



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 Stolli orange 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

Zitoni 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