

Featured Cocktail List

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)

Aperol Napoletano Martini

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

Mediterranean Martini

Stolichnaya Cucumber vodka with fresh mint, local cucumber and lemon

Sgroppino Amalfitana

a lite and refreshing Amalfi lemon sorbetto, lemon vodka and prosecco summer drink

Apple Cider Martini

Take a twist on your classic martini by adding apple cider, garnished with a crisp
apple wedge

Appetizers

soup) ~ ~ Vellutata di Zucca 10.00 ~ ~ (soup)

*Butternut squash soup topped with a dollop of
Mascarpone cheese and pancetta bits*

Curneciedd' Chiena Carifana

Baked baby bell peppers with a bread, parmigiana, garlic and oregano stuffing 10.00

Bisque di Funghi Selvatici 12.00

a rich and creamy, wild mushroom bisque

Mystic Oysters from Connecticut 3.50ea

Heavy shells in a deep cup with a gentle brine and flinty finish

reverse side for entrée

Orata alla Brace 30.00

Fresh whole Orata (a very popular mild white fish of the Mediterranean) grilled and served whole or filleted, then drizzled with "Salvatore's" extra virgin olive oil

Lasagna alla Bolognese 21.00

The traditional original lasagna of Bologna with many layers of pasta, Parmigiano cheese, béchamel sauce, and Bolognese meat sauce

Fusilli al Ragu di Brasato 25.00

*Short homemade spiral pasta in a Santa Cristina braised beef short rib San Marzano tomato sauce
*salad included in meal**

Autumn Maccheroni 22.00

Short pasta with all fresh locally grown purple, cheddar and green cauliflower, buttercup squash, leeks and baby bello mushrooms, speck (Italian alpine smoked prosciutto) burrata, Parmigiano and cream

Panzerotti alla "SaSa" 22.00

*Homemade stuffed pasta with ricotta and burrata tossed with an eggplant tomato sauce with basil and Parmigiano
*salad included in meal**

2 Live Jumbo Soft Shell Crabs 36.00

*As you like them, pan sautéed crispy with lemon and butter
or batter dipped and deep fried.*

Tagliatelle alla Marea 34.00

*Long 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
*salad included in meal**

All entrée specials include a house salad, & a side of pasta or our potato & vegetable del giorno, unless otherwise indicated