

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

Chocolate Strawberry Martini

Strawberry Vodka, Crème di Cacao and a splash of cream

Easter Peep Martini

Made with Vodka, Midori, pineapple juice and fresh lime juice

Salted Caramel Martini

Salted Caramel Stoli with Rum Chata and a caramel rim

Tipsy Chick Martini

Stoli Vanilla, Strawberry Vodka and a splash of cranberry

Appetizers

Crema di Asparagi 12.00

*Cream of asparagus soup with potato and leek, topped with
homemade seasoned croutons*

Pinsa Romana 18.00

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

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*

Pizza Rustica 14.00

*A Neapolitan Easter calzone baked in a pastry dough with ricotta, scamorza,
buffalo mozzarella, capicola, soppressata, mortadella and hard-boiled egg*

Cozze Ubriache 14.00

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

Pink Moon oysters from P.E.I. on the ½ shell 3.75

Reverse side for entrées

Lasagna Pasquale 24.00

Layered egg lasagna with a béchamel sauce, Parmacotto (baked Parma ham), asparagus, sliced hard-boiled egg, ricotta, burrata cheese

Traditional Easter Ham Dinner 25.00

Sliced ham topped with a pineapple sauce. served with candied sweet potatoes and asparagus

2 Live Jumbo Soft Shell Crabs 49.00

*Fresh from the Outer Banks, pan sautéed crispy with lemon and butter **or** batter dipped and deep fried*

Gnocchi al Salsa Vodka con Aragosta 39.00

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

Spaghetti Carbonara alla Primavera 23.00

Spaghetti tossed with farm fresh egg, Pecorino Romano cheese, pancetta, asparagus, and sweet spring peas

Pesce in Pastella 48.00

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

Halibut al "Acqua Pazza" 38.00

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

Cannelloni alla Pescatore 38.00

Italian style crepes with shrimp, scallops and crab in a seafood cream 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

Fusilli con Ragu di Funghi 27.00

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

Orecchiette al Gamberi con Pesto 28.00

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