



# Buona Pasqua! Happy Easter!



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

**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 Stolli orange vodka, Aperol, and a splash of Prosecco*

**Spring Fling Martini**

*Malibu Pineapple Rum, Pineapple juice, and a splash of lime*

**Peep-tini Martini**

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

**Easter Spritzer**

*Made with muddled Luxardo cherries, limoncello, and a splash of prosecco*

**Gin and Hoppin 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.*

**Reese's Peanut Butter Martini**

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

**Jelly Beany Martini**

*Smirnoff Strawberry Vodka, Simple Syrup, splash of lime, and fresh muddled Kiwi*

## Appetizers

*Cozze Ubriache 14.00*

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

*Mortadella e Burrata 22.00*

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

*Victor's Seafood Bisque 20.00*

*With lump crab, scallops and shrimp, roasted red pepper, celery, and a touch of cognac*

*Pizza Rustica 16.00*

*A Neapolitan Easter calzone baked in a pastry dough with ricotta, scamorza, buffalo mozzarella, capicola, Genoa salami, soppressata, mortadella and hard-boiled egg*

*Fave e Porri alla "MIMI" 15.00*

*Fresh fava bean and leek soup with pancetta, a hint of red chili, and a poached egg*

*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*

*Saltwater Taffy Oysters from Cape May NJ. on the ½ shell 3.75*

Reverse side for entrées





## Cosciotto d' Agnello Pasquale 38.00

*A traditional Italian Easter roasted leg of lamb*

## Traditional Easter Ham Dinner 30.00

*Sliced ham topped with a pineapple sauce and served with candied sweet potatoes and asparagus*

### *Pollo alla 'Victor' 30.00*

*Lightly breaded chicken breast, rolled and stuffed with garden cherry tomatoes, spinach and onion, wrapped in pancetta, and topped with a spinach cream sauce*

### *Cotoletta alla Bolognese 35.00*

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

### *Petto di Vitello Farcito 34.00*

*Roasted Fresh stuffed veal breast with sausage, spinach, egg and Parmigiano cheese*

### *Filetto al Rossini 66.00*

*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*

### *Pollo alla Milanese 34.00*

*Two thinly pounded and breaded pan-fried chicken cutlets served with an arugula and tomato salad with lemon and extra virgin olive oil topped with Parmigiano shavings*

### *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*

### *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 55.00*

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

### *Anthony's Fish 'n' Chips 29.00*

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

### *Strozzapreti al Ragu di Brasato 29.00*

*Homemade short twisted egg pasta tossed in a **hand chopped** braised beef short rib ragu with Santa Cristina red wine and topped with Parmigiano*

### *Monkfish on a Hike in the Mountains 33.00*

*Fresh locally caught Rhode Island monkfish medallions sautéed with pancetta, wild mushrooms, fresh asparagus with white wine and a hint of cream*

