

Bubbly bottle selections to accompany your dinner

Lamarca Prosecco 38.00 Ferrari Rose (half bottle) 50.00

Veuve Cliquot Brut or Rose 100.00 Ferrari Brut 80.00

Cynar Negroni or Cynar Americano Manhattan

Classic premium gin Negroni with Cynar in place of Campari or

Makers Mark Bourbon with Cynar (Italian Artichoke liquor)

Manhattan Italiano

Single barrel Makers Mark 46, and Antica Formula Carpano sweet vermouth

Jack Frost Margarita

Tequila, Blue Curacao, Pineapple Juice, Lime, and a Coconut Flake Garnish

Chocolate Mint Martini

Vanilla Vodka, Bailey's Irish Cream, Crème De Menthe, and Cream

Pomegranate Martini

Vodka, pomegranate liquor, lime, and Pom Juice

Melonball Martini

Made with vodka, Midori, pineapple juice and fresh lime juice

Salted Caramel Martini

Made with caramel vodka, Rumchata, and a caramel swirl

Espresso Martini

Vanilla Vodka, Kahlua, crème de cacao, and espresso. Looking to make your spirits bright? Give it a seasonal twist with Peppermint Bark Liquor!

Appetizers

Cozze Ubriache 14.00

*Sautéed "Drunken" New England mussels with garlic red chili
and white wine*

Anthony's Oysters Rockefeller 20.00

*Fresh shucked oysters in the half-shell, topped with sautéed
spinach, bacon, a touch of Anisette, then baked with
Parmigiano*

Minestra di Pasta e Patate alla Napoletana 11.00

*A Neapolitan potato and pasta soup with pancetta,
cacciocavallo cheese and a hint of red chilli*

Naked Salt Oysters from Cape May on the ½ shell 3.75

Reverse side for entrées

Pesce Spada alla Griglia 32.00

Freshly caught center cut local Atlantic swordfish, char-grilled, topped with arugula and drizzled with Amalfi lemon infused extra virgin olive oil, served with grilled zucchini, and roasted red pepper

Soffritto di Maiale alla Carifana 25.00

A southern Italian classic, braised pork rib and pancetta, Aglianico red wine, house cured red bell peppers in vinegar served with toast

Mezze Rigatoni al'Amatriciana 23.00

Short pasta in a San Marzano tomato sauce with guanciale (crispy fried pork jowl), Frascati white wine, red chili pepper and Pecorino Romano cheese

Filetto al Rossini 59.00

USDA prime Filet mignon wrapped in prosciutto with a béchamel sauce and a black truffle au jus, topped with fresh black Italian winter truffles a top a homemade crouton

Tagliatelle al Ragu Modenese 25.00

Long egg pasta tossed in a slow cooked ragu of fresh ground pork shoulder, mortadella and prosciutto finished with parmigiana Reggiano cheese and extra virgin olive oil

Gnocchi al Salsa Vodka con Aragosta 39.00

Homemade potato and ricotta gnocchi in a vodka rosa sauce with fresh Maine lobster

Pesce in Pastella 48.00

Batter dipped and deep-fried lobster, shrimp, and scallops served with a spicy remoulade

Tagliolini alla Marea 38.00

Long homemade egg pasta with sweet Maine Lobster, Gulf Coast shrimp, scallops, fresh lump crab with fresh tomato and chili, topped with a basil bread crumb

Garganelli con Ragu di Funghi 28.00

Short quill shaped pasta in a wild mushroom ragu, with pancetta, Parmigiano, and cream