

Try a ½ bottle of Ferrari Champagne Rose' 50.00

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

Apple Cider Martini

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

Chocolate Strawberry Martini

Made with strawberry vodka, crème de cacao and a splash of cream

Kiss Me Quick Martini

Made with Chambord, vanilla vodka and a splash of pineapple juice

Love Potion #9

Made with gin, lemon juice and Pama Pomegranate liquor

Rossini Cocktail

Prosecco with strawberry sorbet

Appetizers

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

Polpetta Romano alla Scarpetta 13.00

A Roman style large meatball cooked in a San Marzano tomato sauce served with toasted ciabatta bread

Brodetto di Pesce alla Veneziana 16.00

A Venetian fish soup with cod, shrimp and julienne vegetables in a saffron seafood broth

Cozze Ubriache 14.00

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

Mystic oysters from Connecticut on the ½ shell 3.75

Reverse side for entrées

Halibut al "Acqua Pazza" 38.00

Fresh wild Canadian Halibut pan sauteed in a "Crazy Water" of cherry tomato, olives, capers, red chili and Falanghina wine

Filetto al Rossini 58.00

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

Count Sized Fried Oysters 28.00

Jumbo Louisiana oysters, lightly breaded, lightly fried, deliciously plump and juicy

Soffritto di Maiale alla Carifana 25.00

A southern Italian classic, braised pork rib and pancetta, Aglianico red wine, house cured red bell peppers in vinegar served with toasted ciabatta bread Italian

Spaghetti al Limone Amalfitana 39.00

Spaghetti tossed in an Italian Amalfi lemon cream sauce with Parmigiano, topped with seared day-boat sea scallops

Gnocchi al Salsa Vodka con Aragosta 39.00

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

Haddock al Burro di Limone Amalfitana 28.00

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

Strozzapreti alla da Paolino 25.00

Homemade short twisted egg pasta in a ground pork shoulder and spicy sausage San Marzano tomato sauce with eggplant and buffalo mozzarella

Pesce in Pastella 46.00

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

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

Bracirole alla Napoletana 23.00

Seasoned, rolled and tied steak, braised in a San Marzano tomato sauce, served over short spiral pasta

Orecchiette al Gamberi con Pesto 28.00

Little ear shaped pasta with sweet Florida gulf 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