

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

Apple Cider Martini

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

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

Appetizers

Mozzarella di Buffalo con Prosciutto di Parma 20.00

Fresh buffalo mozzarella garnished with thin sliced prosciutto di Parma

Victor's Seafood Bisque 12.00

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.*

Mystic Oysters from Connecticut 3.50ea

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

Reverse side for entrée

**Please remember to make your Valentine's Day reservation we will be
open Monday 2/14/22 but closing 2/15/22**

Pasta di Chitarra alla Marea 34.00

*Long homemade guitar string cut 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*

Tagliatelle con Ragù di Funghi 25.00

Homemade long egg pasta with a wild mushroom ragù, a touch of cream and Parmigiano

Calamari Ripieni alla Mediterranea 22.00

*Fresh day boat calamari stuffed with olives, calamari, breadcrumbs, pecorino Romano, red chili
pepper and eggplant pan sautéed in a San Marzano tomato broth with spaghetti*

Stracotto di Manzo 25.00

*Braised prime rib of beef with Santa Cristina red wine and San Marzano
tomato served with Parmigiano mashed potatoes
*salad and single side dish included in meal**

Soffritto di Maiale alla Carifana 23.00

*A southern Italian classic braised pancetta and pork rib with Aglianico red wine,
spicy chili pepper and sweet red bell peppers in vinegar, served with toasted ciabatta bread*

Dover Sole alla Mandorle 48.00

*Fresh wild Dover sole roasted whole then fileted
and covered with an almond brown butter*

****Try our featured desserts-Cappuccino Tartufo, Limoncello Flute, and our
Coppa Mascarpone Fragola (A sponge cake base topped with mascarpone cream
studded with chocolate chips, topped with wild strawberries and strawberry)**