

Bubbly bottle selections to accompany your dinner

Lamarca Prosecco 38.00 Ferrari Rose (half bottle) 50.00

Veuve Cliquot Brut or Rose 100.00 Ferrari Brut 80.00

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

Jack Frost Margarita

Tequila, Blue Curacao, Pineapple Juice, Lime, and a Coconut Flake Garnish

Chocolate Mint Martini

Vanilla Vodka, Bailey's Irish Cream, Crème De Menthe, and Cream

Pomegranate Martini

Vodka, pomegranate liquor, lime, and Pom Juice

Melonball 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

Minestra di Fagioli e Verza con Maiale 12.00

A rustic cannellini bean and cabbage soup with pancetta (braised fresh pork belly) served with toasted ciabatta bread

Jersey Day Boat Scallop Chowder 18.00

made with potato, sweet candy onion, bacon and fresh chopped scallion

Polpetta Romano alla Scarpetta 12.00

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

Cozze Ubriache 14.00

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

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

Mezze Rigatoni al'Amatriciana 23.00

Short pasta in a San Marzano tomato sauce with guanciale (crispy fried pork jowl),
Frascati white wine, red chili pepper and Pecorino Romano 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

Stuffed Flounder 34.00

Fresh caught broiled flounder stuffed with a lump crab imperial

Orecchiette al Gamberi con Pesto 29.00

Homemade orecchiette pasta with sweet rock shrimp, fresh zucchini and pesto

Filetto al Rossini 59.00

USDA prime 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

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

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

Homemade short quill shaped egg pasta in a wild mushroom ragu with a touch of
cream