

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

Sgroppino al Limone

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

Refreshing Watermelon Martini

Made with fresh watermelon and a hint of schnapps

Appetizers

Victor's Lobster Bisque 18.00

Victor's fresh Maine lobster bisque with a touch of Cognac

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

Tiella di Riso Patate e Cozze alla Pugliese 10.00

A classic summer appetizer from Puglia of baked rice, potato and fresh mussels on the ½ shell layered with a fresh summer sauce of chopped locally grown candy onion, garlic, tomato and herbs topped with herbed bread crumbs and pecorino Romano

Connecticut Blue Point Oysters 3.75

Connecticut Blue point oysters have a fresh, crisp, firm texture, with a sweet aftertaste

Reverse side for entrées

Scampí alla Brace 38.00

Grilled, wild caught off the Holland coast in the North Sea fresh Langostinos, served over arugula with Amalfi lemon, and extra virgin olive oil.

Scorfano in Zuppiera con Vongole e Cozze 32.00

Mediterranean Scorpion fish (a thick white flaky fish) in a lite San Marzano tomato stew with Falanghina white wine, and a hint of red chili, Gaeta olives, clams and mussels served with toasted ciabatta bread

Gnocchi alla da Paolino 24.00

Homemade potato and ricotta gnocchi in a ground pork shoulder and spicy sausage San Marzano tomato sauce with eggplant, basil, and cacciocavallo and Parmigiano cheese

Fluke al Limone 28.00

Fresh Rhode Island fluke sautéed with lemon and caper

Steak Frites con Rosti 35.00

Pan seared New York strip steak with fresh garden herbs and butter served with a Rosti (fried herbed potato hash brown)

Veal Saltimbocca alla Sorrentina 26.00

Pan sautéed veal escalope's topped with prosciutto, fresh mozzarella, and sage in a light bed of marinara sauce

Stuffed Flounder 34.00

Broiled flounder stuffed with a lump crab imperial

Strozzapreti al Gamberi e Zucchini con Pesto 27.00

Short twisted pasta with sweet Florida rock shrimp, locally grown zucchini and fresh pesto

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