

### **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, Fama 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**

### ***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*

### ***Fiori di Zucchini Ripieni 12.00***

*Deep fried stuffed zucchini blossoms with ricotta and buffalo mozzarella*

### ***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 ½ 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*

## *Strozzapreti alla da Paolino 25.00*

*Short twisted egg pasta in a ground spicy sausage San Marzano tomato sauce with garden fresh eggplant and burrata*

## *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*

## *Pollo alla 'Victor' 26.00*

*Lightly breaded chicken breast, rolled and stuffed with garden cherry tomatoes, spinach and onion, wrapped in pancetta, and topped with a spinach cream sauce*

## *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*