

Bubbly bottle selections to accompany your dinner

Lamarca Prosecco 40.00 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)

**Chocolate Covered Strawberry Martini**

Made with vodka, white crème de cacao, and strawberry crème liquor

**Italian Old Fashion**

Bulleit bourbon, bitters orange, Antica formula sweet vermouth and Luxardo maraschino cherries

**Napoletano Martini**

Made with Stolichka orange vodka, Aperol, and a splash of Prosecco

**Pomegranate Martini**

Made with Vodka, pama liquor, pom juice, and lime juice

**Melon Ball 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. Give it a twist with Peppermint Bark Liqueur!

## Appetizers

*Victor's Seafood Bisque 17.00*

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

*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

*Pizza Rustica 14.00*

A Neapolitan Easter calzone baked in a pastry dough with ricotta, scamorza, buffalo mozzarella, capicola, soppressata, mortadella and hard-boiled egg

*Naked Salt Oysters from Cape May on the 1/2 shell 3.75*

Reverse side for entrées

## *Branzino alla Brace 39.00*

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

## *Strozzapreti al Ragu di Brasato 26.00*

*Homemade short twisted egg pasta tossed in a **hand chopped** braised beef short rib ragu with Santa Cristina red wine and topped with Parmigiano*

## *Seafood Paella alla "Victor" 48.00*

*Spanish style saffron rice tossed with shrimp, scallops, lobster, mussels, clams and calamari with peas and roasted peppers*

## *Anthony's Fish 'n' Chips 28.00*

*Fresh Massachusetts day-boat Cod, batter-dipped and deep fried and served with Steak fries*

## *Filetto al Rossini 59.00*

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

## *Tagliolini alla Marea 39.00*

*Long homemade egg pasta tossed with sweet Maine Lobster, Gulf Coast shrimp, scallops, and fresh lump crab with fresh tomato and chili, then topped with a basil bread crumb*

## *Garganelli con Ragu di Funghi 29.00*

*Short quill shaped pasta in a wild mushroom ragu (chantarelles, maitake and champignon), pancetta, Parmigiano and a touch of cream*

## *Pesce in Pastella 48.00*

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