



Caffe Anello has partnered with Sunset View Farm, an all-natural, pesticide-free, family-owned Tuscan farm in rural Sussex County. Linda Grinthal (formerly Puntasecca, of Sicilian descent) and her husband Andrew, supply seasonal fresh produce to our family-owned Tuscan-style restaurant. It is a perfect match of farm-to-table food to benefit you, our patrons. Enjoy our fresh food made with loving care and pride, in a cozy Italian atmosphere. Please visit the farm with its fig trees, sunflowers and grapevines, and see where much of our delicious food is grown. Buon Appetito!

Starters

Piatto del Giorno - Soup of the Day 7

Anello Homemade Meatballs – Tradizionale 9

Fried Artichoke Heart – Bed of Arugula and topped with a balsamic glaze 11

Garlic Shrimp - Tuscan rub, citrus shellfish stock 14

Spicy Seafood Fra Diavolo- Calamari, baby shrimp, roasted peppers and artichokes 15

Fried Mozzarella - Homemade mozzarella lightly breaded and fried, finished with pomodoro and pecorino romano 11

Sausage and Peppers – Hot and sweet sausage in a garlic pomodoro served with a slice of ciabatta bread 12

Caffe Anello Mozzarella - Homemade mozzarella w/ fresh tomatoes, basil, local olive oil, balsamic glaze 11

Casa Di Carne E Formaggio (choice of 5) 29

Prosciutto di Parma	Aged Asiago	Caffe Anello Mozzarella
Hot or Sweet Sopressata	1000 Day Aged Gouda	Kalamata Olives
Homemade Roasted Red Peppers	Sharp Provolone	Salami

Insalate

Anello Salad- Arugula, dried cranberries, cashews, shaved Pecorino Romano, blood orange vinaigrette 12

Spring Salad- Arugula, sliced beets, crumbled goat cheese, pistachios, olive oil and fig balsamic glaze 12

Casa Della Pasta

(All pastas are fresh cut daily)

Pasta Della Nona - Spaghetti with homemade meatballs and tomato sauce 16

Bucatini Carbonara - A rich sauce made with pancetta, egg yolks, caramelized onions, pecorino romano, garlic, cracked black pepper 19

Bucatini all' Amatriciano - Pancetta, caramelized onions, pecorino romano, homemade tomato sauce, cracked black pepper 19

Rigatoni Bolognese – Rigatoni with our fresh homemade meat sauce 19

Raviolis - Homemade, stuffed ricotta cheese in your choice of homemade tomato or pesto sauce 19

Sausage and Peppers – Our signature sausage and peppers sauce over rigatoni 22

Land & Sea

Club Cut Rib-Eye – 28 day dry aged, topped with pancetta and caramelized Vidalia onions 36

Tuscan Country Pork Chop- Pounded thin, lightly breaded, topped with pancetta, onion relish, balsamic glaze 32

Eggplant Parmesan- Breaded Eggplant, stuffed ricotta, topped with mozzarella, pomodoro 26

Chicken Anello – Bone-in butterflied free- range chicken breast. Breaded, pan seared then smothered in our homemade mozzarella. Baked to finish, and topped with our homemade pomodoro sauce 29

Black Sea Bass– Mediterranean spice, garlic, orange, and white wine sauce 32

Catch of the Day – Market Price

Buon Appetito!

Executive Chef
John Vitale

Sous Chef
Matt Borgersen