

Try a glass of Corte Bianca Organic **Rosé Franciacorta**
Aged 25 months, from Italy's Champagne district 18.00 glass or 75.00 bottle

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

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

Habanero Peach Mango Martini

Organic Habanero flavored Vodka with peach mango juice garnished with a fresh jalapeno
and mango twist

Appetizers

Victor's Maine Lobster Bisque 18.00

Made with fresh Maine lobster, roasted red pepper, celery, and a touch of cognac

Burrata Pugliese 20.00

Thin sliced Prosciutto di Parma with burrata cheese, drizzled with extra virgin olive oil and sea salt

Polpetta Romano alla Scarpetta 9.00

*A Roman style large meatball cooked in a San Marzano tomato
sauce served with toasted ciabatta bread*

Pizza Rustica 10.00

*A Neapolitan calzone baked in a pastry dough with ricotta, scamorza,
buffalo mozzarella, capicola, soppressata, mortadella and hard-boiled egg*

Insalata Cacio e Pepe 10.00

*Braised romaine extra virgin olive oil, lemon and Pecorino Romano crushed black
peppercorn dressing, shaved Parmigiano and an aged Massimo Bottura balsamic drizzle*

Bucatini al Forno con Burrata 20.00

*Long thick pasta with fresh diced local tomato and a hint red chili pepper
topped with burrata cheese baked in parchment paper*

Connecticut Blue Point Oysters 3.75

Connecticut Blue Point Oysters have a fresh, crisp, firm texture, with a sweet aftertaste

Reverse side for entrées

Kodiak Island Alaskan King Salmone alla Primavera 38.00

First-of-the-season, fresh, pan seared crispy skin wild Alaskan King Salmon with a fresh flavorful spring caponata (asparagus, scallion and morel wild mushrooms) served with a spring onion hollandaise sauce

Stracotto di Manzo 27.00

Braised prime rib of beef with Santa Cristina red wine and San Marzano tomato served with Parmigiano mashed potatoes

Gnocchi al Amalfitana 38.00

Homemade Amalfi lemon infused potato and ricotta gnocchi with shrimp and day boat sea scallops in an Amalfi lemon cream sauce

Strozzapreti alla Primavera 23.00

Short spiral homemade egg pasta tossed with fresh spring local asparagus, fresh California artichokes, scallion, spring peas and pancetta in pecorino Romano cream sauce

Involtini di Melanzane Siciliana 22.00

Garden fresh eggplant rollups with a San Marzano tomato sauce, mortadella, ricotta and scamorza cheese served with busiata pasta

Branzino alla Brace 35.00

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

2 Live Jumbo Soft Shell Crabs 39.00

First of the season, as you like them, pan sautéed crispy with lemon and butter or batter dipped and deep fried

Tagliolini alla Marea 36.00

Long thin 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

****Try our featured desserts-Wild Strawberry Tart, Sorrento lemon Drop, and our Coppa**Mascarpone Fragola (A sponge cake base topped with mascarpone cream studded with chocolate chips, topped with wild strawberries) Sorrento Lemon Drop (a lemon curd sponge cake layered with vanilla cream topped with a Sorrento lemon sauce and chopped pistachios**