

(New) Try our lite and refreshing Amalfi coast Rose' San Salvatore \$15.00 a glass \$40.00 a bottle

Cynar Americano Manhattan

Makers Mark Bourbon with Cynar (Italian Artichoke liquor)

Blood Orange Buffalo Trace Negroni

With Buffalo Trace Bourbon, blood orange, Campari and a dash of antica formula vermouth

Blueberry Lemonade Smash Martini

Stoli blueberry vodka, limoncello, lemonade and smashed fresh blueberries

Sgroppino al Limone

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

Refreshing Watermelon Martini

Made with fresh watermelon and a hint of schnapps

Italian Old Fashion

Bulleit bourbon, bitters orange, Antica formula sweet vermouth and Luxardo maraschino cherries

Napoletano Martini

Made with Stoli orange vodka, Aperol, and a splash of Prosecco

Pomegranate Martini

Made with Vodka, Pama liquor, pom juice, and lime juice

Pineapple Slice Martini

Made with Malibu Pineapple Rum, pineapple juice and fresh lime juice

Mediterranean Martini

Ketel One cucumber vodka with fresh mint, local cucumber and lemon

Espresso Martini

Vanilla vodka, Kahlua, crème de cacao, and espresso

Appetizers

Fiori di Zucchini Ripieni 12.00

Deep fried stuffed zucchini blossoms with ricotta and buffalo mozzarella

Victor's Crab Bisque 14.00

Made with lump crab and a touch of cognac

Cozze Ubriache 14.00

*Sautéed "Drunken" New England mussels with garlic red chili
and white wine*

Anthony's Oysters Rockefeller 20.00

*Fresh shucked oysters in the half-shell, topped with sautéed spinach, bacon, a
touch of Anisette, then baked with Parmigiano*

*Salt Water Taffy Oysters from Cape May, NJ
on the ½ shell 3.75*

Reverse side for entrées

Timballo Abruzzese 24.00

Baked layered crespelle (Italian style crepe lasagna) with a San Marzano pork ragu, bechamel sauce, hard-boiled egg, scamorza cheese, peas and Parmigiano

Millefoglie di Melanzane 24.00

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

Strozzapreti alla da Paolino 25.00

Short twisted egg pasta in a ground spicy sausage San Marzano tomato sauce with garden fresh eggplant and burrata

Risotto alla Pescatore 42.00

Italian style creamy rice with scallops, lobster, and shrimp, reduced with a fresh crustacean broth

Lasagna di Pollo 28.00

Victor's own chicken lasagna layered with prosciutto, Parmigiano and a sage béchamel sauce

Halibut al "Acqua Pazza" 39.00

Fresh wild Alaskan Halibut pan sauteed in a "Crazy Water" of cherry tomato, olives, capers, red chili and Falanghina wine

Braciòle alla Napoletana 25.00

Seasoned, rolled and tied steak, braised in a San Marzano tomato sauce, served over short spiral pasta

Gnocchi al Salsa Vodka con Aragosta 39.00

Homemade potato and ricotta gnocchi in a vodka rosa sauce with fresh Maine lobster

Tagliolini alla Marea 39.00

Long homemade egg pasta with sweet Maine Lobster, Gulf shrimp, scallops, and fresh lump crab with fresh tomato and chili, then topped with a basil bread crumb

Anthony's Fish 'n' Chips 28.00

Fresh Massachusetts day-boat haddock, batter-dipped and deep fried served with homemade French fries