

(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

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

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

Cozze Ubriache 14.00

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

Victor's Crab Bisque 14.00

Made with lump crab and a touch of cognac

Victor's Empanadas 15.00

Savory empanadas made from pastry dough with beef, raisins, and hard-boiled egg paired with side of Victor's sweet homemade barbeque sauce

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 ½ shell 3.75*

Reverse side for entrées

Branzino alla Brace 39.00

Fresh whole Mediterranean Seabass grilled and served whole or filleted, then drizzled with "Salvatore's" extra virgin olive oil

Fusilli alla da Paolino 25.00

Short cork screw pasta in a ground spicy sausage San Marzano tomato sauce with eggplant and buffalo mozzarella

Stuffed Flounder 34.00

Broiled flounder stuffed with a lump crab imperial

Gnocchi al Salsa Vodka con Aragosta 39.00

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

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

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 homemade steak fries

Pesce in Pastella 48.00

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