

(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 Stolich 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

*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 ½ shell 3.75*

**Reverse side for entrées**

## *Halibut al "Acqua Pazza" 38.00*

*Fresh wild Atlantic Halibut pan sauteed in a "Crazy Water" of cherry tomato., olives, capers, red chili and Falanghina wine*

## *Veal alla Scallopinì 30.00*

*Thinly pounded veal sautéed with sweet peppers, onion and mushrooms in a light tomato sauce served over angel hair pasta*

## *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*

## *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*

## *Pollo Picante 26.00*

*Chicken braised then slowly cooked in a thin red sauce with sautéed onion, sweet pepper, carrot, and jalapeno pepper served with white rice and white cannelloni beans*

## *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*