

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

Egg Nog

Your Traditional Sweet Holiday Drink

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

Crème Brulee' Martini

Stoli Vanilla Vodka, Caramel Vodka, caramel sauce and cream

Salted Caramel Martini

Made with caramel vodka, Rumchata, and a caramel swirl

Espresso Martini

Vanilla Vodka, Kahlua, crème de cacao, and espresso

Appetizers

Vellutata di Zucca 12.00

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

Victor's Seafood Bisque 16.00

Made with shrimp, scallops, lump crab, and a touch of cognac

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*

Naked Salt Oysters from Cape May on the ½ shell 3.75

Reverse side for entrées

Lasagna di Pollo 28.00

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

Halibut al "Acqua Pazza" 38.00

Fresh wild Alaskan Halibut pan sauteed in a "Crazy Water" of cherry tomato., olives, capers, red chili and Falanghina wine

Veal Saltimbocca alla Sorentina 29.00

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

Stuffed Flounder 34.00

Fresh caught broiled flounder stuffed with a lump crab imperial

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 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