

(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 Bullet Negroni

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

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

Pineapple Slice Martini

Made with Malibu Pineapple Rum, pineapple juice and fresh lime juice

Mediterranean Martini

Ketel One cucumber vodka with fresh mint, local cucumber and lemon

Espresso Martini

Vanilla vodka, Kahlua, crème de cacao, and espresso

Appetizers

Cozze Ubriache 14.00

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

Victor's Empanadas 15.00

Savory empanadas made from pastry dough with beef, raisins, and hard-boiled egg paired with side of Victor's sweet homemade barbeque sauce

Zuppa di Broccoli e Formaggio 12.00

Creamy broccoli and cheddar cheese soup topped with homemade seasoned croutons and roasted broccoli florets

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

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

Reverse side for entrées

Veal alla Scallopiní 30.00

Thinly pounded veal sautéed with sweet peppers, onion and mushrooms in a light tomato sauce served over angel hair pasta

Strozzapreti alla da Paolino 25.00

Short twisted egg pasta in a ground spicy sausage San Marzano tomato sauce with garden fresh eggplant and burrata

Peperoni Ripieno 24.00

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

Pollo Picante 26.00

Chicken braised then slowly cooked in a thin red sauce with sautéed onion, sweet pepper, carrot, and jalapeno pepper served with white rice and white cannelloni beans

Pesce Spada alla Griglia 32.00

Fresh wild caught center cut 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

Spaghetti al Limone Amalfitana 46.00

Spaghetti in an Amalfi lemon cream sauce with Parmigiano, topped with seared day-boat sea scallops

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

Pesce in Pastella 48.00

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