

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)*

**Sicilian Negroni**

*Angel Envy Bourbon, Sicilian blood orange, Antica formula sweet vermouth and a hint of Campari*

**Manhattan Italiano**

*Single barrel Makers Mark 46, and Antica Formula Carpano sweet vermouth and Amarena cherry's*

**Egg Nog**

*Traditional Egg Nog made with cream, rum, brandy and whiskey topped with whipped cream and nutmeg*

**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*

**Candy Cane Martini**

*Stoli Vanilla vodka, Peppermint bark liquor, and cream*

**Pomegranate Martini**

*Made with Titos Vodka, Pama liquor, pom juice, and lime juice*

**Holiday Spritzer**

*Cranberry juice, orange juice, topped off with prosecco*

**Purple Rain Martini**

*Empress Gin (8 botanical and sweet pea blossom), prosecco, elderberry liquor, splash of grapefruit+*

**Espresso Martini**

*Stoli Vanilla vodka, Kahlua, crème de cacao, and espresso.*

*Looking to make your spirits bright? Give it a seasonal twist with Peppermint Bark Liquor!*

**Chocolate Peanut butter Martini**

*Made with peanut butter screwball whiskey, chocolate liquor and cream*

**Appetizers**

***Cozze Ubriache 14.00***

*Sautéed "Drunken" New England mussels with garlic red chili and white wine*

***Victor's Seafood Bisque 18.00***

*Made with shrimp, scallops, lump crab, and a touch of cognac*

***Fried Smelts 14.00***

*Lightly floured, deep-fried smelts, served with marinara*

***Baccala Fritto 14.00***

*Lightly floured, deep fried Norwegian salt cod, served with marinara*

***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*

***Mortadella e Burrata 22.00***

*Thin sliced mortadella with burrata Pugliese sprinkled with crushed pistachio nuts*

***Acadian Pearl Oysters from Prince Edward Island, Canada on the ½ shell 3.75***

**Reverse side for entrées**

*Take home the wonderful Italian extra virgin olive oil*

*we use here at Anthony's. Grown and produced in Italy*

*Ciccio's Olives EVO \$29.00 750 ml or \$75.00 3 lt (ask your server)*

### *Filetto al Rossini 62.00*

*Filet mignon wrapped in prosciutto with a béchamel sauce and a black truffle au jus, topped with fresh black Italian winter truffles atop a homemade crouton*

### *Filetti Piemontese al Balsamico 55.00*

*Twin Italian Piemontese beef filet mignons pan seared with Massimo Bottura's 20-year aged balsamic vinegar over Parmigiano mashed potatoes with shaved Parmigiano*

### *Stuffed Flounder 44.00*

*Fresh caught broiled flounder stuffed with a lump crab imperial*

### *Lasagna di Pollo 28.00*

*Victor's own chicken lasagna layered with prosciutto, Parmigiano and a sage béchamel sauce*

### *Sardine in Padella 28.00*

*Mediterranean sardine filets coated with a pecorino Romano cheese, red chili and caper bread crumb and panfried over arugula with lemon*

### *Veal Saltimbocca alla Sorrentina 32.00*

*Sautéed veal escalope's topped with prosciutto, fresh mozzarella and sage with marinara*

### *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*

### *Garganelli con Ragu di Funghi 29.00*

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

### *Anthony's Fish 'n' Chips 28.00*

*Fresh day-boat haddock, batter-dipped, deep fried served with homemade steak fries*