



Starters

- Avanti Garlic Loaf 4**
parmesan cheese, garlic, basil, french baguette
- Gnocchi Roquefort 10**
walnut, parmesan-roquefort cream
- Stuffed Jumbo Shrimp 15**
crabmeat, sundried tomato sauce
- Fritto Misto 13**
calamari, shrimp, grouper, zucchini, yellow squash, arrabbiata sauce
- Shrimp and Crabmeat Gumbo 8**
spicy italian sausage
- Feuilleté d'Escargots à la Chablisienne 12**
garlic, butter, Chablis

Salads

- Caesar Salad 10**
romaine, parmesan, garlic croutons, classic caesar dressing
- Arugula Salad 11**
roasted pear, gorgonzola cheese, candied pecans, hazelnut dressing
- Truffle Burrata 10**
extra virgin oil, truffle-balsamic glaze

Entrées

- Lavazza Coffee Crusted Tenderloin 45**
espresso demi-glace
- Sweet Italian Sausage & Meat Lasagna 28**
parmesan, mozzarella, ricotta, béchamel, marinara
- Shrimp & Mussels Scampi 32**
linguini, chablis, butter-garlic
- Cold Water Lobster Tail Fra Diavolo 47**
shrimp, mussels, chili-crushed tomato
- Veal Chop Parmesan 39**
herb crusted, mozzarella cheese, fettuccini alfredo
- Grilled Alaskan King Salmon 36**
basil-pesto, mushroom risotto
- Chicken Marsala 29**
mushrooms, artichokes, marsala wine sauce
- Crabmeat Stuffed Jumbo Shrimp 36**
sundried tomato, beurre blanc
- 12 oz Bone-in Prime New York Sirloin 49**
wild forest mushrooms, armagnac demi-glace
- Veal Osso Buco 42**
2" cut hind shank, chianti braised, fettuccini
- Shrimp & Crabmeat Ravioli 28**
mushroom cream
- Butter Seared Diver Scallops 46**
sauce saffron velouté
- Filbert Crusted Halibut 45**
citrus beurre blanc

\$10.00 split entrée charge