

(New) Try our lite and refreshing Amalfi coast Rose' San Salvatore \$15.00 a glass \$40.00 a bottle

Cynar Americano Manhattan

Makers Mark Bourbon with Cynar (Italian Artichoke liquor)

Blood Orange Buffalo Trace Negroni

With Buffalo Trace Bourbon, blood orange, Campari and a dash of antica formula vermouth

Chocolate 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 Stolli 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

Primavera Martini

Raspberry vodka, fresh basil and lemonade

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

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, sopresata, mortadella and hard-boiled egg

Pink Moon Oysters from P.E.I. Canada on the ½ shell 3.75

Reverse side for entrées

Dover Sole alla Mandorle 46.00

Fresh wild caught Dover sole from the North Sea roasted whole then fileted and covered with an almond brown butter

Spaghetti al Limone Amalfitana 46.00

Spaghetti tossed in an Amalfi lemon cream sauce with Parmigiano, topped with seared day-boat sea scallops and Florida rock shrimp

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

Halibut al "Acqua Pazza" 39.00

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

Mezze Rigatoni al'Amatriciana 23.00

Short pasta in a San Marzano tomato sauce with guanciale (crispy fried pork jowl), 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

Mezzelune Carbonara alla Primavera 25.00

Homemade half-moon pasta filled with sheep's milk ricotta, pecorino romano, pancetta, tossed in a Parmigiano cream sauce with peas and asparagus

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 with sweet Maine Lobster, Gulf 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 deep-fried lobster, shrimp and scallops with a spicy remoulade sauce