

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*

Zuppa di Funghi Selvatici 14.00

A rustic and flavorful wild mushroom soup finished with a dash of Vin Santo

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

Capesante al Funghi Selvatici 42.00

Fresh pan-seared sea scallops over a sauté of arugula, pancetta and wild mushrooms then topped with fried leeks

Zitoni al Salsa Genovese 25.00

Classic Neapolitan dish of short candle stick pasta tossed in a slow caramelized onion and veal sauce with Parmigiano cheese

Veal Saltimbocca alla Sorrentina 29.00

Pan sautéed veal escalope's topped with prosciutto, fresh mozzarella, and sage in a light bed of marinara sauce

Involtini di Verza 24.00

Fresh savoy cabbage rolls stuffed with pork, beef, vegetable and Parmigiano cooked in a fresh garden tomato sauce

Cannelloni alla Sorrentina 24.00

Baked Italian style crepes filled with ricotta, buffalo mozzarella, and fresh spinach topped with a rosa sauce and Parmigiano

Gnocchi al Salsa Vodka con Aragosta 39.00

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

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

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 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