



## STARTERS

### **Avanti Garlic Loaf 3**

parmesan cheese, garlic, basil, french baguette

### **Calamari Fritti 8**

herb crusted-flash fried, basil-tomato sauce

### **Carpaccio Avanti 12**

paper thin raw tenderloin of beef, white truffle oil, parmesan curls, capers

### **Crispy Veal Meat Balls 9**

oregano, thyme, shallots, crushed pepper, marinara

### **Stuffed Mushrooms 9**

spinach, prosciutto, parmesan, béchamel

### **Ceviche 10**

shellfish marinated in vodka and cilantro-lime juice

### **Escargots Chablisian 10**

citrus-chablis sauce, angel hair, mushrooms, tomatoes

### **Gnocchi Arrabbiata 9**

chili flakes, crushed tomatoes

### **Finger Crab Claws 11**

citrus-chablis reduction, garlic

### **Pernod Steamed Mussels 11**

shallots, garlic, pernod

### **Jumbo Lump Crab Cake 15**

whole grain dijon mustard sauce

### **Today's Soup 6**

## GREENS

### **Greek Salad 9**

romaine lettuce, cucumbers, tomatoes, feta cheese, kalamata olives, oregano-lemon dressing

### **Burrata Salad 12**

extra virgin oil, truffle-balsamic glaze

### **Asparagus Salad 10**

gorgonzola cheese crumbles, roasted peppers, tarragon vinaigrette

### **Caesar Salad 9**

romaine lettuce, parmesan cheese, garlic croutons, classic caesar dressing

### **Arugula Salad 10**

roasted pear, crumbled gorgonzola, candied pecans, hazelnut dressing

### **Beet Salad 10**

watercress, roasted walnuts, goat cheese cutlet, balsamic vinaigrette



## PASTA

### **Farfalle Carbonara 19**

prosciutto, ham, scallions, parmesan-garlic cream sauce

### **Three Cheese Spinach Lasagna 19**

parmesan, mozzarella, ricotta, béchamel, marinara

### **Linguini Clams 24**

pinot grigio infused garlic

### **Fettuccine Avanti 25**

grilled medallions of beef tenderloin, mushroom-brandy

### **Wild Mushroom Risotto 19**

white truffle oil drizzle

### **Tagliatelle Bolognese 19**

traditional style-pork loin, pancetta, tenderloin

### **Capellini Pescatore 22**

medley of shellfish, angel hair pasta, marinara

### **Fettuccine Diablo 19**

marinated grilled breast of chicken, mushrooms, basil, spicy marinara

## ENTRÉES

### **Bone-In Veal Milanese 34**

arugula, roasted cherry tomatoes, fresh mozzarella, fresh lemon dressing

### **Grilled Lamb Chops 35**

rosemary balsamic reduction

### **Chicken Limone 19**

chardonnay-citrus, capers

### **Prime New York Sirloin 34**

portobello mushrooms, pomegranate demi

### **Tournedos Avanti 36**

grilled tenderloin of beef topped, mushrooms, wilted spinach, gorgonzola cheese, madeira wine reduction

### **Jumbo Lump Crab Cakes 29**

whole grain dijon mustard sauce

### **14 oz. Braised Bone-in Short Rib 34**

tempranillo wine, pearl onions, soft polenta

### **Chicken Parmesan 19**

herb crusted, mozzarella cheese, fettuccine alfredo

### **Crab Meat Crusted Sea Bass 36**

citrus beurre blanc

### **Grilled King Salmon 27**

topped with tomato relish

### **Pan Seared Lobster Tail (9oz) 43**

shrimp, diver scallops, linguini parmesan-saffron sauce