

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)

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

Aperol Napoletano Martini

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

Honey Bee Martini

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

Apple Cider Martini

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

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

Frosty The Snowman

Rum, Peppermint Schnapps, Blue Curacao and Sprite rimmed with peppermint pieces

Sugar Cookie Martini

Made with Vanilla Vodka, Bailey's and Frangelico rimmed with sweet vanilla icing and sprinkles

Appetizers

Zuppa di Verza alla Milanese 13.00

A classic Milanese soup of braised pork belly, leeks, cannellini beans, potato and savoy cabbage served with toasted ciabatta bread

Lobster Martini 22.00

Fresh slowly sauteed Maine lobster in a spicy butter tossed with avocado and cilantro atop of arugula

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

Bisque di Funghi Selvatici 15.00

A rich and creamy wild mushroom bisque

Pinsa Romana 15.00

A Roman style pizza crust topped with smoked provolone, artichoke hearts and topped with mortadella

Vellutata di Zucca 12.00

Butternut squash soup topped with a dollop of mascarpone cheese and pancetta bits

Cozze Ubriache 14.00

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

Salt water taffy Oysters from Cape May NJ on the ½ shell 3.75

Reverse side for entrées

Scorfano in Zuppiera con Vongole e Cozze 38.00

Mediterranean Scorpion fish (a thick white flaky fish) in a San Marzano tomato stew with Gaeta olives, red chili, clams and mussels served with toasted ciabatta bread

Filetto alla Rossini 58.00

Filet mignon wrapped in prosciutto with a bechamel sauce and a white truffle au jus topped with sliced fresh white Italian truffles a top a homemade crouton

Zitoni al Salsa Genovese 25.00

Short candlestick pasta in a slow caramelized sweet cand onion and veal sauce with parmigiano cheese

Stuffed Flounder 34.00

Broiled stuffed flounder with lump crab imperial

Pollo alla Victor 25.00

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

Spaghetti al Nero di Seppie con Piselli 25.00

Fresh stewed Adriatic cuttlefish with the ink and white wine and peas tossed with spaghetti

Gnocchi con Ragu di Brasato 26.00

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

"Autumn Pasta" 24.00

Short spiral pasta tossed in a pecorino Romano, bechamel sauce with leeks, buttercup squash, pancetta, tri colored cauliflower and Romanesco with smoked mozzarella

Tagliolini alla Marea 38.00

Long homemade 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

Pesce Spada alla Griglia 32.00

Char- grilled fresh center cut Atlantic swordfish topped with arugula and drizzled with Amalfi lemon infused olive oil and served with grilled zucchini and roasted red pepper

Orecchiette al Gamberi con Pesto 28.00

Little ear shaped pasta with sweet Florida rock shrimp, zucchini and fresh pesto

Fusilli con Ragu di Funghi 27.00

Homemade short twisted egg pasta in a wild mushroom ragu with pancetta, Parmigiano and cream