TRADIZIONALE

San Marzano tomato sauce, fresh mozzarella, onions, Homemade Italian sausage, pepperoni ... \$17.00

AI FUNGHI

Fresh mozzarella, wild mushrooms, goat cheese, cherry tomatoes, fresh arugula ... \$17.00

INSALATA

Smoked mozzarella, fresh cherry tomatoes, capicola, fresh arugula, sliced cucumber ... \$17.00

LA CAPRICCIOSA

San Marzano tomato sauce, fresh mozzarella, homemade Italian sausage, mushrooms, artichoke hearts ... \$17.00

SALSICCIA E BROCCOLETTI

Fresh mozzarella, homemade Italian sausage, broccoli rabe, fresh cherry tomatoes ... \$17.00

QUATRO STAGIONE

San Marzano tomato sauce, smoked mozzarella, Italian ham, spinach, mushrooms ... \$17.00

VESUVIO

Fresh mozzarella, roasted peppers, ricotta cheese, cherry tomatoes, finished with fresh sliced prosciutto ... \$18.00

IL MARINARO

Smoked mozzarella, sautéed shrimp, fresh cherry tomatoes, fresh arugula ... \$18.00

CARCIOFI E PORCINI

Fresh mozzarella, Italian porcini mushrooms, artichoke hearts, fresh cherry tomatoes, truffle oil ... \$18.00

CALZONE ANTICO FORNO

Four cheese calzone - Additional toppings available below ... \$14.00

ADDITIONAL TOPPINGS

Mushrooms, peppers, olives, cherry tomatoes, artichokes, red onion ... \$2.00 each
Arugula, spinach, pepperoni, sausage, ham, prosciutto, broccoli rabe, anchovies, goat cheese, ricotta cheese ... \$3.00 each
Chicken, meatball ... \$4.00 each
Shrimp ... \$5.00 each

SANDWICHES

LUNCH ONLY - MONDAY THROUGH SATURDAY 11:30 AM TO 3:30 PM

*CROSTONE CON POLLO

Grilled chicken breast, smoked mozzarella cheese, sliced tomato, roasted peppers, brick oven baked grilled peasant bread, mixed green salad ... \$14.00

PARMIGIANA DI POLLO

Breaded chicken breast, fontina cheese, basil, San Marzano tomato sauce, mixed green salad ... \$14.00

POLPETTE

Homemade meatballs, San Marzano tomato sauce, parmigiano cheese, basil, mixed green salad, roasted peppers ... \$14.00

REGINA

Fresh arugula, fresh mozzarella, prosciutto, sliced tomato, mixed green salad ... \$14.00

SAUSAGE AND RABE

Sweet Italian Sausages, sautéed broccoli rabe in garlic, extra virgin olive oil, mixed green salad ... \$14.00

*ARROSTO DI AGNELLO

Brick oven roasted leg of lamb, sautéed Calabrese style peppers and onions, brick oven baked grilled peasant bread, mixed green salad ... \$15.00

PASTAS

GNOCCHI DI PATATE

Homemade potato dumplings, San Marzano tomato sauce, mozzarella cheese, basil, finished in brick oven ... \$19.00

SPAGHETTI CARBONARA

Spaghetti pasta, pancetta, sweet peas, egg, white wine cream sauce, parmesan cheese ... \$19.00

FETTUCINI ALLA BOLOGNESE

Chef Bolognese ragu' recipe with fettuccini pasta ... \$19.00

LASAGNA PRIMAVERA

Layers of fresh pasta sheets, San Marzano tomato sauce, roasted vegetables, ricotta cheese, baked in brick oven ... \$19.00

FUSILLI AL TEGAMINO

Fusilli pasta, San Marzano tomato sauce, sautéed eggplant, zucchini, roasted peppers, goat cheese, basil, finished in brick oven ... \$19.00

RIGATONI ALLA BOSCAIOLA

Homemade style rigatoni pasta, San Marzano tomato mascarpone sauce, sautéed with mushrooms, sweet peas, onions, Italian ham ... \$19.00

RIGATONI SALSICCIA

Homemade style rigatoni pasta, San Marzano tomato sauce, Italian sausage, sweet onions, ricotta cheese, finished in brick oven ... \$20.00

LINGUINE CON PUTTANESCA

Linguine pasta, San Marzano tomato garlic sauce, sautéed fresh calamari, olives, capers ... \$20.00

LINGUINE CON VONGOLE

Linguine pasta, garlic white wine sauce, sautéed clams, fresh cherry tomatoes, baked in parchment paper, finished in brick oven ... \$24.00

LINGUINE AL FRUTTI DI MARE

Linguine pasta San Marzano tomato sauce, sautéed clams, mussels, calamari, shrimp, baked in parchment paper, finished in brick oven ... \$27.00

FETTUCINI POSITANO

Homemade style fettuccini pasta, San Marzano tomato garlic sauce, sautéed sea scallops, shrimp, cherry tomatoes, arugula ... \$28.00

RAVIOLI ALLA ARAGOSTA

Lobster ravioli, San Marzano, tomato mascarpone sauce, sautéed shrimp ... \$26.00

VEGAN RAVIOLI

With San Marzano tomato garlic sauce and Basil... \$20.00

RISOTTO DEL GIORNO ... \$M.P.

SECONDI PIATTI

*POLLO ARROSTO

Brick oven half roasted chicken, with garlic and herbs, roasted potatoes, string beans ... \$22.00

*SALTIMBOCCA DI POLLO

Seared chicken breast, prosciutto, fontina cheese, Madeira mushroom wine sauce, sautéed garlic spinach ... \$22.00

PARMIGIANA DI POLLO

Breaded chicken breast, fontina cheese, linguine, San Marzano tomato basil sauce, baked in brick oven ... \$24.00

*OSSOBUCO DI MAIALE

Braised pork shank, carrots, celery, onions, polenta, roasted asparagus, parmigiano cheese ... \$26.00

*MAIALE

16 oz Grilled pork chop, red and yellow pepper vinaigrette, roasted potatoes, spinach ... \$26.00

*SALMONE

Pan seared Salmon, mustard crab meat crust, mashed potato, broccoli rabe, lemon caper sauce ... \$27.00

*VITELLO

Pan seared veal Scalopini, sauté mushrooms, artichoke hearts, roasted potatoes, string beans, sweet wine demiglace ... \$26.00

PARMIGIANA DI VITELLO

Breaded veal cutlet, fontina cheese, linguine, San Marzano tomato basil sauce, baked in brick oven ... \$26.00

*PESCE SPADA (GF)

Wood grilled swordfish, pickled vegetables, orange citrus sauce, fresh mixed greens ... \$27.00

*BISTECCA

New York-style sirloin steak, over garlic mashed potatoes, sautéed peppers, onions, mushrooms, cherry tomatoes, Madeira wine sauce ... \$31.00

CONTORNI DI VEGETALI

Roasted potatoes ... \$6.00
Garlic Mashed potatoes ... \$6.00
Sautéed Garlic Spinach ... \$6.00
Sautéed string beans with garlic and extra virgin olive oil ... \$7.00
Sautéed broccoli rabe with garlic and extra virgin olive oil ... \$8.00

Before placing your order, please inform your server if anyone in your party has a food allergy.

*Consuming raw/undercooked animal products may increase your risk of food borne illness.

20% Gratuity added on all parties of six or more

If there is something not right or if you have a complaint, please let us know we will be happy to correct it before you leave unhappy