

PANE VINO

ON THE AVENUE

INSALATA

MESCLUN SALAD | 9

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

BEET SALAD | 10

mixed field greens, marinated beets, goat cheese, candied pecans and balsamic vinaigrette

WEDGE SALAD | 10

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

CAESAR SALAD | 10

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

SPINACH SALAD | 10

baby spinach, sliced apples, dried cranberries, pepitas and warm onion bacon vinaigrette

ADD GRILLED CHICKEN | 8 SHRIMP | 12 SALMON | 16

ANTIPASTI

CALABRIAN CALAMARI | 17

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

MEATBALLS | 14

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

GREENS & BEANS | 12

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

ARTICHOKE FRENCH | 14

lightly fried artichoke hearts in a sherry lemon butter sauce

BURRATA | 16

creamy burrata cheese, roasted bell peppers, capers, extra virgin olive oil, balsamic onions and grilled crostini

PIZZA

CLASSIC PEPPERONI | 15

san marzano sauce, spicy pepperoni and mozzarella cheese

MARGHERITA | 15

san marzano sauce, fresh mozzarella, basil, extra virgin olive oil, cracked black pepper and sea salt

PIZZA BURRATA | 17

burrata cheese, sweet soppressata, spicy honey and mozzarella cheese

SPICY ITALIAN | 15

san marzano sauce, sweet italian sausage, caramelized onions, hot cherry peppers and mozzarella cheese

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

3400 Monroe Avenue Rochester, NY 585 586-7000

SECONDI

PENNE VODKA | 16

marinara, heavy cream, vodka and penne pasta tossed with pancetta and topped with asiago cheese

CHICKEN ARRABBIATA | 18

chicken and sausage, rigatoni, tossed in spicy marinara sauce and baked with smoked mozzarella

RIGATONI BOLOGNESE | 20

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

CAVATELLI | 18

house made cavatelli, oven dried tomatoes, sausage tossed in broccoli rabe pesto

CHICKEN MILANESE | 18

fried chicken cutlet with carrots, tomatoes, cucumbers and mixed greens dressed in balsamic vinaigrette

FRENCH

egg batter dipped cutlet, linguini, spinach and a sherry wine lemon butter sauce | chicken | 18 haddock | 14

CHICKEN PARMESAN | 18

breaded chicken cutlet served over penne, tomato sauce and topped with shredded mozzarella cheese

SALMON | 26

topped with pistachio gremolata, served with broccoli rabe and butternut squash puree

LINGUINI ALLA VONGOLE | 26

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

LAMB LOLLIPOPS SALAD | 32

grilled lamb lollipops, mixed field greens, carrots, cucumbers, cherry tomatoes and lemon vinaigrette

SANDWICHES

ALL SANDWICHES SERVED WITH HOUSE MADE POTATO CHIPS AND PICKLE

SUBSTITUTE SIDE SALAD | 2 CAESAR SALAD | 3

FRENCH DIP | 18

egg battered chicken cutlet served on a roll with escarole, mozzarella cheese and side of french sauce

PROSCIUTTO SANDWICH | 18

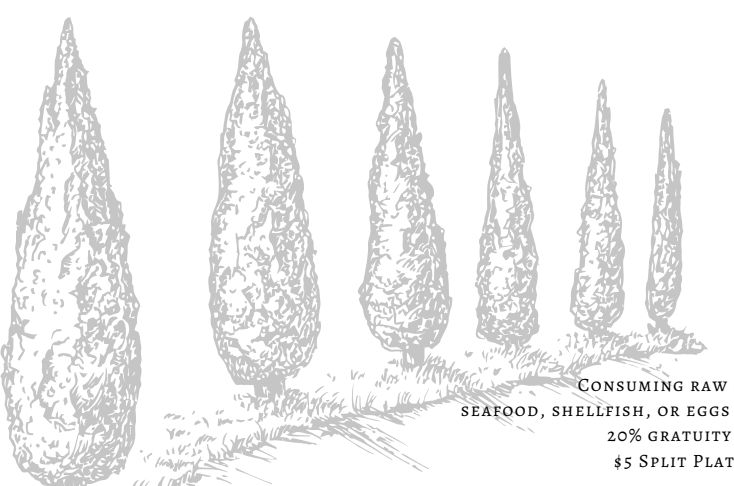
sliced prosciutto, arugula, tomatoes shaved grana Padano, on a toasted baguette with a roasted garlic aioli

SHAVED PRIME RIB | 19

shaved prime rib with peppers and onions, aged provolone cheese and a side of au jus

SALMON BURGER | 22

seared salmon burger, served on a kaiser roll, with arugula, tomato, red onion, with a lemon tarragon aioli



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