

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*

New England Steamer Clam Chowder 14.00

Made with fresh shucked New England steamer clams

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 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

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

Steak Frites al Tartufo Nero con Rosti 39.00

Pan seared New York strip steak with Italian black truffle butter served with a rosti (fried herbed hash brown)

Lasagna Pasquale 24.00

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

Branzino alla Brace 39.00

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

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

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

Peperone Ripieno 24.00

Sweet bell peppers in a San Marzano tomato sauce stuffed with ground pork, beef, and Parmigiano

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

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

Garganelli con Ragu di Funghi 27.00

Homemade short quill shaped 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 golf shrimp, zucchini and fresh pesto