



Merry Christmas from the Anthony's family to yours!

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! Served in a snifter glass with whipped cream and nutmeg

Apple Cider Martini

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

Peppermint Bark Martini

Peppermint Bark Liquor and Stolli Vanilla Vodka

Pomegranate Martini

Vodka, pomegranate liquor, lime, and Pom Juice

The Grinch Who Stole Christmas Martini

Made with vodka, Midori, pineapple juice and fresh lime juice

Salted Caramel Martini

Made with caramel vodka, Rumchata, and a caramel swirl

Espresso Martini

Vanilla Vodka, Kahlua, crème de cacao, and espresso. Looking to make your spirits bright? Give it a seasonal twist with Peppermint Bark Liquor!

Appetizers

Brodetto di Pesce alla Veneziana 15.00

A Venetian fish soup with cod, shrimp and julienne vegetables in a saffron seafood broth

Cozze Ubriache 14.00

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

Victor's Seafood Bisque 16.00

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

Fried Smelts 14.00

lightly floured, deep-fried smelts, served with marinara

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

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

Naked Salt Oysters from Cape May on the ½ shell 3.75

Reverse side for entrées





Vigili di Natale Cena Feast of the Seven Fishes



Cup of zuppa di pesce / seafood stew

Baccala di Natale / Salt cod with San Marzano tomato olives and capers,

Spaghetti di Gragnano con Calamaretti aglio olio / Baby calamari tossed with spaghetti with garlic, olive oil and red chili

Pesce fritti / fried fresh smelts

Branzino alla Brace 39.00

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

Cannelloni al Pescatore 40.00

Baked homemade Italian style crepes stuffed with mushroom and fresh Maine lobster, gulf shrimp, day boat scallop, and lump crabmeat flambéed with cognac topped with a crustacean béchamel sauce

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

Stuffed Flounder 34.00

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

Filetto al Rossini 55.00

Filet mignon wrapped in prosciutto with a béchamel sauce and a black truffle au jus, topped with fresh black Italian winter truffles a top a homemade crouton

Pesce in Pastella 48.00

Batter dipped and deep-fried lobster, shrimp, and scallops served with a spicy remoulade

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

Quill shaped egg pasta in a wild mushroom ragu, with pancetta, Parmigiano, and cream

