

(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

Victor's Seafood Bisque 17.00

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

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

The Eggplant That Wanted to be a Cannoli 24.00

Fresh eggplant rollups with A San Marzano tomato sauce, mortadella, ricotta and buffalo mozzarella

Halibut al "Acqua Pazza" 39.00

Fresh wild Alaskan Halibut pan sauteed in a "Crazy Water" of fresh tomato, olives, capers, red chili and Falanghina wine

Strozzapreti al Ragu di Brasato 26.00

Homemade short twisted egg pasta tossed in a **hand chopped** braised beef short rib ragu with Santa Cristina red wine and topped with Parmigiano

Tagliatelle alla Neptune Alfredo 44.00

Lobster, scallops, and shrimp slow cooked in alfredo sauce then tossed with thin egg pasta

Cannelloni al Pescatore 40.00

Baked homemade Italian style crepes stuffed with mushroom and fresh Maine lobster, gulf shrimp, day boat scallop, flambéed with cognac topped with a crustacean béchamel sauce

Gnocchi al Salsa Vodka con Aragosta 39.00

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

Veal Saltimbocca alla Sorrentina 29.00

Pan sautéed veal escalope's topped with prosciutto, fresh mozzarella, and sage in a light bed of marinara sauce

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 al Gamberetti con Pesto 29.00

Homemade short quill shaped pasta tossed sweet Florida rock shrimp, zucchini and fresh pesto