

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 Stoli orange vodka, Aperol, and a splash of Prosecco

Pineapple Martini

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

Pomegranate Martini

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

Citrus Spritzer

Limoncello, Amarena cherry's, topped off with prosecco

Purple Rain Martini

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

Refreshing Watermelon Martini

Made with fresh watermelon and a hint of schnapps and vodka

Lemon Blueberry Smash Martini

Stoli Blueberry Vodka, Limoncello, fresh muddled blueberries, and lemonade

Strawberry Kiwi Martini

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

Mediterranean Martini

Stoli Cucumber Mint Vodka, muddled with lemon, mint, and cucumbers

Espresso Martini

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

For your choice of Bourbon tonight, limited amount only Buffalo Trace Bourbon

Appetizers

Cozze Ubriache 14.00

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

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

Fave e Porri alla "MIMI" 16.00

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

Gaia Oysters from Prince Edward Island 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)

2 Live Jumbo Soft Shell Crabs 51.00

*Fresh Jersey shore soft shells, as you like them, pan sautéed crispy with lemon and butter
or batter dipped and deep fried*

Mezzelune di Cacio Pepe con Aragosta 45.00

*Homemade half-moon stuffed egg pasta with ricotta cheese from Puglia, pecorino Romano and cracked black
pepper on a bed of Parmigiano cream sauce topped with sautéed fresh Maine lobster*

Ragu Abruzzese con Pasta alla Chittara 29.00

Guitar string cut pasta tossed in a slow cooked ragu with pork rib and sausage topped with Pecorino Romano

Risotto con Cozze al Pecorino 32.00

Creamy Pecorino Romano carnaroli rice with fresh New England mussels and fresh fave beans

Halibut al "Acqua Pazza" 45.00

Fresh wild Halibut sauteed in a "Crazy Water" of cherry tomato, olives, capers, red chili and Falanghina

Victor's Louisiana Style Ribs 33.00

*Fresh braised pork baby back ribs seasoned with Victor's own special blend of spices, braised, then topped
with, sautéed bell pepper, sweet onion, and San Marzano tomato. Served with white rice and beans and
Victor's famous potato salad*

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*

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*

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*

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