

**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

**Peppermint Espresso Martini**

Made with Vodka, Peppermint Schnapps and a shot of espresso

**Aperol Napoletano Martini**

Orange Stoli with Aperol and a spritz of Prosecco with a slice of fresh orange

**Chocolate Strawberry Martini**

Strawberry Vodka, Crème di Cacao and a splash of cream

**April Showers Martini**

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

**Salted Caramel Martini**

Salted Caramel Stoli with Rum Chata and a caramel rim

**Mediterranean Martini**

Stolichnaya Cucumber vodka with fresh mint, local cucumber and lemon

## **Appetizers**

**Tartar di Tonno con Burrata 22.00**

*Fresh diced raw Big Eye tuna wilt Calabrian chili powder, Amalfi lemon and Burrata*

**Fave e Porri alla MIMI 12.00**

*Fresh fave bean and leek soup with pancetta, a hint of red chili, and a poached egg*

**Polipo alla Brace 22.00**

*Fresh grilled Mediterranean octopus with Amalfi lemon potato sprinkled with chopped pistachio*

**Crema di Asparagi 12.00**

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

**Burrata Pugliese con Prosciutto 22.00**

*Thin sliced Prosciutto di Parma with burrata cheese,  
drizzled with extra virgin olive oil and sea salt*

**Polpetta Romano alla Scarpetta 13.00**

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

**Pinsa Romana 18.00**

*A Roman style pizza crust topped with smoked provolone, artichoke hearts and topped with  
mortadella*

**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*

**Cozze Ubrache 14.00**

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

**Pink Moon oysters from P.E.I. on the ½ shell 3.75**

**Reverse side for entrées**

Ossobuco con Risotto alla Milanese 39.00

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

Mezzelune di Limone Al'Amalfitana 34.00

*Homemade Pasta stuffed with Amalfi lemon ricotta tossed in an Amalfi lemon butter sauce with plump sweet mussels gulf shrimp and clams*

Halibut al "Acqua Pazza" 38.00

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

Strozzapreti con Ragu di Brasato 26.00

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

Gnocchi al Salsa Vodka con Aragosta 39.00

*Homemade potato and ricotta gnocchi in a vodka rosa sauce with fresh Maine lobster*

Tortelli al Ragu Modenese 25.00

*Fresh egg pasta stuffed with parmigiano, potato and mortadella in a slow cooked ragu of ground pork shoulder, mortadella and prosciutto finished with parmigiana Reggiano cheese and extra virgin olive oil*

Spaghetti Carbonara alla Primavera con Tonno 27.00

*Spaghetti tossed with farm fresh egg, Pecorino Romano cheese, Fresh pan seared rare big eye tuna, asparagus, and sweet spring peas*

Pesce in Pastella 48.00

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

Tagliolini alla Marea 38.00

*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*

Fusilli con Ragu di Funghi 27.00

*Homemade short twisted pasta in a wild mushroom ragu with pancetta, Parmigiano and cream*

Orecchiette al Gamberi con Pesto 28.00

*Little ear shaped pasta with sweet Florida gulf shrimp, zucchini and fresh pesto*