

(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 Buffalo Trace Negroni

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

Blueberry Lemonade Smash Martini

Stoli blueberry vodka, limoncello, lemonade and smashed fresh blueberries

Sgroppino al Limone

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

Refreshing Watermelon Martini

Made with fresh watermelon and a hint of schnapps

Italian Old Fashion

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

Napoletano Martini

Made with Stoli 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

Polpetta Romano alla Scarpetta 14.00

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

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

New England Steamer Clam Chowder 16.00

Made with fresh shucked New England steamer clams

Pink Moon Oysters from P.E.I. Canada

on the ½ shell 3.75

Reverse side for entrées

Spaghetti al Limone Amalfitana 46.00

Spaghetti tossed in an Amalfi lemon cream sauce with Parmigiano, topped with sweet seared day boat scallops

Gnocchi al Salsa Vodka con Aragosta 39.00

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

Florida Grouper al "Acqua Pazza" 39.00

Pan seared fresh Gulf of Mexico Florida black grouper filet, pan sautéed with sweet cherry tomatoes, hint of red chili, olives, capers and Falanghina

Braciòle alla Napoletana 25.00

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

2 Live Jumbo Soft Shell Crabs 46.00

Fresh, as you like, pan sautéed crispy with lemon and butter **or** batter dipped and deep fried

Zitoni al Salsa Genovese 25.00

Classic Neapolitan dish of short candle stick pasta tossed in a slow caramelized onion and veal sauce with Parmigiano cheese

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

Mezzelune alla Gricia Primavera Romano 24.00

Homemade half-moon stuffed pasta with Italian sheep's milk ricotta from Rome, cracked black peppercorns, and Pecorino Romano, tossed with asparagus, spring onion, peas and guanciale (cured pig jowl) with Pecorino Romano cheese

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

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

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

Garganelli al Gamberi con Pesto 29.00

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

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