

# PANE VINO

ON THE AVENUE

## INSALATA

### CAESAR SALAD | 10

Crisp romaine, parmesan crisp, 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

### AUTUMN SALAD | 12

Arugula, shaved fennel, granny smith apples, cranberries, pepitas, house-made cider vinaigrette

### 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, braised apples, fresh figs, sliced prosciutto, brioche toast

### MEATBALLS | 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

### LOBSTER PIZZA | 19

House-made béchamel sauce, crispy bacon, wild mushrooms, arugula, sweet Maine lobster

### CLASSIC PEPPERONI | 16

San Marzano sauce, spicy pepperoni, mozzarella cheese

### MARGHERITA | 15

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

### BURRATA PIZZA | 17

Burrata cheese, sweet sopressata, spicy honey, fresh herbs

### THE SPICY ITALIAN | 16

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

## SECONDI

### PENNE VODKA | 22

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

Chicken | 26 Shrimp | 32

### CRISPY GNOCCHI | 34

Crispy house-made ricotta gnocchi, sweet Maine lobster, butternut squash, roasted root vegetables, pancetta, sage beurre blanc

### CAVATELLI | 22

House-made cavatelli, white bean & sausage ragu, broccoli rabe, toasted herb bread crumbs

### RIGATONI BOLOGNESE | 24

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

### ANTHONY

Sautéed with artichokes, roasted red peppers, peas, prosciutto, asiago, garlic wine sauce

Chicken | 26 Veal | 30

### GUISEPPE

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

Chicken | 30 Veal | 34 Shrimp | 36

### MILANESE

Pan fried cutlet, roasted herb potatoes & warm goat cheese, chopped broccoli rabe, grilled lemon

Chicken | 26 Veal | 30

### FRENCH

Egg batter dipped cutlet, sherry wine lemon butter sauce

Chicken | 26 Veal | 30 Lobster | 44

### PARMESAN

Breaded cutlet, tomato sauce, fresh mozzarella

Chicken | 24 Veal | 28

### 8 OZ FILET MIGNON | 42

Horseradish crusted Filet, grilled asparagus, herb roasted potatoes, cracked black pepper demi glace

### 14 OZ NY STRIP | 40

Grilled NY Strip, sautéed broccoli rabe, hand cut Cajun fries, house-made bleu cheese

### BONELESS SHORT RIB | 38

Braised boneless beef short rib, roasted root vegetables, garlic mashed potatoes, red wine reduction

### PORK TENDERLOIN | 30

Cider brined pork loin, warm cabbage & apple slaw, bacon bourbon cream sauce

### AUKRA SALMON | 32

Grilled Aukra salmon, butternut squash puree, sautéed broccoli rabe, pistachio gremolata

### SHRIMP SCAMPI ROSSO | 30

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

### SEARED SCALLOPS | 42

Pan seared scallops, warm lentil salad, roasted parsnips, saba vinegar

### FRUTTI DI MARE | 42

Shrimp, scallops, mussels, lobster, calamari, Chef selection of fresh fish, spicy tomato brodo, linguini

### CONTORNI | 8

BLACK & BLUE FRIES

HERB ROASTED POTATOES  
WITH WARM GOAT CHEESE

PASTA WITH SAUCE

CABBAGE APPLE SLAW

SAUTEED BROCCOLI RABE

GRILLED ASPARAGUS

### LE AGGIUNTE

GRILLED CHICKEN | 8

3 SEARED SCALLOPS | 18

3 JUMBO SHRIMP | 12

6OZ LOBSTER TAIL | 24

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