

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

Manhattan Italiano

Made with single barrel Makers Mark 46, and Antica Formula Carpano sweet
Vermouth

Appetizers

Vellutata di Zucca 9.00

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

Victor's Seafood Bisque 12.00

made with shrimp, scallops, jumbo lump crab,

Mystic Oysters from Connecticut 3.50ea

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

Barstool Oysters on the half-shell 3.85ea

*A petite cocktail oyster from Rustico Bay, Prince Edward Islands, with a crisp
clean flavor that gives a brininess up front and a sweet finish.*

Reverse side for entrée

Tagliolini 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

Risotto Carbonara con Gamberetti 26.00

creamy Italian style rice with farm fresh egg, Pecorino Romano cheese, pancetta, sweet peas and sweet sautéed Florida rock shrimp

Braciòle alla Napoletana 22.00

*seasoned, rolled and tied steak, braised in a San Marzano tomato sauce, served over long fusilli pasta
*salad included in meal**

Stuffed Flounder 33.00

Broiled flounder stuffed with a lump crab imperial

Pesce Spada alla Griglia 28.00

freshly caught Atlantic swordfish, char-grilled to perfection, topped with arugula and drizzled with lemon infused extra virgin olive oil. served with grilled zucchini and roasted red pepper

Zitoni al Salsa Genovese 23.00

*short candle stick pasta tossed in a slow caramelized onion and veal sauce topped with Parmigiano cheese
*salad included in meal**

Fluke al Limone

27.00

Fresh Rhode Island fluke sautéed with lemon and caper

Tagliatelle con Ragù di Funghi 25.00

Long egg pasta tossed with a wild mushroom ragù and a touch of cream with Parmigiano

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