

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

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 Snickerdoodle Martini

Stoli Vanilla vodka, RumChata, Salted Caramel vodka, and cream

Pomegranate Martini

Made with Tito's Vodka, Pama liquor, pom juice, and lime juice

Citrus 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.

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

Polpetta Romano alla Scarpetta 14.00

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

Brodetto di Pesce alla Veneziana 18.00

A Venetian fish soup with cod, shrimp and julienne vegetables in a saffron seafood broth

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

Le Petit Barachois Oysters from Prince Edward Island, Canada on the 1/2 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)

Osso Buco con Risotto alla Milanese 48.00

A Milanese classic braised, tender veal shank with tomato and white wine, served over a saffron Parmigiano risotto

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

Dover Sole alla Mandorle 59.00

Fresh wild Dover sole roasted whole then fileted and covered with an almond brown butter

Lasagna di Pollo 28.00

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

Soffritto di Maiale alla Carifana 26.00

A southern Italian classic, braised pork rib and pancetta, Aglianico red wine, house cured red bell peppers in vinegar served with toasted ciabatta bread

Cannelloni Cordon Bleu 28.00

Baked cannelloni in Italian style crepes with ham, chicken, spinach and ricotta with a bechamel sauce and Parmigiano

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

Stuffed Flounder 44.00

Fresh caught broiled flounder stuffed with a lump crab imperial

Filetto di Maiale al Vin Santo 29.00

char-grilled medium, sliced pork tenderloin, marinated with Vin Santo (Tuscan dessert wine) served with creamy puree of mashed potato and sauteed garden spinach

Capesante al Stile di Bosco 59.00

Fresh pan-seared jumbo day boat sea scallops on a sauté of arugula, pancetta and wild mushrooms topped with fried leeks

Cotoletta alla Bolognese 32.00

Breaded and pounded veal cutlet on a bed of 18-month Parmigiano fondue topped with thin sliced mortadella and thin shavings of Parmigiano Reggiano

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

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 45.00

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

Pesce in Pastella 50.00

Batter dipped and deep-fried fresh Maine lobster, shrimp, and jumbo scallops