

**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*

*Polpetta Romano alla Scarpetta 12.00*

*A Roman style large meatball cooked in a San Marzano tomato sauce served with toasted ciabatta bread*

*Minestra di Pasta e Patate alla Napoletana 11.00*

*A potato and pasta soup with San Marzano tomato, pancetta, cacciocavallo cheese and a hint of red chili*

*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*

**Reverse side for entrées**

*Filetto di Maiale al Vin Santo 29.00*

*Char-grilled medium, sliced pork tenderloin, marinated with Vin Santo (Tuscan dessert wine) and fresh rosemary served with creamy puree of mashed potato and sauteed garden spinach*

*Cavatappi al Sapore di Autunno 24.00*

*Corkscrew pasta tossed with buttercup squash, leeks, tri colored cauliflower, pancetta, candy red onion, Pecorino Romano cheese cream sauce, and smoked provola cheese*

*Gnocchi al Salsa Vodka con Aragosta 39.00*

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

*Strozzapreti alla da Paolino 25.00*

*Short twisted egg pasta in a ground spicy sausage San Marzano tomato sauce with garden fresh eggplant and buffalo mozzarella*

*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*

*Garganelli con Ragu di Funghi 28.00*

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