

PANE VINO

ON THE AVENUE

INSALATA

MESLCUN SALAD | 10

Mixed field greens, Grape Tomatoes, Cucumbers, Carrots, house-made Balsamic Vinaigrette

BEET SALAD | 12

Mixed field greens, marinated Beets, Goat Cheese, Candied Pecans, house-made Balsamic Vinaigrette

CAESAR SALAD | 12

Crisp Romaine, Parmesan Crisp, fresh baked croutons, Asiago, Cheese, house-made Caesar Dressing | add anchovies | 2

SPINACH SALAD | 12

Spinach and Romaine Lettuce, Dried Cranberries, Bacon, Walnuts, Apples and a Maple Vinaigrette

WEDGE SALAD | 12

Crisp Iceberg Lettuce, Crumbly Bleu Cheese, Grape Tomatoes, Fried Onion Frills, crispy Pancetta, house-made Bleu Cheese

ANTIPASTI

CALABRIAN CALAMARI | 18

Cornmeal Crusted Calamari, spicy Calabrian Chili, pickled Red Onion, Scallion, Lemon Aioli

MEATBALLS | 14

Garlic Crostini, house-made Marinara, with Basil and Shaved Parmesan

CLAMS CASINO | 18

Stuffed Clams with Sopressata, Chopped Clams Fennel with Lemon Aioli

CHARCUTERIE BOARD | 19

Artisan Cheeses, assorted cured meats, fresh Grapes, Garlic Crostini

CLASSIC PEPPERONI | 16

San Marzano sauce, spicy pepperoni, mozzarella cheese

MARGHERITA | 16

San Marzano Sauce, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Cracked Black Pepper and Sea Salt

ARTICHOKE FRENCH | 15

Spinach and Asiago Cheese Stuffed Artichokes, Sherry Lemon Butter Sauce

BURATTA | 16

Warm Squash Caponata, Proscuitto, Pepitas and a Pomagranate Drizzle

GREENS & BEANS | 14

Escarole, Cannellini Beans, Olive Oil, Garlic, Crushed Red Pepper add sausage | 2

LAMB LOLLIPOPS | 22

House Marinated, mixed field greens, shaved Grana Padano, Olive Oil and served with a Lemon

PIZZA

PIZZA BURRATA | 18

Burrata Cheese, Sweet Sopressata, Spicy Honey, Mozzarella Cheese

SPICY ITALIAN | 16

San Marzano Sauce, Sweet Italian Sausage, Caramelized Onions, Hot Cherry Pepper and Mozzarella Cheese

SECONDI

PENNE VODKA | 22

Penne Pasta tossed in a Marinara, Heavy Cream and Vodka Sauce with Pancetta and topped with Asiago Cheese

LOBSTER GNOCCHI | 42

Crispy house-made Ricotta Gnocchi, shaved Brussels Sprout, Celery Root, Lobster Claw Meat, Gaunciale, Calabrian Chili Tarragon Beurre Blanc

CAVATELLI | 28

House-made Cavatelli with Pine Nuts, Sausage and Oven-Dried Tomatoes tossed in a Broccoli Rabe Pesto

STUFFED EGGPLANT | 26

Fried Eggplant baked with Ricotta Cheese, Roasted Red Peppers and Fresh Mozzarella over Cavatelli

RIGATONI BOLONESE | 28

Beef, Pork and Veal slow simmered in Tomato Sauce with Herb Ricotta

CHICKEN PICCATA | 27

Sautéed Chicken with Tomatoes, Mushrooms and Capers served over Linguini

BONELESS SHORTRIB | 38

Braised Beef in a Red Wine Demi Glaze served with Roasted Root Vegetables over Mashed Potatoes

BRAISED DUCK RAGU | 32

Braised Duck Leg with Roasted Parsnips and Turnips tossed with Papperdalle Pasta topped with Pecorino Romano

CHICKEN ROULADE | 32

Chicken stuffed with Spinach and Goat Cheese wrapped in Bacon. Served with wild mushrooms Mashed Potatoes and Roasted Chicken Jus

LE AGGIUNTE

GRILLED CHICKEN | 8

CHICKEN CUTLET | 10

3 JUMBO SHRIMP | 16

3 SCALLOPS | 20

8OZ LOBSTER TAIL | MARKET PRICE

FRENCH

Egg batter dipped cutlet, Linguini, Spinach, Sherry Wine Lemon Butter Sauce | Chicken | 26 Haddock | 24 8oz Lobster | **Market**

BREADED SHRIMP SCAMPI | 36
Herb and Panko Crusted Shrimp with Diced Roma Roma tomatoes over Cappellini in a Garlic Butter Sauce

CHICKEN PARMESAN | 26

Breaded Chicken Cutlet served over Penne, Tomato Sauce, and topped with shredded Mozzarella Cheese.

8 OZ FILET MIGNON | MARKET
Served with a Black Pepper Risotta, Broccoli Rabe with a Red Wine Demi Glace

14 OZ NY STRIP | MARKET

Haricot Vert, Garlic Polenta Fries and Toasted Garlic Butter

PORK CHOP | 34

Served with Roasted Brussels Spouts, Bacon, Red Onions and a Maple Apple Gastrique

SALMON | 36

Butternut Squash Puree with sautéed Broccoli Rabe and a Pistachio Gremolata

SCALLOPS | 44

Butternut Squash Risotto, Crispy Prosciutto Pepitas Brown Sage butter

SEAFOOD FRA DIVOLO | 46

Mussels, Littleneck Clams, Calamari, Haddock, Shrimp, in a Spicy Tomato sauce over Linguini

LINGUNI AND CLAMS | 32

Half dozen steamed Little Neck Clams in a White Wine Broth over Linguini

CONTORNI | 8

SAUTEED BROCCOLI RABE

POLENTA FRIES

ROASTED BUTTERNUT SQUASH

BRUSSELS SPROUTS WITH BACON

BLACK PEPPER RISOTTO

MASHED POTATOES

PASTA WITH SAUCE

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

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

\$5 SPLIT PLATE FEE FOR ALL SHARED ENTREES

*MADE FROM PORK