

# 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

## **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*

## **Minestra di Zucchini e Gamberi 12.00**

*Summer zucchini soup with zucchini, potato, and blossoms, topped with  
a poached egg and gulf shrimp*

## **Fanny Bay Oyster 3.75**

*British Columbia oysters have a fresh, crisp, firm texture, with a sweet aftertaste*

## **Victor's Seafood Bisque 14.00**

## **Burrata Pugliese con Prosciutto 20.00**

*Fresh burrata from Puglia with sliced prosciutto di Parma*

## **Fiori di Zucchini Ripieni 9.00**

*Deep fried stuffed zucchini blossoms with ricotta and buffalo mozzarella*

**Reverse side for entrées**

Peperone Mediterranea 22.00

*Whole roasted garden sweet Marconi long peppers in a garden tomato sauce stuffed with eggplant, sweet heirloom cherry tomato, gaeta olives, anchovie, cacciocavallo cheese, pecorino Romano, bread and fresh basil*

Fusilli con Ragu di Funghi 26.00

*Homemade short twisted pasta in a wild mushroom ragu (chantarelles, maitake and champignon), pancetta, Parmigiano and a touch of cream*

Lasagna alla Bolognese 22.00

*The traditional original lasagna of Bologna with many layers of pasta, parmigiano cheese, béchamel sauce and Bolognese meat sauce*

Strozzapreti al Ragu di Brasato 25.00

*Homemade short twisted egg pasta tossed in a braised beef short rib ragu with Santa Cristina red wine and topped with Parmigiano*

Filetto in Crosta di Pasta Frolla 39.00

*Center-cut filet mignon topped with a wild mushroom pâté baked in a puff pastry and topped with a red wine reduction*

Alici al Spaghetti di Gragnano 28.00

*Fresh Mediterranean anchovies tossed with tomato, capers, red chili, Falanghina white wine, and Spaghetti di Gragnano (where Italy's finest artisan pasta is made) and baked in a pizza crust*

Grouper con Funghi 36.00

*fresh caught Florida Gulf coast grouper, sautéed with wild mushrooms and leeks and a touch of cream*

Millefoglie di Melanzane 22.00

*Baked layered garden eggplant, basil, ripe tomato, scamorza, Parmigiano, and buffalo mozzarella*

Tagliolini alla Marea 36.00

*Long and 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*