

ANYA

spring

MENU

CHARCUTERIE

Chef's Selection of
Local and Imported Cheeses and Meats.
Accompanied by House-Made Pickles,
Cured Olives, Chutney, & Crostini

Three Cheeses 16

Three Meat 16

Three Cheese & Three Meats 24

SMALL PLATES

East Coast Oysters

*Ordered Every Other Day Through
Red's Best Fisheries Out Of Massachusetts.*

Rhubarb Lemon Verbena Mignonette
& Oven roasted Tomato Cocktail Sauce **3/ea**

Jumbo Shrimp

Oven Roasted Tomato Cocktail Sauce,
Caper Tarragon Aioli **4/ea**

Prince Edward Island Mussels

Sherry, Garlic, Sea Beans, Fennel Pollen, Scallion **12**

House-Made Spring Agnolotti

Caramelized Goat Cheese, Lemon Horseradish Creme
Fraiche, Poppy Seed **14**

ANYA's House-Made Meatballs

Whipped House-Made Ricotta, Pomodoro Sauce,
Grilled Bread **15**

Lump Crab Cake

Red Pepper Tapenade, Sweet Drop Peppers,
Caper Tarragon Aioli **16**

Fried Artichoke Hearts

Black Garlic Aioli, Fresh Herbs **10**

Burrata

Confit Tomato, Opal basil, Saba,
Basil Oil Dressing **15**

Calamari Fritti

Calamari, Pickled Hot Peppers,
Caper Butter Sauce, Red Wine Reduction **12**

Seared Octopus

Frisse, Citrus Supreme,
Pickled Fennel, Paprika Salsa Verde **14**

SOUP & SALADS

Snipped Herb & Lettuces

Spring Mixed Greens, Shaved Vegetables,
Fresh Herbs, Citrus Vinaigrette **12**

Grilled Gem Lettuce

Little Gem Lettuce, Pickled Shallots, Cured Egg Yolk,
Roast Tomato, Grana Padano,
Lemon Anchovy Vinaigrette, Gremolata **12**

Spring Pea Salad

English Peas, Snap Peas, Watermelon, Goat Cheese
Dumplings, Pickled Lemon, Herb Vinaigrette **12**

Spring Minestrone

Spring Vegetables & Greens, Fregola Pasta **7**

HOUSE-MADE PASTA

Tagliatelle

Handmade Pastas, Braised Short Ribs and Italian
Sausage Bolognese, Whipped Ricotta, Basil Oil **22**

Capellini Primavera

Thin Pasta, Sauteed Spring Vegetables, Parmigiana,
Reggiano, Cream Sauce **22**

Linguini

Handmade Pasta, Clams, Gulf Shrimp,
Calabrian Chili Oil and Garlic, Lemon **25**

Ricotta Gnocchi

Pesto, Roast Tomato, Peas, Fava Beans,
Red Pepper **22**

ANYA

MAINS

Anya's Steaks are Certified Prime

Ribeye 16 oz 38

Filet 8 oz 35

New York Strip 12 oz 32

Set One

Puree Garlic Potatoes, Prosciutto Wrapped Asparagus,
Truffle Bearnaise

Set Two

Hand Cut Steak Fries, House Pepper Blend,
House Steak Sauce

Double Bone In Pork Chop

Whey Brined Pork Chop, Fennel Mushroom Rub, Pork Belly, Maitake Mushroom,
Caramelized Fennel, Strawberry Mustarda **34**

Southern Italian-Style Chicken

Grilled Breast & Confit Leg, Fennel, Olives, Tomato Confit, Spring Shelling Beans, Thyme Jus **25**

Eggplant Parmesan

Thin Sliced Eggplant, Smoked, Fontina & Provolone, Sweet Tomato Marmalade **20**

Grilled Lamb Loin

Black Tea Brined, Potato Gratin, Baby Spring Vegetables, Mint Pesto, Fin Herbs **32**

Spring Duck

Honey Lacquered Moulard Duck Breast, Creamy Farro, Grilled Spring Onion, Cherry Jus **32**

Dry Sea Scallops

Parmesan & Pea Risotto, Shaved Asparagus & Watermelon Radish Salad, Preserved Lemon Creme Fraiche **32**

Faroe Island Salmon

Seared Salmon, Peas & Pancetta, Fregola, Pesto **28**

Yellow Fin Tuna

Grilled Ginger Marinated Tuna, Zucchini & Summer Squash Caponata, Balsamic Agrodolce **32**

North Atlantic Halibut

Potato Crusted, Zucchini, Gooseberry, Hazelnut Crumble, Nasturtium Broth **MP**

ANYA STEAK BURGER

House ground all prime beef, aged cheddar cheese, gem lettuce, pickled red onion,
house steak sauce with Parmesan and Herb steak fries. **19**

Weekend Offerings

Prime Rib

House Steak Rub, Roasted Head of Garlic, Whipped Potato, Fresh Horseradish, Mushroom Au Jus **38**

Nova Scotia Lobster

Butter Roasted in Shell, 3 Lbs. Choice of Two Sides **MP**

SIDES

Onion Rings

Hand-Cut & Battered

Steak Fries

Hand-Cut with Parmesan & Herb

Whipped Potatoes

Peas & Pancetta

Parmesan Risotto

Peas, Parmesan, Fontina

All sides **7**

Charred Cauliflower

Fresh Herb, Lemon Zest

Side Salad

Confit Tomato, Shaved Onions

Grilled Asparagus

Prosciutto Wrapped & Grilled

Brown Butter Carrots

Smoked Honey