The ang's

CUCINA FRESCA

PRIVATE EVENTS

MENU

78 W. LANCASTER AVENUE, DOWNINGTOWN, PA 19355

CALL AHEAD FOR RESERVATIONS 610.873.5544 ANTHONYSCUCINAFRESCA.COM

APPETIZERS (CHOOSE TWO)

DANILO'S TASTING BOARD

Gorgonzola cheese, provolone, prosciutto, roasted red peppers, Kalamata olives, grapes, and honey with Italian crostini

SEASONAL FRUIT

Assorted seasonal fruit arranged on a tray

COCKTAIL SHRIMP +2

Chilled, tender shrimp served with tangy cocktail sauce and fresh lemon wedges. A classic, refreshing appetizer

CAPRESE SKEWERS

Cherry tomatoes, fresh mozzarella, basil topped with pesto and balsamic

STUFFED FIGS

Dry figs stuffed with mascarpone cheese and pecans, served over prosciutto di parma

ANTHONY'S EGGPLANT

Sliced and baked eggplant topped marinara sauce, basil, Romano cheese, fresh mozzarella and olive oil

STUFFED JUMBO SHRIMP +3

Jumbo shrimp stuffed with crab imperial and wrapped in bacon

MINI CRAB CAKES +3

Lump crab meat mixed with sautéed onions, red bell peppers.

CRUDITÉS

Celery, cucumber, cherry tomatoes, cauliflower, carrots, and broccoli with a side of ranch

BRUSCHETTA

Fresh mozzarella cheese, tomatoes, garlic, basil, olive oil, and prosciutto

CRAB STUFFED MUSHROOMS +3

Local mushrooms stuffed with crab imperial

CRISPY DATES

Our bacon wrapped dates are the perfect fusion of crisp bacon, dates, velvety goat cheese, rich muhammara, and pecans

SALADS (CHOOSE ONE)

ANTIPASTO

Fresh mozzarella, prosciutto, gorgonzola, roasted red peppers, pears, grapes, mushrooms served over spring mix with balsamic glaze dressing

ANTHONYS'S SIGNATURE

Fresh strawberries, grapes, sliced almonds, goat cheese, and grilled salmon served over romaine lettuce, drizzled with honey and balsamic vinaigrette

HARVEST

Apple craisins, gorgonzola, and roasted pecans served over spring mix with raspberry vinaigrette dressing

CAPRESE

Buffalo mozzarella, tomatoes, Kalamata olives, and a fusion of pesto and olive oil served over greens with our balsamic glazed dressing

GARDEN

House green mix, cherry tomatoes, cucumber, green peppers

PEAR

Sliced pears marinated in a cinnamon sauce with gorgonzola and pecans, served over mixed greens with homemade

ORANGE

Orange, fennel, gorgonzola, craisins, and toasted sliced almonds served over a bed of baby spring mix with balsamic mustard dressing

MANGO

Fresh mango, gorgonzola, radish, pecans, and sun-dried cranberries served over arugula with strawberry dressing

BRUSCHETTA

Fresh mozzarella cheese, tomatoes, garlic, basil, olive oil, and prosciutto

TRADITIONAL CAESAR

Romaine lettuce, shaved parmesan cheese, croutons, homemade Caesar dressing

SIDES (CHOOSE TWO)

HOT ROAST BEEF SAUTÉED SPINACH ROASTED BRUSSEL SPROUTS MEATBALLS MARINARA MASHED POTATOES ROASTED POTATOES GRILLED ASPARAGUS GRILLED VEGGIES BROCCOLI RABE ROASTED RED PEPPERS

PASTA (CHOOSE ONE)

CUSTOM PASTA

Select a pasta: Linguine, penne, fettuccine Select a sauce: Rose, Alfredo , Marinara, Vodka

MEAT LASAGNA

Lasagna noodles layered with beef, mozzarella, ricotta, and parmesan in a sauce with marinara, and panna

STUFFED SHELLS

Filled with mozzarella, ricotta and parmesan cheese choose from blush, marinara or Alfredo sauce

BAKED ZITI

Ziti layered with our homemade red sauce, ricotta, mozzarella, and parmesan cheese

PUMPKIN RAVIOLI

Served with truffle cream sauce

PENNE CHICKEN CARBONARA

Homemade penne pasta, grilled chicken, bacon, egg yolk and parmesan cheese

LINGUINE ARRABIATA

Spicy arrabiata tomato sauce topped with fresh basil and parmesan cheese

CHORIZO RAVIOLI

Stuffed with mozzarella and ricotta cheese. Choose from blush, marinara, or Alfredo sauce

SPINACH AND RICOTTA RAVIOLI

Served with marinara sauce

PENNE BOLOGNESE

Our homemade meat sauce chopped basil and parmesan cheese

PEAR RAVIOLI

Served with butter and sage sauce

LOBSTER AND CRAB RAVIOLIS +5

Served with rose sauce

MAIN ENTREES (CHOOSE TWO)

PARMIGIANA

Chicken or veal served with marinara sauce

SALTIMBOCA

Chicken or veal served in a lemon butter white wine sauce topped with prosciutto and fresh mozzarella

SICILIAN SALMON +5

Atlantic salmon baked to perfection in a garlic olive oil sauce

SAUSAGE AND PEPPERS WITH ONIONS

Grilled Italian sweet sausage, roasted red peppers and onions

LINGUINE WITH CLAMS

An assortment of mussels, served over linguine in a white wine sauce or a marinara sauce

PENNE VODKA SHRIMP +3

Shrimp sautéed in vodka sauce with bacon served over penne pasta

MARSALA

Chicken or veal with sautéed mushroom and marsala wine sauce

LEMON AND PEPPER LINGUINE +5

Shrimp, crab meat, asparagus, and cherry tomatoes, in a lemon butter and white wine sauce, served over lemon pepper pasta

EGGPLANT PARM

Homemade fresh mozzarella and tomato sauce

FRUTTI DI MARE +5

Clams, mussels, shrimp and calamari in a spicy marinara sauce served over linguine

ANTHONYS VEAL +5

Slice veal, sautéed with shrimp and olive oil in a rose sauce over homemade linguine, topped with asparagus

ROAST PORK

Slow cooked roast pork loin

VEAL GIOCONDA +5

Veal tips sautéed with mushrooms and goat cheese in a rose sauce served over linguine

PRIVATE EVENTS A V A I L A B L

BOOK YOUR SPACE TODAY. 610.873.5544 ANTHONYSCUCINAFRESCA.COM

CUCINA FRESCA