

(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

Fiori di Zucchini Ripieni 12.00

Deep fried stuffed zucchini blossoms with ricotta and buffalo mozzarella

Victor's Crab Bisque 14.00

Made with lump crab and a touch of cognac

Insalata di Panzanella 10.00

Garden fresh diced tomato, cucumber, basil, red onion, and croutons, drizzled with Salvatore's extra-virgin olive oil from Italy

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

***Salt Water Taffy Oysters from Cape May, NJ
on the 1/2 shell 3.75***

Reverse side for entrées

Filetto al Rossini 59.00

Filet mignon wrapped in prosciutto with a béchamel sauce and a black truffle au jus, topped with fresh black Italian winter truffles a top a homemade crouton

Pesce Spada alla Griglia 32.00

Freshly caught center cut local Atlantic swordfish, char-grilled, topped with arugula and drizzled with Amalfi lemon infused extra virgin olive oil, served with grilled zucchini, and roasted red pepper

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 fresh Maine lobster

Tagliatelle 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 homemade French fries

Garganelli al Gamberi con Pesto 29.00

Homemade quill shaped pasta tossed with Gulf shrimp and fresh pesto