

(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

Blueberry Lemonade Smash Martini

Stoli blueberry vodka, limoncello, lemonade and smashed fresh blueberries

Sgroppino al Limone

A refreshing Amalfi lemon drink with Amalfi lemon sorbet, citrus vodka and limoncello

Refreshing Watermelon Martini

Made with fresh watermelon and a hint of schnapps

Italian Old Fashion

Bulleit bourbon, bitters orange, Antica formula sweet vermouth and Luxardo maraschino cherries

Napoletano Martini

Made with Stoli 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

***Fiori di Zucchini Ripieni* 12.00**

Deep fried stuffed zucchini blossoms with ricotta and buffalo mozzarella

***Victor's Seafood Bisque* 17.00**

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

Reverse side for entrées

Branzino alla Brace 39.00

Fresh whole Mediterranean Seabass grilled and served whole or filleted, then drizzled with "Salvatore's" extra virgin olive oil

Pollo alla 'Victor' 26.00

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

Steak Frites con Rosti 44.00

Pan seared NY strip steak with Italian herb butter served with a Rosti (fried herbed hash brown) and fresh local corn on the cob

Tagliatelle alla Neptune Alfredo 44.00

Lobster, scallops, and shrimp slow cooked in alfredo sauce then tossed with thin egg pasta

Gnocchi al Salsa Vodka con Aragosta 39.00

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

Anthony's Fish 'n' Chips 28.00

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

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

Penne al Gamberetti con Pesto 29.00

Penne pasta tossed sweet Florida gulf shrimp, zucchini and fresh pesto