

(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

Victor's Seafood Bisque 16.00

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

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

Crema di Asparagi 12.00

Cream of asparagus soup with fresh asparagus, potato and leek, topped with homemade seasoned croutons

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

Reverse side for entrées

Halibut al "Acqua Pazza" 39.00

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

Ossobuco con Risotto alla Milanese 45.00

A classically prepared braised, tender veal shank with tomato and white wine, served over a saffron Parmigiano risotto

Mezzelune Amalfitana con Gamberetti 33.00

Homemade stuffed Amalfi lemon ricotta pasta in an Amalfi lemon cream sauce with Florida rock shrimp

Stuffed Flounder 34.00

Fresh caught broiled flounder stuffed with a lump crab imperial

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

Count Sized Fried Oysters 27.00

Jumbo Louisiana oysters, lightly breaded, lightly fried, deliciously plump and juicy

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

Mezze Rigatoni all'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 with prosciutto, fresh mozzarella, and sage in a light bed of marinara sauce

Peperoni Ripieno 24.00

Garden fresh whole roasted red sweet bell peppers in a tomato sauce stuffed with a pork, beef, cheese and vegetable stuffing

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

Anthony's Fish 'n' Chips 26.00

Fresh Massachusetts day-boat haddock, batter-dipped and deep fried served with homemade steak fries

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