

Just for Starters

GARLIC BREADSTICKS

Focaccia bread strips brushed with garlic butter. Served with marinara sauce. 4.50
Topped with melted cheese 5.00

BRUSCHETTA POMODORO

Diced Roma tomatoes, fresh basil and roasted garlic cloves drizzled with olive oil and served with toasted focaccia bread. 6.00

WHITE BEAN HUMMUS

Purged white beans with sesame tahini and roasted garlic. Topped with Asiago cheese and olive oil. Served with toasted focaccia bread. 5.00

COMBINATION OF HUMMUS AND BRUSCHETTA POMODORO

9.00

PROSCIUTTO-WRAPPED ASPARAGUS

Asparagus spears wrapped in crispy prosciutto and set in a sweet balsamic reduction. 6.00

MEATBALLS

Our popular meatballs served in a red meat sauce and topped with Asiago cheese. Served with a breadstick. 7.50

STUFFED MUSHROOMS

Fresh mushrooms stuffed with Italian sausage, fresh herbs, cheese and breadcrumbs in a white cheese sauce. 9.00

CAPRESE

Fresh mozzarella, Roma tomatoes and fresh basil. Served with toasted focaccia bread. 10.00

*Our focaccia bread, dressings, marinara and pizza dough are made fresh in the restaurant.
Buon appetito!*

Soup & Salad

TOMATO BASIL SOUP

cup 4.50 / bowl 6.00

SHRIMP AND ASPARAGUS SOUP

cup 5.50 / bowl 7.00

ITALIAN SALAD

Our fresh lettuce mix with Roma tomato, cheese and crouton. Topped with a vinaigrette containing olives, artichokes, celery, red bell peppers and herbs. small 4.25 / large 6.50

HOUSE SALAD

Our fresh lettuce mix with Roma tomato, cheese and crouton. Topped with a creamy Italian dressing with a hint of bleu cheese. small 4.25 / large 6.50

CAESAR SALAD

Romaine lettuce topped with cheese, croutons and our classic Caesar dressing. small 4.25 / large 6.50

SPINACH SALAD

Fresh spinach with apples, walnuts and Gorgonzola cheese. Served with a sweet balsamic dressing. small 5.50 / large 8.00

ROMAINE "WEDGE" SALAD

Romaine heart drizzled with our creamy House dressing. Topped with apples, diced Roma tomatoes, Gorgonzola cheese and crispy prosciutto. 7.50

BASIL CHICKEN SALAD

Diced grilled chicken mixed with mayo, garlic, pesto, celery, Parmesan cheese and pine nuts set on a bed of lettuce with Roma tomatoes. Served with focaccia bread. 8.50

ADD TO ANY SALAD

Scoop of Chicken Salad 5.00

Fresh Mozzarella Ball 5.00

Anchovies 1.00 | Apples 1.00 | Walnuts 1.50

Grilled Chicken 3.00 | Quail 6.00

Chilled Sautéed Shrimp 4.25

4 oz. Salmon Fillet 6.00

Pastas

all pastas served with choice of small salad and a breadstick.

MEATBALLS OVER LINGUINE

Served in a red meat sauce topped with Asiago cheese. 14.00

BOLOGNESE PASTA

Traditional "spaghetti" meat sauce flavored with our Italian sausage, served over linguine. 14.00

LASAGNA ALLA BOLOGNESE

Fresh pasta, layered with four cheeses and our Bolognese sauce. 16.00

CHICKEN PARMESAN

Chicken breast topped with bread crumbs and blend of cheeses, then baked with a creamy white sauce. Served over linguine with a traditional red sauce. 14.00

EGGPLANT PARMESAN

Fresh eggplant slices layered with bread crumbs and a blend of cheeses, then baked with a creamy white sauce. Served over linguine with traditional red sauce. 14.00

RAVIOLI

Your choice of ravioli set in a rosa cream sauce.
Cheese 12.00
Mushroom 14.00
Shrimp or Crab 16.00

PASTA FRESCA

Fresh Roma tomatoes, basil and garlic, lightly sautéed in olive oil and served over angel hair pasta. 12.50
Add grilled chicken 3.00
Add Italian sausage 3.50
Add sautéed shrimp 4.25

MARINARA PASTA

Light red sauce served over angel hair pasta. 9.00
Add grilled chicken 3.00
Add Italian sausage 3.50
Add sautéed shrimp 4.25

Gluten free and whole wheat spaghetti available upon request.

Specialty Entrées

all entrees served with choice of small salad and a breadstick.

VEAL CHOP

14 oz. Straus veal chop grilled to your specifications. Served with herb risotto and sautéed asparagus. Finished with a balsamic reduction. 45.00

VEAL SCALOPPINE

Served with pasta alla casa and sautéed mixed vegetables. Topped with your choice of sautéed mushrooms in a Marsala wine sauce or artichoke hearts in a white wine butter sauce. 20.00

BEEF TENDERLOIN

Filet of beef tenderloin topped with mushrooms in a Marsala sauce. Served with polenta and asparagus. 25.00

PETTIT FILET

4 oz. tenderloin medallion topped with a roasted red pepper, Gorgonzola and basil cream sauce. Served with herb risotto and broccoli. 18.00

BAKED SALMON

Oven-baked Atlantic salmon fillet lightly seasoned with lemon and Italian herbs. Served with pasta alla casa and sautéed mixed vegetables. 20.00

GRILLED QUAIL

Two semi-boneless quail, marinated with fresh herbs, grilled and glazed with rosemary garlic jam. Served over polenta with squash and zucchini planks topped with feta cheese. 22.00

GRILLED CHICKEN BREAST

Boneless chicken breast, marinated and grilled. Topped with sautéed mushrooms, garlic and fresh sage. Served with pasta alla casa and sautéed mixed vegetables. 16.50

Fax (337) 232-4311 (337) 232-8384

Calzones

Our Italian bread dough is made fresh daily then stuffed with meats, veggies, and a blend of cheeses and baked to order. Served with our own special marinara sauce.

MICHELANGELO

Grilled chicken, artichokes, and sundried tomatoes 9.50

BERNINI

Our own Italian sausage, sautéed onions and red bell peppers 9.50

LEONARDO

Spinach, artichokes and feta cheese 9.50

RAPHAEL

Shrimp, artichokes and mushrooms 9.50

BOTTECELLI

Spinach, mushrooms, onions and red bell peppers 9.50

GIOVANNI

Pepperoni, our own Italian sausage and sautéed onions 9.50

CUSTOM CREATION

Choose any three ingredients 9.50

Pizzas

A thin crust pizza topped with a blend of Italian cheeses and our own special sauces.

AVE ANTONI

Pepperoni, Italian sausage, mushrooms, onions, red peppers and red sauce. small 16.50 / large 22.50

SHRIMP SOPHIA

Shrimp, Roma tomatoes and pesto sauce. small 16.25 / large 23.00

VENETIAN VEGGIE

Roma tomatoes, spinach, mushrooms, onions, red peppers and red sauce. small 16.50 / large 23.00

CHICKEN BONAPARTE

Grilled chicken, sundried tomatoes, onions, mushrooms and red sauce. small 15.00 / large 21.00

FABULOUS FABIO

Cajun smoked sausage and red sauce. small 12.00 / large 16.00

PIZZA TROPICALE

Prosciutto, kale, pineapple and red sauce. small 15.00 / large 21.00

CLASSIC LUCIANO

Roma tomatoes, fresh basil, roasted garlic and herb sauce. small 13.00 / large 18.00

CHEESE STALLONE

Mozzarella, Provolone, Parmesan, Romano cheese and red sauce. small 11.00 / large 14.00

CUSTOM CREATION

Start with the Cheese Stallone, then add your ingredients! small 12" 11.00 / large 16" 14.00 small 11 1/2" Gluten Free 13.00

Black Olives || Green Olives || Mushrooms
Onions || Feta Cheese || Pepperoni
small 1.00 / large 1.50

Anchovies || Spinach
Sundried Tomatoes

Roma Tomatoes || Extra Cheese
Gorgonzola Cheese || Jalapenos || Kale
Pineapple || Fresh Basil || Grilled Chicken
Italian Sausage || Cajun Sausage
small 1.00 / large 2.00

Red Bell Peppers || Ground Beef
small 1.50 / large 2.00

Artichokes small 2.50 / large 4.00
Prosciutto small 2.00 / large 3.25
Shrimp small 4.25 / large 6.00

Desserts

ITALIAN CREAM CHEESE ICE CREAM

Rich cream and cream cheese whipped and frozen. Served with a drizzle of sweet raspberry sauce and cookie wafers. 4.50

CLASSIC TIRAMISU

Italian ladyfingers dipped in Kahlua and espresso, layered with sweetened mascarpone cream and lightly sprinkled with cocoa powder. 5.00

TRIPLE CHOCOLATE CHEESECAKE

Chocolate cookie and nut crust with a rich chocolate cream cheese filling and sour cream topping. 6.50

All desserts made in house.

Lunch

Lunch served from 11 am to 4 pm

SOUP AND SALAD COMBO

Cup of tomato basil soup and choice of small House, Italian or Caesar salad. 7.25

SOUP AND BREADSTICKS COMBO

Garlic breadsticks and cup of tomato basil soup. 7.25

BREADSTICKS AND SALAD COMBO

Garlic breadsticks and small House, Italian or Caesar salad. 7.25

BASIL CHICKEN SALAD

A mixture of chicken, mayo, basil, garlic, pesto, celery, Parmesan cheese and pine nuts. Served on a bed of lettuce with Roma tomatoes and focaccia bread. 8.50

ROMANO SANDWICH

Grilled chicken breast served on focaccia bread with Caesar mayo. Served with a side of bow tie pasta salad. 8.50

Substitute a cup of tomato basil soup 2.50

Add provolone cheese 1.00

NAPOLI SANDWICH

Roasted rosemary pork loin, sautéed onions and red bell peppers. Served with a side of bow tie pasta salad. 8.50

Substitute a cup of tomato basil soup 2.50

Add provolone cheese 1.00

LASAGNA ALLA BOLOGNESE

Served with a breadstick. 12.00

MEATBALLS OVER LINGUINE

Served with a breadstick. 10.00

BOLOGNESE PASTA

Served with a breadstick. 10.00

PASTA FRESCA

Served with a breadstick. 8.50

Add grilled chicken 3.00

Add Italian sausage 3.50

Add sautéed shrimp 4.25

MARINARA PASTA

Light red sauce served over angel hair pasta. 7.00

Add grilled chicken 3.00

Add Italian sausage 3.50

Add sautéed shrimp 4.25

VEAL WITH MUSHROOMS IN A MARSALA WINE SAUCE

Served with sautéed vegetables and a breadstick. 16.00

VEAL WITH ARTICHOKES IN A WHITE WINE BUTTER SAUCE

Served with sautéed vegetables and a breadstick. 16.00

BAKED SALMON

Served with sautéed vegetables and a breadstick. 16.00

CHICKEN WITH MUSHROOMS

Served with sautéed vegetables and a breadstick. 14.00

SIGNATURE PIZZAS AND CALZONES

See full listing of Signature Pizzas and Calzones on this menu.

Antoni's
ITALIAN CAFÉ

1118-A Coolidge Street, Lafayette, LA
Mon - Sat 11:00 am - 9:00 pm, Closed Sun
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