

bottomless cocktails

with purchase of an entree. Unlimited drink specials conclude at 2:00PM

unlimited mimosas 13 | 22
prosecco and orange juice

endless bloody mary's 13 | 22
vodka, house Mary mix, seasoned rim

bottomless bellini's 13 | 23

Absolut Apeach, Massenez Peach Liqueur, prosecco

infinite aperol spritzes 14 | 25

Aperol, Prosecco, Cointreau, club soda

seasonal sangrias 12 | 21
red or white

brunch

avocado toast 14
toasted ciabatta, zesty mashed avocado, heirloom cherry tomatoes, arugula, shaved parmesan, balsamic glaze

french toast 14
thick cut French toast, fresh berry compote, maple syrup

bagel sandwich 13
omelette style eggs, mozzarella cheese, applewood smoked bacon, side of roasted potato wedges, peppers and onions

old country omelet 16
fresh eggs, prosciutto, onion, red pepper, mozzarella cheese, roasted potato wedges (GF)

frittata 15
*(Italian egg-based crustless pie)
Vegetable: roasted peppers, artichoke, asparagus, spinach and Italian cheeses served with a side of fresh fruit (GF)*

lemon ricotta pancakes 14
ricotta filled pancakes, seasonal berries, syrup, fresh whipped cream

sides 6

applewood smoked bacon (4), potato hash, seasonal fresh fruit, fries, ciabatta toast

starters

- bruschetta 14**
marinated tomatoes, fresh mozzarella, balsamic reduction
- mozzarella bread 14**
roasted garlic butter, mozzarella, vodka sauce, marinara
- mozzarella 13**
hand breaded, lightly fried, vodka sauce
- truffle fries 13**
signature dipple fries, truffle oil, pecorino, garlic parmesan sauce
- roasted brussel sprouts 12**
brussel sprouts, applewood smoked bacon, house hot honey
- 1/2 lb meatball 16**
signature meatball, ricotta & toasted focaccia
- *stack* 17**
eggplant & zucchini, smoked mozzarella, roasted tomato, balsamic glaze
- fritti calamari 19**
onions & piquant peppers (GF)
- arancini 15**
smoked mozzarella risotto balls, marinara cream sauce
- crisp chicken wings 18**
garlic parmesan, buffalo, thai chili (GF)

family style

- fritti calamari 29**
onions & piquant peppers (GF)
- classic meatballs 28**
12 house-made meatballs, marinara, ricotta
- antipasto dilusso 25**
Sicilian olives, roasted artichokes, roasted red peppers, pepperoncini, onions, prosciutto, soppressata, mixed greens (GF)

handhelds

All sandwiches served with fries. Substitute a Caesar or Market Salad +5

- chicken parmesan 18**
pan-fried cutlet, red sauce, mozzarella
- balsamic wrap 16**
grilled chicken, field greens, charred grapes, candied walnuts, goat cheese, balsamic vinaigrette
- pollo 19**
grilled chicken, smoked bacon, provolone, honey mustard, lettuce, tomato
- j+a burger 19**
angus beef, cheddar, lettuce, tomato, onion
- anthony's steakhouse burger 20**
angus beef, wild mushroom demi, swiss

salads

- caesar 11 | 14**
romaine hearts, J+A croutons, shaved reggiano (GF)
- market 11 | 14**
field greens, grape tomatoes, cucumbers, shaved romano, dried cranberries, balsamic vinaigrette (GF)
- classic wedge 16**
iceberg, bacon, tomato jam, diced onions, bleu cheese crumble, garlic parmesan dressing (GF)
- arugula 12 | 16**
arugula, roasted beets, matchstick carrots, goat cheese, lemon vinaigrette (GF)
- tuscan 13 | 17**
kale, brussel sprouts, spinach, prosciutto, gorgonzola, charred grapes, NY apples, candied walnuts, balsamic vinaigrette (GF)
- add to salad**
*grilled chicken +7 | tuscan cutlet +8 | salmon +12
jumbo shrimp (2) +9 (3) +12 | strip steak +25*

pasta & sauce 19

choose from our homemade sauces, pastas and classic toppings

pasta	sauce	toppings
linguine	marinara	homemade meatballs +6
rigatoni	alfredo	sweet sausage +6
pappardelle +4	vodka	roasted broccoli +5
tortellini +6	fra diavolo	grilled chicken +7
gluten free pasta +3	creamy basil pesto	tuscan cutlet +8
	oil & garlic	grilled shrimp (3) +12

pizza

- four cheese 16**
Italian cheese blend, red sauce
- margherita 20**
roasted tomatoes, fresh mozzarella, pesto
- pepperoni 22**
pepperoni cups, red sauce, mozzarella, garlic parmesan dressing
- eggplant 23**
breaded eggplant, smoked mozzarella, red sauce, balsamic glaze, fresh basil
- sicilian 23**
sausage, meatball, red sauce, mozzarella
- funghi 24**
roasted white button & portobello mushrooms, caramelized onions, garlic, mozzarella, goat cheese, truffle oil
- fig + prosciutto 24**
country fig jam, prosciutto, garlic, mozzarella, arugula, balsamic vinaigrette
- diavola dolce 24**
pepperoni cups, red onion, fresh jalapeños, red sauce, mozzarella cheese, burrata cheese, house hot honey

wines

white

rose	Whispering Angel - Provence	15	60
rose	Seaglass - Central Coast	11	44
white zinfandel	Robert Mondavi - California	10	40
moscato	Folonari - Pavia	10	40
pinot grigio	Jermann - Collio, IT		55
pinot grigio	Chloe - Valdadige, IT	15	60
pinot grigio	Villa Pozzi - Venezia, IT	11	44
riesling	Kung Fu Girl - Washington State	14	56
riesling	Chateau Ste Michelle - Washington State	11	44
sauvignon blanc	Kono - New Zealand	15	60
sauvignon blanc	Pomelo - California	11	44
chardonnay	Duckhorn - Napa		78
chardonnay	Sonoma Cutrer - Russian River Ranches	16	64
chardonnay	CK Mondavi - California	11	44

red

pinot noir	Firesteed - Willamette Valley, Oregon	15	60
pinot noir	Tribute - California	11	44
sangiovese	Santa Marina - Toscana, IT	12	48
chianti classico	Lamole Di Lamole Grey Label Rierva - Italy		72
chianti classico	Tenuta di Nozzole - Italy	16	64
chianti doge	Folinari Caposaldo - Toscana IT	11	44
super tuscan	Ruffino Modus - Toscana, IT		68
super tuscan	Monte Antico - Toscana, IT	13	52
zinfandel	Rosenblum Cuvee Lot 37 - California	11	44
shiraz	Black Opal - Australia	10	40
brunello	Greppone Mazzi di Montalcino - Toscano, IT		140
valpolicella	Sartori, Verona, IT	14	56
barolo	Michele Chiarlo Tortoniano - Italy		98
merlot	Charles Krug - Napa		58
merlot	Cypress Vineyards - California	11	44
malbec	Salentein Reserve - Mendoza, Argentina	15	60
malbec	Bodega Norton - Mendoza, Argentina	13	52
meritage	Mullan Road Cellars - Columbia Valley, WA		88
cabernet sauvignon	Stag's Leap "Faye Estate" - Napa		220
cabernet sauvignon	Faust - Napa		115
cabernet sauvignon	Josh Carr - Paso Robles	16	64
cabernet sauvignon	Bonterra, Organic - CA		45
cabernet sauvignon	Red Diamond - CA	11	44

bubbles

prosecco	Il by Mionetto		40
prosecco	Brut by Mionetto, 187 ml		14
champagne	Perrier Jouet '07 Belle Epoque" - Eperany		295
champagne	Veuve Clicquot, Yellow Label		110
champagne	Moet & Chandon, Imperial		98

bottled beer

budweiser	5%, St. Louis, MO
bud light	4.2%, St. Louis, MO
coors light	4.6%, Golden, CO
corona	4.6%, Mexico
heineken	5%, Netherlands
michelob ultra	4.2%, St. Louis, MO
miller lite	4.2%, Milwaukee, WI
stella artois	5%, Belgium
black cherry white claw	5%, Chicago, IL
heineken n/a	0% Netherlands

after dinner

mocha velluto		12
Bailey's, chocolate liqueur, hazelnut liqueur, coffee		
Irish Italian		12
Bailey's, Amaretto, coffee		
cafe di cioccolata		11
Chocolate liqueur, espresso, steamed milk		
Italian wedding		12
Tia Maria, Frangelico, espresso, steamed milk		

caffé

hot tea
a variety of herbal teas
coffee
regular or decaf
espresso
single or double
cappuccino
espresso & milk

cocktails

martinis

the bellini	14
Absolut Apeach, Mathilde Peach liqueur, prosecco	
dirty	15
Absolut or Bombay, bleu-cheese stuffed olives	
raspberry lemontini	13
Deep Eddy Lemon, Chambord, limoncello	
white pear cosmo	14
Absolut Pear, Cointreau, white cranberry	

hand crafted cocktails

espresso martini	15
Vanilla vodka, Kahlúa, espresso	
blackberry bourbon smash	16
Woodford Reserve, blackberries, mint, simple syrup	
daily sangria	12
Bartenders' daily red & white creation	
mahogany manhattan	17
Angel's Envy, sweet vermouth, Luxardo cherry, chocolate bitters	
peach old fashioned	16
Angel's Envy Bourbon, peach liquor, Angostura bitters, cherries	
perfect pear mule	13
Absolut Pears, fresh lime, Saranac Ginger Beer	

seasonal specialties

espresso mint-tini	15
Tito's vodka, coffee liqueur, espresso, peppermint simple	
fireside	15
Grey Goose, New York maple syrup, pink grapefruit juice	
great dane martini	14
Conniection gin, dry vermouth, orange bitters	
pomegranate fizz	14
Bombay gin, pomegranate juice, lemon, club	
maple bourbon old fashioned	15
Angel's Envy Bourbon, New York maple syrup, bitters	

build your own old fashion bar

spirit	sweets	bitters
choose one	*choose one*	*choose one*
Angel's Envy 16	Simple	Aromatic
Basil Hayden 16	Thyme	Orange
Bulleit 15	Honey	Lavender
Elijah Craig 15	Peach	Chocolate
Knob Creek 15	Vanilla	Orleans
Woodford Reserve 16	Basil	Cardamom



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SCAN & SIGN UP



Join Us At Our Sister Restaurants!

JACOB & ANTHONY'S
STUYVESANT PLAZA • SARATOGA SPRINGS • CLIFTON PARK

BELLINI'S
ITALIAN EATERY
Latham | Slingerlands