



# WELCOME!

## Winthrop

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Antique Table Restaurants offer a culinary tour of Italian food and culture. When you walk into one of our establishments you'll feel as if your enjoying a meal in an authentic Trattoria style restaurant in Italy. Relax and let us take you abroad. Our menu features favorites from the whole of Italy and are cooked from scratch. We promise you'll love your meal and look forward to your next visit to Antique Table.



## ZUPPE

**CHICKEN VEGETABLE  
MINISTRONE** 9  
10

## INSALATA

### HOUSE

MIXED GREENS, ROASTED RED PEPPERS,  
CHERRY TOMATOES & CUCUMBERS IN A  
CREAMY BALSAMIC DRESSING. 12

### CAESAR

ROMAINE HEARTS, SERVED WITH CROSTINI &  
PARMIGIANO CHEESE IN A CAESAR DRESSING. 13

### CAPRESE

FRESH MOZZARELLA, VINE TOMATOES,  
ROASTED PEPPERS, BASIL & EXTRA VIRGIN  
OLIVE OIL, TOPPED WITH A DRIZZLE OF  
BALSAMIC REDUCTION. 15

## PIZZA

### CHEESE

TOMATO SAUCE SHREDDED MOZZARELLA  
CHEESE 12

### PEPERONI

MARINARA SAUCE, PEPPERONI & CHEESE 16

### MARGHERITA

MOZZARELLA CHEESE, TOMATOES & BASIL 16

### SHRIMP SCAMPI

BABY SHRIMP, GARLIC, LEMON, OLIVE OIL &  
MOZZARELLA CHEESE. 17

### ANTIQUE TABLE

RED & GREEN PEPPERS, ONIONS,  
MUSHROOMS, GRILLED CHICKEN BREAST &  
MOZZARELLA CHEESE. 17

## ANTIPASTI

### MUSSELS

SAUTÉED WITH FRESH TOMATOES, SPINACH  
WITH CHOICE OF GARLIC, OLIVE OIL & WHITE  
WINE OR MARINARA SAUCE. 17

### SHRIMP GRAND MARNIER

FOUR EGG BATTERED SHRIMP, FLAMED WITH  
GRAND MARNIER LIQUEUR & ORANGE JUICE. 16

### PROSCIUTTO ROLLATINE

SLICES OF PROSCIUTTO, ROLLED WITH PROVOLONE  
CHEESE, PEPPERS & BASIL, DRIZZLED WITH A  
BALSAMIC REDUCTION. 16

### ANTIQUE TABLE ANTIPASTO

SERVED WITH SELECTED COLD CUTS, OLIVES,  
ROASTED PEPPERS, FRESH MOZZARELLA,  
ARTICHOKES & TOMATOES. 18

### CALAMARI FRITTI

CRISPY FRIED CALAMARI RINGS, SERVED WITH  
HOT CHERRY PEPPERS IN OUR HOUSE SPICY  
MARINARA SAUCE. 16

### THREE MEATBALLS

HOMEMADE WITH PORK AND BEEF SERVED IN  
MARINARA TOPPED WITH RICOTTA CHEESE. 15

### EGGPLANT ROLLATINE

STUFFED WITH RICOTTA, PROVOLONE  
CHEESE & BASIL SERVED IN A MARINARA. 16

## SIDES

**SAUTÉED SPINACH IN GARLIC & OIL** 6

**OVEN ROASTED MIXED VEGETABLES** 7

**OVEN ROASTED POTATOES** 8

**SIDE OF RISOTTO** 11

**SIDE OF PASTA** 13

**A 20 percent gratuity may be added to parties of 5 or more people**  
**Our homemade pasta is an additional \$2 / Enjoy the first basket of our focaccia bread on us!**  
**For extra bread we charge an additional \$2 per basket.**

*Please inform your server if you or any persons in your party have allergies or intolerances, we will be happy to accommodate and tailor a dish to suit your needs. The consumption of raw or under cooked eggs, meat poultry or shellfish may increase your risks for food borne illnesses.*

# PASTA

## CHEESE RAVIOLI

OUR HOMEMADE RAVIOLI & MARINARA SAUCE. 17  
ADD BOLOGNESE SAUCE 5  
ADD TWO MEATBALLS 6

## CARBONARA

SAUTÉED PROSCIUTTO, RED ONIONS & ROMANO 17  
CHEESE IN OUR HOUSE ALFREDO SAUCE.  
ADD CHICKEN 6 OR SHRIMP 8

## PENNE VODKA

SAUTÉED CHICKEN SERVED WITH RED & 17  
GREEN BELL PEPPERS, ONIONS, GARLIC IN A  
VODKA SAUCE.

## CHICKEN, ZITI & BROCCOLI

SERVED WITH CHOICE OF WHITE WINE & 22  
GARLIC WITH FRESH TOMATOES OR OUR  
HOUSE-MADE ALFREDO SAUCE.

## GNOCCHI BASILICO

POTATO GNOCCHI, SAUTÉED GARLIC, TOMATOES, 18  
BASIL, OLIVE OIL & ROMANO CHEESE.  
ADD CHICKEN 6 / ADD SHRIMP 8

## RICOTTA GNOCCHI

HAND ROLLED GNOCCHI, CHOICE OF ALFREDO 23  
SAUCE AND MUSHROOMS OR BAKED WITH  
MARINARA, MOZZARELLA CHEESE & BASIL  
ADD CHICKEN 6 / ADD SHRIMP 8

## LA TERRA

### PARMIGIANA E21 C23 V26

BREADED WITH PANKO, BAKED WITH MARINARA 17  
SAUCE, BASIL & MOZZARELLA CHEESE. SERVED OVER  
CHOICE OF PASTA.

### VALDOSTANO C23 V26

LAYERED WITH PROSCIUTTO, PROVOLONE CHEESE, 17  
BABY SPINACH & ROASTED RED PEPPERS IN A  
TARRAGON CREAM SAUCE. SERVED OVER OVEN  
ROASTED VEGETABLES.

### PICCATA V19 C22 V25

PAN-SEARED WITH CAPERS IN A LEMONY WHITE 17  
WINE SAUCE. SERVED WITH CHOICE OF PASTA.

### MARSALA V19 C23 V26

PAN SEARED WITH MUSHROOMS IN A MARSALA WINE 17  
SAUCE, OVER CHOICE OF PASTA.

### FRANCESE C23 V26

EGG BATTERED, SAUTÉED WITH ARTICHOKE HEARTS & 17  
FRESH TOMATOES IN A LEMON WHITE WINE SAUCE.  
SERVED WITH CHOICE OF PASTA OR RISOTTO.

### CHICKEN MIGUEL C23 V26

PANKO CRUSTED CHICKEN PREPARED WITH 17  
MUSHROOMS OVER OUR POTATO GNOCCHI IN A  
CREAMY MARSALA WINE SAUCE.

## BOLOGNESE

MEAT SAUCE MADE FROM MINCED PORK & BEEF 23  
WITH OUR HOMEMADE MARINARA SAUCE.

## LINGUINE & MEATBALLS

SERVED IN OUR HOME-MADE MARINARA SAUCE 22  
WITH TWO MEATBALLS.

## LINGUINE SHRIMP FRA DIAVOLO

PAN-SEARED SHRIMP WITH GARLIC & BASIL IN A 26  
SPICY MARINARA SAUCE.

## ANTIQUÉ SHRIMP ALFREDO

SAUTÉED WITH SHRIMP & SPINACH IN OUR HOUSE 26  
ALFREDO SAUCE. SERVED OVER FETTUCINI.

**PASTA OPTIONS:** Linguine, Capellini, Ziti &  
(Select One) Fresh Fettuccine

## IL MARE

### ANTIQUÉ TABLE HADDOCK

PANKO CRUSTED & PAN SEARED HADDOCK OVER 26  
RISOTTO, IN A LEMON WHITE WINE CAPER SAUCE.

### HADDOCK FRANCESE

EGG BATTERED & SAUTÉED WITH ARTICHOKE 26  
HEARTS & FRESH TOMATOES IN A LEMON WHITE  
WINE SAUCE. SERVED WITH CHOICE OF PASTA OR  
RISOTTO.

### SALMON

PAN SEARED SALMON IN TOMATO & CAPER WHITE 27  
WINE SAUCE. SERVED WITH SEASONAL MIXED  
VEGETABLES.

### LOBSTER RAVIOLI

LOBSTER MEAT STUFFED RAVIOLI SERVED IN OUR 27  
DELICIOUS LOBSTER CREAM SAUCE.

### DI MARE

SAUTÉED MUSSELS, CALAMARI, & SHRIMP AND 30  
HADDOCK. SERVED WITH CHOICE OF PASTA OR  
RISOTTO. • WHITE WINE SAUCE | RED SAUCE | FRA  
DIAVLO.

## LA CARNE

### PORK CHOP

FRENCH CUT PORK, FIGS, GOUDA CHEESE IN A 28  
CREAMY MARSALA WINE SAUCE, MUSHROOMS,  
ROASTED POTATOES & MIXED VEGETABLES.

### NEW YORK STRIP STEAK

12-OUNCE STEAK, SERVED WITH ROASTED 33  
POTATOES AND SPINACH, IN OUR CHEF SPECIAL  
DEMI-GLACE.

E: Eggplant C: Chicken V: Veal

## DOLCE

- CANNOLI** 8  
**TIRAMISU** 8  
**LIMONCELLO CAKE** 8  
**CREME BRULEE** 9  
**BREAD PUDDING** 9  
SERVED WITH VANILLA ICE CREAM  
**BROWNIE SUNDAE** 9  
SERVED WITH VANILLA ICE CREAM

## HOT DRINKS 10

### ITALIAN COFFEE

DISARONNO & SAMBUCA WITH REGULAR COFFEE AND WHIPPED CREAM

### COLOMBIAN COFFEE

GODIVA & TIA MARIA WITH REGULAR COFFEE AND WHIPPED CREAM

### IRISH CREAM COFFEE

BAILEYS & JAMESON IRISH WHISKEY WITH REGULAR COFFEE AND WHIPPED CREAM

Coffee 3 / Espresso 4 / Cappuccino 5



LET US HELP YOU WITH YOUR NEXT

## EVENT OR CATERING!

Winthrop

## MARTINIS 13

### CHOCOLATE

VANILLA VODKA, CHOCOLATE LIQUEUR & A SPLASH OF CREAM

### CARAMEL CAPPUCCIONO

CARAMEL VODKA, BAILEYS, KAHLUA & SHOT OF ESPRESSO

### PISTACHIO

VODKA AMARETTO, BLUE CURACAO & IRISH CREAM LIQUEUR

## ITALIAN CORDIALS

- GRAPPA** 9  
**FRANGELICO HAZELNUT** 9  
**LIMONCELLO** 8  
**AMARETTO DISARONNO** 10  
**AMARO** 9  
**ROMANA SAMBUCA** 9  
BLACK OR WHITE

## BRANDIES & CORDIALS

- B&B** 8  
**BAILEYS IRISH CREAM** 10  
**GRAND MARNIER** 9  
**TIA MARIA** 8

## COGNAC 12

- COURVOISIER V.S.O.P**  
**HENNESSY VSO!**  
**REMY MARTIN**

### CONTACT

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CONTACT DURING: MON-SUN, FROM 4 TO 9 PM