

(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 Bulleit Negroni

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

Sgroppino al Limone

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

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

Vignarola Romana con Uova 12.00

A Roman spring time vegetable stew of fave beans, artichokes, peas, asparagus, snap peas, pancetta and scallion topped with an egg served with toasted ciabatta bread

Cozze Ubriache 14.00

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

Victor's Seafood Bisque 16.00

Made with shrimp, scallops, lump crab, 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

*Pink Moon Oysters from P.E.I. Canada
on the ½ shell 3.75*

Reverse side for entrées

Filetto in Crosta di Pasta Frolla 48.00

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

Devils Three 44.00

Victor's famous broiled lobster, lump crab, and shrimp cakes

Mezzelune Amalfitana con Gamberetti 34.00

Homemade half-moon stuffed Amalfi lemon ricotta pasta in an Amalfi lemon cream sauce with sweet Florida Gulf shrimp

Haddock al Burro di Limone Amalfitana 29.00

Fresh caught Massachusetts coast haddock, broiled and topped with a dollop of Amalfi lemon infused butter

Ravioli alla Carbonara Primavera 24.00

Homemade stuffed pasta with egg, pecorino Romano and pancetta in an egg cheese sauce with peas and asparagus

Victor's Louisiana Style Ribs 29.00

Fresh braised pork spare ribs seasoned with Victor's own special blend of spices, sautéed bell pepper, sweet onion, and San Marzano tomato served with white rice and black beans and Victor's famous potato salad

Gnocchi al Salsa Vodka con Aragosta 39.00

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

Mezze Rigatoni all'Amatriciana 23.00

Short pasta in a San Marzano tomato sauce with guanciale (crispy fried pork jowl), Frascati white wine, red chili pepper and Pecorino Romano cheese

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

Cannelloni alla Toscana 25.00

Florentine style baked Italian style crepes filled with ricotta, buffalo mozzarella, and fresh spinach topped with a rosa sauce and Parmigiano

Strozzapreti al Gamberi con Pesto 29.00

Short twisted pasta with sweet Florida rock, garden fresh zucchini and fresh pesto