

### **Bubbly Selection**

**Try a single small bottle of LaMarca Prosecco 16.00**

**A full bottle of Torresella Prosecco 38.00**

**A bottle of Veuve Clicquot Rose' or Brut 150.00**

**Masi Campflorin 2018 \$20.00 or \$50 bottle (full bodied smooth and velvety)**

### **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)

### **Mediterranean Martini**

Stoli 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 Vodka with peach mango juice garnished with a fresh jalapeno and mango twist

### **Aperol Napoletano Martini**

Orange Stoli with Aperol and a spritz of prosecco with a slice of fresh orange

### **Apple Cider Martini**

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

### **Honey Bee Martini**

Barr Hill Gin infused with Juniper and raw honey garnished with a honey rim, lemon, and rosemary

### **Salted Caramel Martini**

Salted Caramel Stoli with Rum Chata and a caramel rim

### **The Grinch Martini**

Made with vodka, Midori, pineapple juice and fresh lime juice

## **Appetizers**

**Clam Casino Soup 14.00**

*With fresh clams, sweet pepper, peas, cream bacon and chopped scallion*

**Spaghetti al Burrata 18.00**

*Spaghetti with San Marzano tomato, basil, a hint of red chili and burrata cheese fresh from Puglia, Italy*

**Fresh floured and deep-fried smelts 12.00**

**Burrata Pugliese 20.00**

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

**Sauté di Vongole 15.00**

*Fresh Florida Venus clams sauteed with garlic and white wine*

**Stormy Bay Oysters from Cape May or Mystics from Connecticut 3.50 each**

**Reverse side for entrées**

Spaghetti alla Carbonara 22.00

*Spaghetti tossed with farm fresh egg, Pecorino Romano cheese, pancetta and sweet peas*

Dover Sole alla Mandorle 49.00

*Fresh wild caught Dover sole from the North Sea roasted whole then fileted and covered with an almond brown butter*

Lasagna Rustica alla Napoletana 22.00

*Lasagna layered with a pork and beef San Marzano tomato ragu, capicola, hard-boiled egg, peas, mini meatballs, cacciocavallo, ricotta and buffalo mozzarella cheeses*

Filetto al Rossini 48.00

*Filet mignon wrapped in prosciutto with a béchamel sauce and a black truffle au jus, topped with fresh black Italian winter truffles a top a homemade crouton*

Gnocchi con Ragu di Brasato 25.00

*Homemade potato and ricotta gnocchi tossed in a braised beef short rib ragu with Santa Cristina red wine and topped with Parmigiano*

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*

Garganelli con Gamberi, Zucchini e Pesto 27.00

*Short quill shaped pasta tossed with shrimp, zucchini and fresh pesto*

Haddock al Burro di Limone Amalfitana 26.00

*Fresh caught Massachusetts coast haddock, broiled and topped with a dollop of Amalfi lemon infused butter*

Veal Saltimbocca alla Sorentina 27.00

*Pan sautéed veal escalopes topped with prosciutto, fresh mozzarella, and sage in a light bed of marinara sauce*

Strozzapreti con Ragu di Funghi 26.00

*Homemade short twisted pasta tossed with wild mushrooms, pancetta, Parmigiano and a touch of cream*