

ANCORA!

CREPES • BAR • TAPAS

Tapas

- Fried Meatballs 9
topped w/ parmesan cheese & Italian parsley & served w/ marinara
- Crab Croquettes 10
served w/ a lemon & garlic aioli
- Gorgonzola Potatoes 9
w/ caramelized onions & bacon
- Arancini 10
filled w/ prosciutto, mozzarella & arborio rice; then lightly fried & served w/ a side of marinara
- Pure Vegetables 7
lightly sautéed w/ a touch of garlic
- Bruschetta 8
toasted crostinis topped w/ goat cheese spread, diced tomatoes, onions, & fresh basil; finished with balsamic glaze
- Mini Burgers 10
topped w/ provolone cheese & caramelized onions
- Parmesan Polenta Fries 6
served w/ marinara sauce

Flatbreads

- Classic Margherita 13
topped w/ garlic oil, sliced tomato, mozzarella & fresh basil
- Fig & Prosciutto 15
topped w/ sweet & sour fig jam, gorgonzola & mozzarella cheese, arugula, & finished w/ balsamic glaze
- Mushroom & Goat Cheese 14
topped w/ caramelized onions, mozzarella & truffle oil

Sides

- Sautéed Broccoli 5
- Sour Cream Whipped Potatoes 5
- Pasta Marinara 5
- Parmesan Risotto 7
- Mushroom & Bacon Risotto 8
w/ caramelized onions
- Parmesan Bistro Fries 5
- Sautéed Spinach 6

Salads

add oven roasted chicken 5

- Roasted Beet Salad 9
arugula, goat cheese, red onion, & our balsamic shallot vinaigrette; finished w/ balsamic glaze
- Vine Ripened Tomato and Fresh Mozzarella 10
w/ red onion, fresh basil, extra virgin olive oil & red wine vinegar; finished w/ balsamic glaze
- Insalata Mista 8
mesclun mixed greens w/ vine ripe tomatoes, kalamata olives, & goat cheese served w/ our balsamic shallot vinaigrette
- Apple and Walnut Salad 10
arugula w/ gorgonzola cheese & toasted walnuts, served w/ our balsamic shallot vinaigrette
- Ancora Caesar Salad 8
baby romaine hearts, grated parmesan, & seasoned croutons served w/ our signature dressing (add anchovies \$1.00)
- Ancora House Salad 5
mesclun mixed greens w/ tomatoes, red onion, & olives served w/ our balsamic shallot vinaigrette

Appetizers

- Greens Ancora 14
escarole w/ prosciutto, salami, hot & sweet peppers, & onions, topped off w/ toasted bread crumbs & parmesan cheese
- Crispy Fried Calamari 13
served w/ our horseradish cocktail sauce
- Shrimp Cocktail 13 or Shrimp and Lobster Cocktail 19
both served with our horseradish cocktail sauce
- Stewed PEI Mussels 13
w/ chorizo sausage, shallots, tomatoes, & garlic
- Charcuterie Platter 19
assorted cheeses, cured meats, seasoned crostinis & marinated olives

Entrees

- *Ancora's "Original" Paella* (serves 2) 42 (single serving) 24
Our signature dish!...risotto w/ sautéed shrimp, lobster, PEI mussels, chorizo sausage, tomatoes, sweet peas, & hot cherry peppers
- Pan Seared Salmon 25
served w/ tomato, sweet pea risotto & sautéed spinach
- Sautéed Shrimp & Calamari 25
over parmesan risotto w/ tomatoes & hot cherry peppers
- Pan Seared Filet Mignon 30
served w/ mushroom, bacon, & caramelized onion risotto, topped with red wine au jus
- Tenderloin Beef Tips 21
over parmesan risotto w/ sautéed mushrooms, peppers, & onions
- Pan Seared New York Strip 25
served w/ sour cream whipped potatoes & topped w/ sautéed spring peas, onions, bacon & a gorgonzola crema
- Chicken Francaise 18
in a white wine lemon sauce over capellini w/ sautéed spinach
- Bistro Style Chicken 20
cooked in an herb butter w/ fresh thyme & served w/ oven roasted potatoes & greens
- Pork & Beans "Our Way" 16
crispy pork shanks & stewed Tuscan beans w/ bacon; served w/ our signature hot sauce
- Homemade Cavatelli 16
w/ a parmesan crema, prosciutto, spring peas, & onions
- Gnocchi Pomodoro 15
w/ diced tomatoes, fresh basil, grated parmesan & garlic
- Chicken Riggies 17
w/ hot & sweet peppers, onions & garlic in a creamy riggie sauce (dish will be prepared mild unless specified)