

Try our lite and refreshing Tuscan coastal Rose' Centine Castello Banfi \$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

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

Insalata di Panzanella 10.00

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

Crema di Peperone con Maize 18.00

Cream of garden fresh roasted red pepper soup topped with grilled local corn and fresh lump crab

Frittata al Abruzzese 15.00

Fresh baked farm egg with Parmigiano, sauteed chicken livers, gizzards and hearts

Peperone Mediterranea 15.00

Whole roasted garden sweet yellow Toro long pepper in a garden tomato sauce stuffed with, sweet cherry tomato, Gaeta olives, anchovy, ricotta, Parmigiano, bread and fresh basil

Polpetta Romano alla Scarpetta 14.00

A Roman style large meatball cooked in a San Marzano tomato sauce served with toasted ciabatta bread

Prosciutto e Melone 22.00

Fresh sliced prosciutto di Parma draped over cantaloupe

Carpaccio di Polipo 20.00

Thin sliced Mediterranean octopus drizzled with Amalfi lemon infused extra virgin olive oil and arugula

Fiori di Zucchini Ripieni 12.00

Deep fried stuffed zucchini blossoms with ricotta and buffalo mozzarella

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

Salt Water Taffy Oysters from Cape May on the ½ shell 3.75

Reverse side for entrées

Tautog al "Acqua Pazza" 39.00

Fresh wild Jersey Tautog (flaky sweet white fish) pan sauteed in a "Crazy Water" of sweet cherry tomato, olives, capers, red chili and Falanghina wine

Stuffed Flounder 38.00

Broiled flounder stuffed with a lump crab imperial

2 Live Jumbo Soft Shell Crabs 44.00

Fresh, as you like them, pan sautéed crispy with lemon butter or batter dipped and deep fried

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

Mezze Rigatoni al'Amatriciana 24.00

Short pasta in a San Marzano tomato sauce with guanciale (crispy fried pork jowl), Frascati white wine, red chili pepper and Pecorino Romano cheese

Millefoglie di Lasagna alla Verdure 25.00

Multi-layered vegetable lasagna with fresh local garden-fresh vegetables, ricotta, Parmigiano and scamorza cheese, and a tomato basil sauce

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

Fluke al Limone 32.00

Fresh Jersey fluke sautéed with lemon and caper

Strozzapreti alla da Paolino 25.00

Short pasta in a spicy sausage garden tomato sauce with fresh eggplant and buffalo mozzarella

Spaghetti con la Pummerola 21.00

Classic Neapolitan summer dish with spaghetti di Gragnano in a garden tomato sauce with garlic, basil and red chili and Pecorino Romano

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