

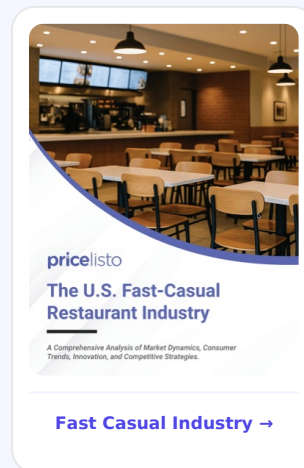


Ancora!

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Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered

ITEM	PRICE
Chicken Francaise Capellini accompagnée d'un beurre blanc onctueux, servie avec des épinards sautés.	\$24.50
Chicken Riggies / Shrimp Riggies Hot & sweet peppers, onions & garlic in a creamy riggie sauce. **Dish prepared mild unless specified.	\$22.50
Homemade Cavatelli Parmesan crema with prosciutto, spring peas, & onions.	\$21.50
Honey Glazed Salmon with Sesame Seeds Parmesan risotto & sautéed pure vegetables.	\$29.00
Arancini Filled with prosciutto, mozzarella & arborio rice; then lightly fried & served with a side of marinara	\$11.50
Greens Ancora Escarole sautéed with prosciutto, salami, roasted red peppers, hot cherry peppers, & onions then topped off with toasted...	\$15.00
Fried Meatballs Topped with parmesan cheese & Italian parsley & served with marinara	\$12.00
Pasta Marinara Choice of capellini, rigatoni, or penne with parmesan cheese"	\$7.50
Bruschetta Crostinis grillés garnis d'un onctueux fromage de chèvre, rehaussés de tomates en dés, d'oignons et de basilic frais, le...	\$12.00
Pan-Seared Filet Mignon Compound garlic, herb butter & served with gorgonzola mashed potatoes and asparagus.	\$39.50
Gorgonzola Potatoes With caramelized onions & bacon	\$11.50
Pasta Entrée with Marinara or Pomodoro Sauce Choice of penne, rigatoni, or capellini. Choice of gnocchi or cavatelli for an additional charge. Add 1 meatball or chor...	\$17.00

Tapas

ITEM	PRICE
Arancini (Tapas) Filled with prosciutto, mozzarella & arborio rice; then lightly fried & served with a side of marinara	\$11.50
Bruschetta (Tapas) Toasted crostinis topped with goat cheese spread, diced tomatoes, onions, & fresh basil; finished with balsamic glaze	\$12.00
Pure Vegetables Broccoli, bell peppers, onions, mushrooms & peas lightly sautéed with a touch of garlic	\$10.00
Parmesan Polenta Fries Served with marinara sauce	\$9.00
Fried Meatballs (Tapas) Topped with parmesan cheese & Italian parsley & served with marinara	\$12.00
Gorgonzola Potatoes (Tapas) With caramelized onions & bacon	\$11.50

Flatbreads

ITEM	PRICE
Upside Down Topped with garlic oil, mozzarella, parmesan & marinara	\$15.50

ITEM	PRICE
Fig and Prosciutto Topped with sweet & sour fig jam, goat cheese gorgonzola & mozzarella cheese, arugula, spread, & finished with balsamic...	\$16.50
Classic Margherita Topped with garlic oil, sliced tomato, mozzarella & fresh basil	\$15.50
Sides	
Truffle Whipped Potatoes Creamy mashed potatoes with truffle oil, butter, and a hint of garlic.	\$8.00
Parmesan French Fries French fries seasoned with parmesan cheese.	\$7.00
Sautéed Spinach	\$7.50
Sautéed Broccoli With roasted red peppers	\$7.50
Asparagus Roasted asparagus typically includes olive oil, minced garlic, and a touch of salt and pepper.	\$8.00
Parmesan Risotto Du riz Arborio, généralement mijoté avec de l'ail et du vin blanc, complété par une touche finale de parmesan fondant.	\$10.00
Pasta Marinara (Sides) Choice of capellini, rigatoni, or penne with parmesan cheese"	\$7.50
Kid's Menu	
Upside Down Pizza Typically includes pizza dough, tomato sauce, and cheese, baked with toppings underneath the crust for a unique twist.	\$12.50
Garlic Pizza Typically includes tomato sauce, garlic, cheese, and herbs.	\$12.50
Chicken Tenders with Fries Crispy chicken tenders served with golden, seasoned fries.	\$12.50
Penne with Butter or Marinara Sauce Penne pasta; choice of butter or marinara sauce.	\$12.50
Salads	
Caprese Tomates fraîches et mozzarella accompagnées de concombres et oignons rouges, rehaussés de basilic, d'huile d'olive extra...	\$14.00
Ancora Caesar Salad Cœurs de romaine tendres, parmesan râpé et croûtons assaisonnés accompagnent cette salade, relevée par notre vinaigrette...	\$7.00
Ancora House Salad Mesclun mixed greens with tomatoes, red onion, & olives served with our balsamic shallot vinaigrette.	\$7.00
Apple and Walnut Salad Arugula with gorgonzola cheese & toasted walnuts, served with our balsamic shallot vinaigrette.	\$7.50
Roasted Beet Salad Arugula, goat cheese, red onion, & our balsamic shallot vinaigrette; finished with balsamic glaze.	\$7.50

Appetizers

ITEM	PRICE
Stewed PEI Mussels Chorizo sausage, shallots, tomato, & garlic in a white wine, butter sauce.	\$15.50
Jumbo Shrimp Cocktail Fresh lemon & horseradish cocktail sauce.	\$15.00
Greens Ancora (Appetizers) Feuilles d'escarole sautées accompagnées de prosciutto et de salami, avec des poivrons rouges grillés, des piments ceris...	\$15.00
Crispy Fried Calamari Fresh lemon & horseradish cocktail sauce.	\$16.00

Entrées

ITEM	PRICE
Chicken Riggies / Shrimp Riggies (Entrées) Poivrons doux et épicés, oignons et ail mijotent dans une sauce riggie légèrement crémeuse. **Servi doux, sauf indicatio...	\$22.50
Honey Glazed Salmon with Sesame Seeds (Entrées) Parmesan risotto & sautéed pure vegetables.	\$29.00
Chicken Francaise (Entrées) Capellini in a burr blanc with sautéed spinach.	\$24.50
Homemade Cavatelli (Entrées) Parmesan crema with prosciutto, spring peas, & onions.	\$21.50
Ancora's "Original" Paella Our signature dish! Risotto with sautéed shrimp, lobster, PEI mussels, chorizo sausage, onion, tomatoes, sweet peas, & h...	\$30.00
Pasta Entrée with Marinara or Pomodoro Sauce (Entrées) Choice of penne, rigatoni, or capellini. Choice of gnocchi or cavatelli for an additional charge. Add 1 meatball or chor...	\$17.00
Pan-Seared Filet Mignon (Entrées) Compound garlic, herb butter & served with gorgonzola mashed potatoes and asparagus.	\$39.50
Pan-Seared New York Strip Truffle whipped potatoes topped with sautéed spring peas, onions, bacon & a gorgonzola crema.	\$32.00