

**(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**

***Vignarola Romana con Uova 12.00***

*A Roman spring time vegetable stew of fave beans, artichokes, peas, asparagus, 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*

***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.J. on the 1/2 shell 3.75***

**Reverse side for entrées**

*2 Live Jumbo Soft Shell Crabs 48.00*

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

*Mezzelune Amalfitana 46.00*

*Homemade half-moon stuffed Amalfi lemon ricotta pasta in an Amalfi lemon  
cream sauce with sweet Florida Gulf shrimp and day boat scallops*

*Branzino alla Brace 39.00*

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

*Gnocchi al Salsa Vodka con Aragosta 39.00*

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

*Mezze Rigatoni al'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*

*Garganelli con Ragu di Funghi 29.00*

*Short quill shaped pasta in a wild mushroom ragu (morels, maitake and  
champignon), pancetta, Parmigiano and a touch of cream*

*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*