

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

April Showers Martini

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

Salted Caramel Martini

Salted Caramel Stoli with Rum Chata and a caramel rim

Mediterranean Martini

Stolichnaya Cucumber vodka with fresh mint, local cucumber and lemon

Appetizers

Fave e Porri alla MIMI 12.00

Fresh fave bean and leek soup with pancetta, a hint of red chili, and a poached egg

Crema di Asparagi 12.00

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

Burrata Pugliese con Prosciutto 22.00

*Thin sliced Prosciutto di Parma with burrata cheese,
drizzled with extra virgin olive oil and sea salt*

Polpetta Romano alla Scarpetta 13.00

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

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*

Cozze Ubrache 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

Mezzelune di Limone Al'Amalfitana 34.00

Homemade Pasta stuffed with Amalfi lemon ricotta tossed in an Amalfi lemon butter sauce with plump sweet mussels gulf shrimp and clams

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 smoked buffalo mozzarella

Gnocchi al Salsa Vodka con Aragosta 39.00

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

Lasagna alla Bolognese 24.00

The traditional original lasagna of Bologna with many layers of pasta, Parmigiano Reggiano cheese, a bechamel sauce and a slow 5-hour cooked Bolognese ragu

Pesce in Pastella 48.00

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

Fusilli con Ragu di Funghi 27.00

Homemade short twisted 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 gulf shrimp, zucchini and fresh pesto

Branzino alla Brace 39.00

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

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