

PANE VINO

ON THE AVENUE

INSALATA



MESCLUN SALAD | 10

mixed field greens, grape tomatoes, cucumbers, carrots and a house-made balsamic vinaigrette

WATERMELON SALAD | 12

fresh watermelon and tomatoes, tossed in balsamic vinaigrette topped with hazelnuts and ricotta salata

CAESAR SALAD | 12

crisp romaine, parmesan crisp, fresh baked croutons, asiago, cheese and a house-made caesar dressing| add anchovies 2

SUMMER SALAD | 12

arugula, avocado, radish, frisee, carrot, tomato, orange supreme and white balsamic honey vinaigrette

WEDGE SALAD | 12

crisp iceberg lettuce, crumbly bleu cheese, grape tomatoes, fried onion frills, crispy pancetta and a house-made bleu cheese

ANTIPASTI

CALABRIAN CALAMARI | 19

cornmeal crusted calamari, spicy calabrian chili, pickled red onion, scallion and a lemon aioli

MEATBALLS | 15

garlic crostini, house-made marinara, with basil and shaved parmesan

BEEF CARPACCIO | 18

thinly sliced beef tenderloin, arugula, shaved parmesan, capers

CHARCUTERIE BOARD | 19

artisan cheeses, assorted cured meats, fresh grapes and garlic crostini

MARINATED OLIVES | 6

bowl of house marinated olives with fresh herbs and lemon

ARTICHOKE FRENCH | 14

lightly fried artichoke hearts in a sherry lemon butter sauce

BURRATA | 17

marinated tomato salad, prosciutto, balsamic glaze and rosemary crostini

GREENS & BEANS | 14

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

LAMB LOLLIPOPS | 24

house marinated, mixed field greens, shaved grana padano and olive oil, served with a lemon

PIZZA

CLASSIC PEPPERONI | 16

house-made pizza sauce, spicy pepperoni and mozzarella cheese

MARGHERITA | 16

house-made sauce, fresh mozzarella, basil, extra virgin olive oil, cracked black pepper and sea salt

PIZZA BURRATA | 18

burrata cheese, sweet soppressata, spicy honey and mozzarella cheese

SPICY ITALIAN | 16

house-made sauce, sweet italian sausage, caramelized onions, hot cherry peppers and mozzarella cheese

SECONDI

PENNE VODKA | 26

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, summer succotash, lobster claw meat, guanciale, and calabrian chilis in a lemon butter sauce

STACKED EGGPLANT | 28

fried eggplant baked with ricotta cheese, roasted red peppers and fresh mozzarella over cavatelli

RIGATONI BOLOGNESE | 30

beef, pork and veal slow simmered in tomato sauce with herb ricotta

CAVATELLI | 30

house-made cavatelli with summer succotash, sausage, pine nuts and goat cheese tossed in pesto sauce

CHICKEN MILANESE | 28

pan-fried chicken cutlet with fresh tomato salad and pearl mozzarella

CHICKEN MARSALA | 28

pan-seared chicken breast in a savory mushroom marsala wine sauce served over linguini

LOBSTER RAVIOLI | 42

roasted corn, lobster and marscapone filling, tossed with cherry tomatoes, shaved asparagus, in a lemon butter sauce

FRENCH

egg batter dipped cutlet, linguini, spinach in a sherry wine lemon butter sauce | chicken | 28 haddock | 26 8oz lobster | Market

CHICKEN PARMESAN | 28

breaded chicken cutlet served over penne, topped with tomato sauce and shredded mozzarella cheese **Luciano style (vodka sauce)** | 4

8 OZ FILET MIGNON | MARKET

with grilled asparagus and mashed potatoes topped with a mushroom marsala demi

18 OZ BONE IN RIBEYE | MARKET

with grilled asparagus and mashed potatoes topped with a mushroom marsala demi

12 OZ PORK CHOP | 38

with grilled vegetables, mashed potatoes and balsamic glaze

SALMON | 36

grilled salmon with corn and tomato salad, grilled asparagus, corn puree, chili oil

SEAFOOD FRA DIAVOLO | 42

mussels, littleneck clams, calamari, haddock and shrimp in a spicy tomato sauce over linguini

LOBSTER FRA DIAVOLO | MARKET

LINGUINI ALLA VONGOLE | 34

half a dozen steamed little neck clams in a white wine broth over linguini

CANTORNI | 8

CORN AND TOMATO SALAD

GRILLED ASPARAGUS

TOMATO SALAD WITH MOZZARELLA

SUMMER SUCCOTASH WITH BABY CARROTS

MASHED POTATOES

PASTA WITH SAUCE

GRILLED SUMMER VEGETABLES

LE AGGIUNTA

GRILLED CHICKEN | 8

CHICKEN CUTLET | 10

3 JUMBO SHRIMP | 16

8OZ LOBSTER TAIL | MARKET PRICE

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