

**Try a ½ bottle of Ferrari Champagne Rose' 50.00**

**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

**Raspberry Cosmo**

Raspberry Vodka, triple sec, lime juice, and cranberry juice

**Aperol Napoletano Martini**

Orange Stoli with Aperol and a spritz of prosecco with a slice of fresh orange

**Apple Cider Martini**

Take a twist on your classic martini by adding apple cider, garnished with a crisp apple wedge

**Pumpkin Pie Martini**

Just like grandma's pumpkin pie! Garnished with a dollop of whipped cream and a dash of nutmeg

**Bailey's Smoretini**

Stoli Vanilla, Bailey's smores, cream, garnished with a toasted marshmallow and a graham cracker rim

**Salted Caramel Martini**

Made with caramel vodka, Rumchata, and a caramel swirl

## **Appetizers**

*Vellutata di Zucca 12.00*

*Butternut squash soup topped with a dollop of mascarpone cheese and  
pancetta bits*

*Cozze Ubriache 14.00*

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

*Insalata di Panzanella 11.00*

*Garden tomato, cucumber, basil, red onion, and croutons, with Salvatore's extra-  
virgin olive oil from Italy*

*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*

*Cape May Goodies oysters from New Jersey on the  
½ shell 3.75*

**Reverse side for entrées**

*Peperoni Ripieno 24.00*

*Garden fresh whole roasted red sweet bell peppers in a garden-fresh tomato sauce stuffed with a pork, beef, cheese and vegetable stuffing*

*Coniglio alla Cacciatora 29.00*

*Fresh local rabbit, braised in wine and fresh tomato with fresh herbs and olives*

*Branzino alla Brace 39.00*

*Fresh whole Mediterranean Seabass grilled and served whole or filleted, then drizzled with "Salvatore's" extra virgin olive oil*

*Strozzapreti al Ragu di Brasato 26.00*

*Homemade short twisted egg pasta tossed in a braised beef short rib ragu with Santa Cristina red wine and topped with Parmigiano*

*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 sauce*

*Tagliolini alla Marea 38.00*

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

*Fusilli con Ragu di Funghi 28.00*

*Short twisted pasta in a wild mushroom ragu, with pancetta, Parmigiano, and cream*