

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

LE AGGIUNTA

GRILLED CHICKEN | 8

CHICKEN CUTLET | 10

3 JUMBO SHRIMP | 16

8OZ LOBSTER TAIL | **MARKET PRICE**

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

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