

**Try a ½ bottle of Ferrari Champagne Rose' 50.00**

**Cynar Negroni or Cynar Americano Manhattan**

Classic premium gin Negroni with Cynar in place of Campari or  
Makers Mark Bourbon with Cynar (Italian Artichoke liquor)

**Manhattan Italiano**

Single barrel Makers Mark 46, and Antica Formula Carpano sweet vermouth

**Peppermint Espresso Martini**

Made with Vodka, Peppermint Schnapps and a shot of espresso

**Aperol Napoletano Martini**

Orange Stoli with Aperol and a spritz of Prosecco with a slice of fresh orange

**Refreshing Watermelon Martini**

Made with fresh watermelon and a hint of schnapps

**Anthony's Martini**

Made with Vodka, Midori, pineapple juice and fresh lime juice

**Salted Caramel Martini**

Salted Caramel Stoli with Rum Chata and a caramel rim

**Mediterranean Martini**

Stolichnaya Cucumber vodka with fresh mint, local cucumber and lemon

## **Appetizers**

**Victor's Maine Lobster Bisque 18.00**

*Made with fresh Maine lobster, roasted red pepper, celery, and a touch of cognac*

**Asparagi Milanese 15.00**

*Grilled local asparagus with an asparagus sauce topped with a breaded deep fried  
5-minute egg and shaved Parmigiano*

**Bucatini al Forno con Burrata 18.00**

*long thick pasta with fresh diced local tomato and a hint red chili pepper  
topped with burrata cheese baked in parchment paper*

**Burrata Pugliese con Prosciutto 22.00**

*Thin sliced Prosciutto di Parma with burrata cheese, drizzled with EV olive oil and sea salt*

**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*

**Cozze Ubriache 14.00**

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

**Salt Water Taffy oysters from Cape May NJ on the ½ shell 3.75**

**Reverse side for entrées**

Coniglio Fritto Toscana 29.00

*Locally raised rabbit marinated in Amalfi lemon and rosemary dredged in flour and deep fried*

Cannelloni alla Fiorentina 24.00

*Baked Italian style crepes filled with ricotta, burrata and fresh spinach,  
topped with San Marzano tomato Parmigiano and Bechamel*

Filetto in Crosta di Pasta Frolla 50.00

*Center-cut filet mignon topped with a wild mushroom pâté baked  
in a puff pastry and topped with a red wine reduction*

Lasagna alla Bolognese 24.00

*The traditional original lasagna of Bologna with many layers of pasta, Parmigiano Reggiano cheese, a  
bechamel sauce and a slow 5-hour cooked Bolognese ragu*

Strozzapreti alla da Paolino 25.00

*Homemade short twisted egg pasta in a ground pork shoulder and spicy sausage San Marzano  
tomato sauce with eggplant tossed with burrata and Parmigiano*

Pesce in Pastella 48.00

*Batter dipped and deep-fried lobster, shrimp and jumbo scallops served with a spicy remoulade sauce*

Tagliolini alla Marea 38.00

*Long homemade egg pasta tossed with sweet Maine Lobster, Gulf Coast shrimp, scallops, and fresh lump  
crab with fresh tomato and chili, then topped with a basil bread crumb*

Fusilli con Ragu di Funghi 28.00

*Homemade short pasta in a wild mushroom ragu, with pancetta, Parmigiano and cream*

Orecchiette al Gamberi con Pesto 28.00

*Little ear shaped pasta with sweet Florida gulf shrimp, zucchini and fresh pesto*