

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

Orange Creamsicle Martini

Vanilla Stoli, Orange Stoli, triple sec, cream, and orange juice

Raspberry Cosmo

Raspberry Vodka, triple sec, lime juice, and cranberry juice

Sgroppino al Limone

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

Aperol Napoletano Martini

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

Refreshing Watermelon Martini

Made with fresh watermelon, vodka, and a hint of schnapps

Green Tea-ni

Jameson Irish Whiskey, peach schnapps, sour mix and a splash of sprite

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

Burrata Pugliese 22.00

*Thin sliced Prosciutto di Parma with burrata cheese from Puglia, Italy,
drizzled with extra virgin olive oil and black truffle sea salt*

Minestra alla "Nonna Lucia" 12.00

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

Insalata di Panzanella 11.00

Garden tomato, cucumber, basil, red onion, and croutons, with Salvatore's extra-virgin olive oil from Italy

Fiori di Zucchini Ripieni 12.00

Deep fried stuffed zucchini blossoms with ricotta and buffalo mozzarella

Cozze Ubriache 14.00

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

Prosciutto e Melone 20.00

Fresh sliced prosciutto di Parma draped over cantaloupe

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*

Blue points from Connecticut on the ½ shell 3.75

Reverse side for entrées

2 Live Jumbo Soft Shell Crabs 40.00

Fresh from Maryland, pan sautéed crispy with lemon and butter or batter dipped and deep fried

Branzino alla Brace 39.00

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

Oops! I Dropped the Lasagna 23.00

A deconstructed lasagna with San Marzano tomato spicy sausage sauce with peas, eggplant, sopressata, hard-boiled egg, Parmigiano, ricotta and burrata cheese

Tagliatelle alla Fiorentino 24.00

Long egg pasta with chicken liver, gizzard and hearts in a porcini mushroom tomato sauce with pancetta, Vin Santo (Tuscan dessert wine,) and a touch of cream

Tonno al Bruschetta di Pomodori 36.00

Locally caught Bigeye bluefin tuna seared medium rare topped with diced garden grown sweet tomato, basil, fresh Amalfi lemon zest, extra virgin olive oil and a hint of red Calabrian chili

Peperone Mediterranea 22.00

Whole roasted garden sweet yellow Marconi long peppers in a garden tomato sauce stuffed with eggplant, sweet heirloom cherry tomato, gaeta olives, capers, cacciocavallo cheese, pecorino Romano, bread and fresh basil

Lumachine con Le Cozze 24.00

Small snail shaped pasta with fresh mussels (out of the shell) in a mussel broth with sweet cherry tomatoes, garlic, white wine topped with a pecorino Romano cheese drizzle

Strozzapreti con Ragu di Brasato 26.00

Homemade twisted egg pasta tossed in a HAND CHOPPED braised beef short rib ragu with Santa Cristina red wine and Parmigiano

Gnocchi al Salsa Vodka con Aragosta 39.00

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

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 28.00

Short twisted pasta in a wild mushroom ragu, with pancetta, Parmigiano, and cream