

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

Fave e Porri alla MIMI 12.00

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

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

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 Ubriache 14.00

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

Salt Water Taffy oysters from Cape May NJ on the ½ shell 3.75

New England Steamer Clam Chowder 14.00

Made with fresh shucked New England steamer clams

Reverse side for entrées

Mezzelune di Limone A'Amalfitana 34.00

Homemade Pasta stuffed with Amalfi lemon ricotta tossed in an Amalfi lemon butter sauce with plump sweet mussel's gulf shrimp and clams

Strozzapreti alla da Paolino 25.00

Homemade short twisted egg pasta in a ground pork shoulder and spicy sausage San Marzano tomato sauce with eggplant and smoked buffalo mozzarella

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 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

Pollo alla 'Victor' 25.00

Lightly breaded chicken breast, rolled and stuffed with garden cherry tomatoes, spinach and onion, wrapped in pancetta, and topped with a spinach cream sauce

Peperone Ripieno 24.00

Stuffed sweet bell peppers in a garden tomato sauce stuffed with ground pork, beef, and Parmigiano

Pesce Spada alla Griglia 32.00

Freshly caught local Atlantic swordfish, char-grilled, topped with arugula and drizzled with Amalfi lemon infused extra virgin olive oil, served with grilled zucchini, and roasted red pepper

Risotto Carbonara alla Primavera 21.00

Creamy Italian style rice with farm fresh egg, Pecorino Romano cheese, pancetta, asparagus, scallion and sweet spring peas