

(New) Try our lite and refreshing Amalfi coast Rose' San Salvatore \$15.00 a glass \$40.00 a bottle

Cynar Americano Manhattan

Makers Mark Bourbon with Cynar (Italian Artichoke liquor)

Blood Orange Bullet Negroni

With Bullet Bourbon, blood orange, Campari and a dash of antica formula vermouth

Italian Old Fashion

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

Napoletano Martini

Made with Stolichka orange vodka, Aperol, and a splash of Prosecco

Pomegranate Martini

Made with Vodka, Pama liquor, pom juice, and lime juice

Pineapple Slice Martini

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

Mediterranean Martini

Ketel One cucumber vodka with fresh mint, local cucumber and lemon

Espresso Martini

Vanilla vodka, Kahlua, crème de cacao, and espresso

Appetizers

Cozze Ubriache 14.00

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

Burrata Pugliese 24.00

Thin sliced Prosciutto di Parma with burrata cheese, drizzled with EV olive oil and sea salt

Victor's Empanadas 15.00

Savory empanadas made from pastry dough with beef, raisins, and hard-boiled egg paired with side of Victor's sweet homemade barbeque sauce

Zuppa di Broccoli e Formaggio 12.00

Creamy broccoli and cheddar cheese soup topped with homemade seasoned croutons and roasted broccoli florets

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

Pink Moon Oysters from P.E.I. Canada on the 1/2 shell 3.75

Reverse side for entrées

Monkfish on a Hike in the Mountains 29.00

Fresh caught Rhode Island monkfish medallions sautéed with pancetta and wild mushrooms with white wine and a hint of cream

Strozzapreti alla da Paolino 25.00

Short twisted egg pasta in a ground spicy sausage San Marzano tomato sauce with garden fresh eggplant and burrata

Pollo Cordon Bleu 25.00

Lightly breaded chicken breast, rolled and stuffed with ham, provolone cheese, and topped with a creamy Parmigiano béchamel sauce

Bracirole alla Napoletana 23.00

Seasoned, rolled and tied steak, braised in a San Marzano tomato sauce, served over long spiral pasta

Spaghetti al Limone Amalfitana 46.00

Spaghetti in an Amalfi lemon cream sauce with Parmigiano, topped with seared day-boat sea scallops

Gnocchi al Salsa Vodka con Aragosta 39.00

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

Tagliolini alla Marea 39.00

Long homemade egg pasta with sweet Maine Lobster, Gulf shrimp, scallops, and fresh lump crab with fresh tomato and chili, then topped with a basil bread crumb

Anthony's Fish 'n' Chips 26.00

Fresh Massachusetts day-boat haddock, batter-dipped and deep fried served with homemade steak fries

Pesce in Pastella 48.00

Batter dipped deep-fried lobster, shrimp and scallops with a spicy remoulade