

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

Insalata di Panzanella 11.00

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

Prosciutto e Melone 20.00

Fresh sliced prosciutto di Parma draped over cantaloupe

Burrata Pugliese 22.00

*Sliced Prosciutto di Parma with burrata cheese from Puglia, Italy,
drizzled with extra virgin olive oil and Pugliese Sea salt*

Cozze Ubriache 14.00

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

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*

Boomamoto oysters from Massachusetts on the ½ shell 3.75

Reverse side for entrées

Tautog al "Acqua Pazza" 38.00

Fresh wild Rhode Island Tautog (flaky sweet white fish) pan sauteed in a "Crazy Water" of cherry tomato, olives, capers, red chili and Falanghina wine

Peperoni Ripieno 24.00

Garden fresh whole roasted red sweet bell peppers in a garden-fresh tomato sauce stuffed with a pork, beef, cheese and vegetable stuffing

Coda di Vaccinara Romano con Polenta 28.00

Braised fresh Roman style ox tail with garden tomato and Frascati white wine served with creamy polenta

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

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 28.00

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

Garganelli al Gamberi con Pesto 28.00

Short quill shaped pasta with sweet Florida gulf shrimp, zucchini and fresh pesto