

### **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**

### ***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*

### ***Victor's Seafood Bisque* 16.00**

*Made with sweet Florida rock shrimp, fresh Maryland lump crab, and a touch of cognac*

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

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

### ***Burrata Pugliese con Mortadella* 24.00**

*Fresh burrata from Puglia over sliced mortadella topped with pistachio crumbles*

### ***Prosciutto e Melone* 22.00**

*Fresh sliced prosciutto di Parma draped over cantaloupe*

### ***Arancini Siciliano* 12.00**

*Deep fried breaded rice ball with a meat ragu, peas, and mozzarella center*

### ***Cozze Ubrache* 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*

## ***Connecticut Blue Point Oysters on the ½ shell* 3.75**

**Reverse side for entrées**

## *Pesce Spada alla Griglia 32.00*

Freshly caught center cut 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

## *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

## *Maccheroni alla da Paolino 25.00*

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

## *Mezzelune di Cacio Pepe con Aragosta 39.00*

Homemade Half-moon stuffed with Italian sheep's milk ricotta from Rome, cracked black peppercorns and burrata on a bed of Parmigiano cream sauce topped with sautéed fresh sweet Maine lobster

## *Timballo di Zucchini alla Nerano 24.00*

A baked multi layered dome of Crespelle (Italian style crepes), grilled garden zucchini, fresh basil, mortadella, ricotta, Parmigiano and Provolone del Monaco cheeses and bechamel sauce

## *Millefoglie di Melanzane 24.00*

Baked layered garden eggplant, basil, ripe tomato, scamorza, Parmigiano, and buffalo mozzarella

## *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

## *Fusilli con Ragu di Funghi 29.00*

Short spiral pasta in a wild mushroom ragu (Lobster, chantarelles, maitake and champignon), pancetta, Parmigiano and a touch of cream

## *Gnocchi al Salsa Vodka con Aragosta 39.00*

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

## *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 day-boat haddock, batter-dipped and deep fried served with homemade French fries