

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

Cappelletti con Gamberi al Salsa di Bisque 32.00

Handmade 36-month aged Parmigiano filled cappelletti (similar to a larger tortellini) with sauteed shrimp in a bisque sauce

Gnocchi al Salsa Vodka con Aragosta 39.00

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

Lasagna di Pollo 28.00

Victor's own chicken lasagna layered with prosciutto, Parmigiano and a sage béchamel sauce

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