

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

Sgroppino al Limone

A refreshing Amalfi lemon drink with Amalfi lemon sorbet, citrus vodka and prosecco

Aperol Napoletano Martini

Orange Stoli with Aperol and a spritz of Prosecco with a slice of fresh orange

Strawberry Cosmopolitan

Strawberry vodka, triple sec and lime juice

Refreshing Watermelon Martini

Made with fresh watermelon and a hint of schnapps

Pineapple Slice Martini

Made with Malibu Pineapple Rum, pineapple juice and fresh lime juice

Mediterranean Martini

Stolichnaya Cucumber vodka with fresh mint, local cucumber and lemon

Appetizers

Minestra alla "Nonna Lucia" 12.00

a Summer peasant soup of 100% local garden fresh tomato, zucchini, celery, sweet pepper and sweet basil, Parmigiano cheese and a poached egg served with toasted ciabatta bread

Victor's Maine Lobster Bisque 18.00

Made with fresh Maine lobster, roasted red pepper, celery, and a touch of cognac

Burrata Pugliese 22.00

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

Bucatini al Forno con Burrata 18.00

*long thick pasta with fresh diced local tomato and a hint red chili pepper
topped with burrata cheese baked in parchment paper*

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

Great White oysters from Massachusetts on the ½ shell 3.75

Reverse side for entrées

Branzino alla Brace 38.00

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

Coniglio Fritto Toscana 29.00

Locally raised rabbit marinated in Amalfi lemon and rosemary dredged in flour and deep fried

The Eggplant That Wanted to be a Cannoli 23.00

Fresh eggplant rollups with A San Marzano tomato beef and pork ragu, mortadella, buffalo ricotta and scamorza cheese

Grilled 12 oz rib eye steak with skewered grilled shrimp 48.00

La Chateaubriand alla Anthony's 52.00

Roasted center cut sliced choice tenderloin served with herbed restuffed potato and grilled assorted vegetables

Gnocchi al Salsa Vodka con Aragosta 39.00

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

Stuffed Flounder 34.00

Broiled stuffed flounder with lump crab imperial

Tagliatelle al Ragu Modenese 25.00

Fresh long egg pasta in a slow cooked San Marzano tomato ragu of ground pork shoulder, mortadella and prosciutto finished with parmigiana Reggiano cheese and extra virgin olive oil

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

Garganelli con Ragu di Funghi 28.00

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 gulf shrimp, zucchini and fresh pesto