



# Auguri Per La Festa Della Mamma! Happy Mother's Day!



(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 Bullet Negroni

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

## Rossini Cocktail

Prosecco with strawberry puree

## Sgroppino al Limone

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

## Italian Old Fashion

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

## Napoletano Martini

Made with Stolich vodka, Aperol, and a splash of Prosecco Prosecco with strawberry puree

## 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

### *Vignarola Romana con Uova 12.00*

A Roman spring time vegetable stew of fave beans, artichokes, peas, asparagus, snap peas and scallion topped with an egg and served with toasted ciabatta bread

### *Cozze Ubriache 14.00*

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

### *Victor's Seafood Bisque 16.00*

Made with shrimp, scallops, lump crab, and a touch of cognac

### *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

### *Pink Moon Oysters from P.E.I. Canada*

*on the 1/2 shell 3.75*

Reverse side for entrées

## *Filetto in Crosta di Pasta Frolla 52.00*

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

## *Devils Three 48.00*

Victor's famous broiled lobster, lump crab, and shrimp cakes

## *Scialatielli Limone al Amalfitana 46.00*

Amalfi coast lemon pasta in an Amalfi lemon sauce w/ olive, clams, mussels, scallops & shrimp

## *Pollo alla 'Victor' 25.00*

Lightly breaded chicken breast, rolled and stuffed with garden cherry tomatoes, spinach and onion, wrapped in pancetta, and topped with a spinach cream sauce

## *Zítoní al Salsa Genovese 25.00*

Classic Neapolitan dish of short candle stick pasta tossed in a slow caramelized onion and veal sauce with Parmigiano cheese

## *Strozzapreti al Ragu di Brasato 26.00*

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

## *Gnocchi al Salsa Vodka con Aragosta 39.00*

Homemade potato and ricotta gnocchi in a vodka rosa sauce with 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 26.00*

Massachusetts day-boat haddock, batter-dipped and deep fried with steak fries

## *Pesce in Pastella 48.00*

Batter dipped deep-fried lobster, shrimp and scallops with a spicy remoulade