

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

Burrata Pugliese con Mortadella 24.00

Fresh burrata from Puglia over sliced mortadella topped with pistachio crumbles

Fiori di Zucchini Ripieni 12.00

Deep fried stuffed zucchini blossoms with ricotta and buffalo mozzarella

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 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

Connecticut Blue Point Oysters on the ½ shell 3.75

Reverse side for entrées

Branzino alla Brace 39.00

Fresh whole Mediterranean Seabass grilled and served whole or filleted, then drizzled with "Salvatore's" extra virgin olive oil

Timballo di Zucchini al' Amalfitana 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

Panzerotti alla "SaSa" 25.00

Homemade stuffed pasta with ricotta, Parmigiano and buffalo mozzarella tossed with Salvatore's garden fresh eggplant and sweet cherry tomato sauce with basil and Parmigiano

Peperoni Ripieno 25.00

Garden fresh whole roasted yellow and red sweet bell peppers in a garden-fresh tomatosauce stuffed with a pork, beef, cheese and vegetable stuffing

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

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