

**(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*

***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**

*Coniglio Fritto Toscana 29.00*

Locally raised rabbit marinated in Amalfi lemon and rosemary dredged in flour and deep fried

*Kodiak Island Alaskan King Salmone Con Salsa Estive 44.00*

First-of-the-season, fresh, pan seared crispy skin wild Alaskan King Salmon with a fresh flavorful Salsa of mango, avocado, jalapeno, cucumber, corn and scallion

*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

*Mezzelune Amalfitana con Gamberetti 34.00*

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

*The Eggplant That Wanted to be a Cannoli 24.00*

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

*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

*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

*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 28.00*

Fresh Massachusetts day-boat haddock, batter-dipped and deep fried served with French fries

*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