



APPETIZERS

Avanti Garlic Loaf – parmesan cheese, garlic, basil, sourdough baguette	3
Calamari Fritti – herb crusted-flash fried, basil-tomato sauce	8
Carpaccio Avanti – paper thin raw tenderloin of beef, white truffle oil, parmesan curls, capers	10
Scallop Carpaccio – orange zest, ginger, sherry vinegar, bird's eye chili	12
Stuffed Mushrooms – spinach, prosciutto, parmesan, béchamel	8
Ceviche – shellfish marinated in vodka and cilantro-lime juice	10
Escargot Chablisian – citrus-chablis sauce, angel hair, mushrooms, tomatoes	10
Gnocchi Arrabiata – chili flakes, crushed tomatoes	8
Snow Crab Claws – citrus-chablis reduction, garlic	9
Pernod Steamed Mussels – shallots, garlic, pernod	11
Jumbo Lump Crab Cake – whole grain dijon mustard sauce	14
Today's Soup	6

SALADS

Greek Salad – romaine lettuce, cucumbers, tomatoes, feta cheese, kalamata olives, oregano-lemon dressing	9
Burrata Salad – extra virgin oil, truffle-balsamic glaze	12
Asparagus Salad – gorgonzola cheese crumbles, roasted peppers, tarragon vinaigrette	10
Caesar Salad – romaine lettuce, parmesan cheese, garlic croutons, classic caesar dressing	8
Arugula Salad – roasted pear, crumbled gorgonzola, candied pecans, hazelnut dressing	9
Beet Salad – watercress, roasted walnuts, goat cheese cutlet, balsamic vinaigrette	9

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% gratuity will be added to parties of 8 or more • \$4.00 split entrée charge

PASTAS

Farfalle Carbonara – prosciutto, ham, scallions, parmesan-garlic cream sauce	18
Three Cheese Spinach Lasagna – parmesan, mozzarella, ricotta, béchamel, marinara	18
Linguini Clams – pinot grigio infused garlic	24
Fettuccine Avanti – grilled medallions of beef tenderloin, mushroom-pinot noir	25
Wild Mushroom Risotto – white truffle oil drizzle	19
Tagliatelle Bolognese – traditional style- pork loin, pancetta, tenderloin	18
Capellini Pescatore – medley of shellfish, angel hair pasta, marinara sauce	21
Fettuccine Diablo – marinated grilled breast of chicken, mushrooms, basil, spicy marinara	18

ENTRÉES

Bone-In Veal Milanese – arugula, roasted cherry tomatoes, fresh mozzarella, olive oil & fresh lemon juice dressing	34
Grilled Lamb Chops – rosemary balsamic reduction	35
Chicken Limone – chardonnay citrus, capers	19
Prime New York Sirloin – portobello mushrooms, pomegranate demi	32
Tournedos Avanti – grilled tenderloin of beef topped, mushrooms, wilted spinach, gorgonzola cheese, madeira wine reduction	35
Jumbo Lump Crab Cakes – over whole grain dijon mustard sauce	29
14 oz. Braised Bone-in Short Rib – tempranillo wine, pearl onions, soft polenta	42
Chicken Parmesan – herb crusted, mozzarella cheese, fettuccine alfredo	19
Crab Meat Crusted Sea Bass – citrus beurre blanc	35
Grilled Atlantic Salmon – topped with tomato relish	26
Pan Seared Lobster Tail (9oz) – shrimp, diver scallops, linguini parmesan-saffron sauce	43