

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)

Blueberry Cobbler Martini

Stoli blueberry vodka, RumChata, Frangelico, and cream topped with whip cream, graham crackers, and fresh blueberries

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

Caramel Apple Martini

Smirnoff Salted Caramel Vodka, Butterscotch Schnapps, Local Apple Cider and a caramel drizzle

Pomegranate Martini

Made with Titos Vodka, Fama liquor, pom juice, and lime juice

Pumpkin Pie Martini

Stoli Vanilla Vodka, pumpkin liquor. Topped with whipped cream and nutmeg

Espresso Martini

Stoli 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

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

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

Baked fresh shucked oysters in the half-shell, with sautéed spinach, bacon, anisette and Parmigiano

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

Reverse side for entrées

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*

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*

Peperoni Ripieno 25.00

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

Capesante al Stile Autunno 44.00

*Fresh pan-seared jumbo sea scallops on a sauté of arugula, pancetta and a variety
of wild mushroom, topped with fried leeks*

Millefoglie di Melanzane 24.00

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

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*

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*

Penne con Ragu di Funghi 29.00

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