



# "Romanza"



Try a 1/2 bottle of Ferrari Champagne Rose' 50.00

## Chocolate Strawberry Martini

*Made with Smirnoff strawberry vodka and Bailey's chocolate Irish cream*

## Italian Old Fashion

*Bullit bourbon, bitters, orange, Antica formula sweet vermouth and Luxardo maraschino cherries*

## Sweetheart Martini

*Made with Stoli raspberry vodka, peach schnapps, grenadine, cranberry juice, pineapple juice, and topped with whipped cream*

## Love Potion #9

*Made with Stoli vanilla vodka, Chambord, and pineapple juice*

## Cupid's Kiss

*Made with Vodka, pama liquor, pom juice, lime, and topped with a sweet gummy heart*

## Eagles Martini

*Made with vodka, Midori, pineapple juice and fresh lime juice*

## Salted Caramel Martini

*Made with caramel vodka, Rumchata, and a caramel swirl*

## Espresso Martini

*Vanilla Vodka, Kahlua, crème de cacao, and espresso  
Give it a seasonal twist with Peppermint Bark Liquor!*

## Apps

**Victor's Wild Alaskan King Crab Bisque 21.00**

*Made with wild Alaskan king crab, roasted red pepper, celery, and a touch of cognac*

**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*

**Tartar di Tonno 22.00**

*Fresh diced raw Big Eye tuna with sea salt, Amalfi coast lemon zest, Calabrian chili powder with burrata Pugliese*

**Polpetta Romano alla Scarpetta 12.00**

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

**Burrata Pugliese 24.00**

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

**Cozze Ubriache 14.00**

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

**Naked Salt Oysters from Cape May NJ 3.75ea.**

**Entrees on reverse side**



# Entrees

## **Cannelloni alla Pescatore 39.00**

*Baked Italian style crepes with shrimp, scallops in a crustacean cream sauce*

## **Filetto al Rossini 59.00**

*Filet mignon wrapped in prosciutto with a béchamel sauce and a black truffle au jus, topped with fresh black Italian winter truffles atop a homemade crouton*

## **Branzino alla Brace 42.00**

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

## **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*

## **Strozzapreti con Ragù di Brasato 26.00**

*Homemade short twisted pasta tossed in a braised beef short rib ragù with Santa Cristina red wine and topped with Parmigiano*

## **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*

## **Filetto in Crosta di Pasta Frolla 52.00**

*Center-cut filet mignon topped with a wild mushroom pâté baked in a puff pastry and topped with a red wine reduction*

## **Mezzelune Amalfitana con Gamberetti 32.00**

*Homemade stuffed Amalfi lemon ricotta pasta in an Amalfi lemon cream sauce with sweet Florida rock shrimp*

## **Osso Buco con Risotto alla Milanese 45.00**

*A classically prepared braised, tender veal shank with tomato and white wine, served over a saffron Parmigiano risotto*

## **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*

## **Orecchiette al Gamberi con Pesto 29.00**

*Little ear shaped pasta with sweet gulf shrimp, zucchini and fresh pesto*

## **Fusilli con Ragù di Funghi 29.00**

*Homemade twisted egg pasta in a wild mushroom ragù (chantarelles, maitake and champignon), pancetta, Parmigiano and a touch of cream*

## **Veal Saltimbocca alla Sorrentina 29.00**

*Pan sautéed veal escalope's topped with prosciutto, fresh mozzarella, and sage in a light bed of marinara sauce*

