

PANE VINO

ON THE AVENUE

INSALATA

CAESAR SALAD | 10

Crisp romaine, parmesan, fresh baked croutons, asiago cheese, house-made Caesar dressing | add anchovies | 2

BEET SALAD | 12

Mixed field greens, goat cheese, candied pecans, house-made balsamic vinaigrette

WATERMELON SALAD | 12

Fresh watermelon, roma tomatoes, red onion, ricotta salata, hazelnuts, balsamic

THE WEDGE | 12

Crisp iceberg lettuce, crumbly bleu cheese, grape tomatoes, fried onion frills, crispy pancetta, house-made bleu cheese dressing

MESCLUN | 8

Mixed field greens, grape tomatoes cucumbers, carrots, house-made balsamic vinaigrette

ANTIPASTI

CALABRIAN CALAMARI | 16

Cornmeal crusted calamari, spicy calabrian chili, pickled red onion, scallion, lemon aioli

BURRATA | 15

Fresh burrata cheese, sauteed leeks, pea puree, grilled truffle crostini

PAN FRIED MEATBALL | 14

Garlic crostini, house-made marinara sauce, shaved parmesan, fresh basil

STUFFED ARTICHOKE FRENCH | 14

Spinach & asiago cheese stuffed artichokes, sherry lemon sauce

ESCAROLE & BEANS | 13

Escarole, cannellini beans, olive oil, garlic, crushed red pepper add sausage | 2

LAMB LOLLIPOPS | 19

House marinated, mixed field greens, shaved Grana Padano, olive oil, lemon

CHARCUTERIE BOARD | 19

Artisan cheeses, cured meats, seasonal accompaniments, garlic crostini

PIZZA

PIZZA RICOTTA | 17

Fresh ricotta, mozzarella, spinach, crispy pancetta, red onion, roasted garlic butter

BURRATA PIZZA | 17

Burrata cheese, sweet sopressata, spicy honey, fresh herbs

MARGHERITA | 15

San Marzano sauce, fresh mozzarella, basil, extra virgin olive oil, cracked black pepper, sea salt

CLASSIC PEPPERONI | 16

San Marzano sauce, spicy pepperoni, mozzarella cheese

THE SPICY ITALIAN | 16

San Marzano sauce, sweet Italian sausage, caramelized onions, hot cherry peppers, mozzarella cheese

SECONDI

SHRIMP SCAMPI ROSSO | 36

Colossal shrimp, portabella mushrooms, diced roma tomatoes, spinach, spicy red scampi sauce, linguini

SCALLOP ENTREE | 40

Seared sea scallops, roasted corn salad, crispy prosciutto, saba vinegar

CIOPPINO | 46

Shrimp, scallops, lobster, calamari, mussels, spicy tomato brodo, charred garlic bread

AUKRA SALMON | 34

Grilled salmon, cucumber & farro salad, fresh dill, pickled mustard seeds

CAVATELLI | 26

House-made cavatelli, fava beans, spinach, toasted walnuts, sundried tomato pesto

CRISPY GNOCCHI | 34

Crispy house-made ricotta gnocchi, sweet Maine lobster, shaved brussel sprouts, spicy calabrian chilis, pancetta, lemon tarragon beurre blanc

PENNE VODKA | 22

Vodka, marinara, heavy cream, pancetta, penne pasta, asiago cheese

RIGATONI BOLOGNESE | 28

Beef, pork & veal simmered in tomato sauce, topped with ricotta cheese

FRENCH

Egg batter dipped cutlet, sherry wine lemon butter sauce, with linguini, spinach or both

Chicken | 26 Veal | 30 Lobster | 44

MILANESE

Pan fried cutlet, tomato, basil salad, fresh mozzarella, grilled lemon

Chicken | 26 Veal | 30

12OZ PORK CHOP | 32

Center cut pork chop, fried brussel sprouts, marinated white beans, sweet pepper relish

14OZ BONE-IN VEAL CHOP | 52

Cajun spiced chop, creamy leek potatoes, summer vegetables

14OZ NY STRIP STEAK | 42

Grilled Strip Steak, roasted baby carrots, hand cut herb-parmesan fries, roasted garlic aioli

8OZ FILET MIGNON | 40

CAB Filet Mignon, creamy leek potatoes, grilled asparagus, wild mushroom demi glace

ANTHONY

Artichoke hearts, roasted red peppers, peas, prosciutto, asiago, garlic wine sauce, linguini | Chicken | 26 } Veal | 30

GIUSEPPE

Shrimp, portabella mushrooms, roasted red peppers, asparagus, fresh herbs, Madeira wine sauce, linguini

Chicken | 30 Veal | 34 | Shrimp 36

CONTORNI | 8

HERB FRIES WITH AIOLI

GRILLED ASPARAGUS

CREAMY LEEK POTATOES

TOMATO SALAD

PASTA WITH SAUCE

FRIED BRUSSEL SPROUTS & WHITE BEANS

LE AGGIUNTE

CHICKEN | 8

3 SCALLOPS | 18

6OZ LOBSTER TAIL | 24

2 COLOSSAL SHRIMP | 12

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS