

New Year 2019... Cheers!

AVANTI RESTAURANT

STARTERS

Avanti Garlic Loaf 4

parmesan, garlic, basil, french baguette

Gorgonzola Gnocchi 10

walnuts, garlic crème

Feuilleté d'Escargot à la Chablisienne 12

bouchée, chablis, garlic, butter, mushrooms, tomatoes

Soft Shell Crab 14

garlic, extra virgin olive oil, oregano

Gigante Veal Meat Ball 9

spinach, mushrooms, chimichurri sauce

Shrimp Cocktail 12

classic cocktail sauce

Roasted Lobster Bisque 8

SALADS

Arugula Salad 11

hazelnut oil, roasted pear, gorgonzola cheese, mushrooms, tomatoes

Caprese Salad 10

red and yellow sliced tomatoes, fresh mozzarella, red onions, balsamic vinaigrette

Greek Salad 10

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

ENTRÉES

Mild Italian Sausage & Meat Lasagna 28

parmesan, mozzarella, ricotta, béchamel, marinara

Shrimp & Mussels Scampi 32

linguini, chablis, butter-garlic

Veal Osso Buco 42

2" cut hind shank, chianti braised, fettuccini

Shrimp & Crab Meat Ravioli 27

mushroom cream

Tenderloin with Goat Cheese 46

caramelized onions, port demi glaze

Chicken Marsala 29

mushrooms, artichokes, marsala wine

8 oz Main Lobster Tail Fra Diavolo 47

shrimp, mussels, chili-crushed tomato, linguini

Veal Saltimbocca 44

prosciutto, sage, pinot grigio-butter, tomato

Stuffed Shrimp 39

tarragon beurre blanc

Pan-Seared Red Snapper 39

mushroom risotto, basil oil spiked

10 oz Bone in Veal Chop Parmesan 38

herb crusted, mozzarella cheese, fettuccini alfredo

Grilled King Salmon 36

creamy mushroom risotto, sundried tomato-pesto sauce