



H
avenue
cibi e vini

Dinner Menu

Antipasti

Focaccia | 10

Oven baked focaccia, herbs, extra virgin olive oil
available gluten free, add 4.50
add warm marinated olives 6

Fagioli e Rapini al Forno | 16

Blistered red kidney beans, rapini, olive oil, oregano,
light chili flakes

Prosciutto & Parmigiano | 28

Prosciutto crudo di Parma, 24 month old Parmigiano
Reggiano, taralli

Arancini di Carne | 18

Mozzarella and beef stuffed rice balls, tomato basil dip

Caprese di Burrata | 21

Imported Italian cow milk cheese made from mozzarella and
cream served with vine ripe tomatoes, cold pressed virgin
olive oil, basil, oregano

Frittura mista | 23

Fried tender calamari and black tiger shrimps,
lemon pepper aioli

Polipo alla Griglia | 25

Grilled tender Moroccan octopus, navy beans, cherry tomato,
fennel, endive, arugula, Moscato vinaigrette

Caciocavallo | 18

Fried caciocavallo, truffle honey, toasted almonds,
grilled focaccia

Insalate

Avenue Caesar | 16

Baby romaine, crispy pancetta, focaccia croutons, grated
Parmigiano Reggiano, house made Caesar dressing

Insalata Mista | 16

Endive, lollo rosso, Castelfranco, arugula, carrot, watermelon
radish, goat cheese, spiced pecans, shallot vinaigrette

Insalata Fresca | 16

Vine ripened tomato, avocado, black olives, compressed
cucumber, red onion, fresh basil, sherry vinaigrette, EVOO

Insalata Funghi | 18

Oyster mushrooms, baby spinach, toasted almonds,
Parmigiano Reggiano, truffle oil

Pasta

Spaghetti con Zucchini | 24

Spaghetti pasta prepared with fried zucchini, Parmigiano
Reggiano, cracked black pepper, fresh basil

Gnocchi al Pomodoro | 20

House made potato gnocchi,
San Marzano tomato sauce, fresh basil

Caserecce ai Funghi | 29

Artisan pasta, wild mushrooms cream sauce, truffle oil

Penne alla Vodka | 21

Penne rigate, pancetta, vodka rose sauce

Rigatoni con Bolognese | 24

Prepared with traditional Bolognese ragu' of beef,
pork and milk fed veal

Bucatini all'Amatriciana | 24

Guanciale, onion, chili flakes, tomato sauce,
Pecorino Romano cheese

Conchiglie con cime di rapa | 24

Italian mild sausage, rapini, cherry tomato,
garlic and extra virgin olive oil
gluten free available add 3.50

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Secondi

Pollo alla Sorrentina | 30

Seared chicken breast topped with eggplant, fresh mozzarella,
tomato sauce, basil

Lombatina di Vitello | 42

10oz grilled "Grain fed" veal chop, garlic mashed potato,
rapini, dusted shallots, Chianti reduction

Agnello | 45

Grilled double chop Australian lamb, sea salt, lemon,
extra virgin olive oil

Salmone alla Griglia | 29

Grilled Atlantic salmon fillet, broken dill chive potato,
lemon rapini, dill fennel salad

Pizza

Queen Margarita | 18

Tomato sauce, mozzarella, fresh basil

Calabrese | 22

Tomato sauce, mozzarella, spicy soppressata, Kalamata olives, roasted red pepper

Americana | 21

Tomato sauce, mozzarella, pepperoni

Campagnolo | 22

Fior di latte, roasted red peppers, mushrooms, zucchini, caramelized onion

Funghi | 20

Mozzarella, mushrooms medley

Quattro Formaggi | 19

Mozzarella, gorgonzola, Parmigiano Reggiano, pecorino Romano

Avenue | 22

Pizza bianca, arugula, cherry tomato, fior di latte prosciutto di Parma

All pizzas are available gluten free add 4.50

Aperitivi

Aperol or Campari Spritz | 15

Aperol or Campari, prosecco, soda water

Negroni | 14

Sweet vermouth, gin, Campari

Americano | 13

Sweet vermouth, Campari, soda water

Cosmopolitan | 14

Vodka, Cointreau, lime juice, cranberry juice

Old Fashioned | 14

Bourbon or Rye whiskey, Angostura bitters, sugar, water

Manhattan | 14

Rye or Canadian whiskey, sweet red vermouth, Angostura bitters, Maraschino cherry

Moscow Mule | 12

Vodka, lime juice, ginger beer

Dolce Vita | 12

Prosecco, Campari, triple sec, lemon juice

Garibaldi | 10

Campari, orange juice

Caesar | 13

Vodka, Clamato, worcester sauce, tabasco, celery salt, olives

Bevande

Bibite

Coke, Diet Coke, Coke Zero, 7UP, Ginger Ale | 3.50

Iced Tea | 3.75

Green Apple Juice | 3.75

Peach or Banana Nectar | 3.75

Acqua

Large Natural Water | 7

Large Sparkling Mineral Water | 7

Birre 33cl

Heineken | 8

Stella Artois | 8

Peroni | 8

Moretti | 8

Corona | 8

On Tap by Collective Arts Brewing: 1 pint

Audio Visual Lager | 9.50

Life In The Clouds IPA | 9.50

Martinis

Martini | 14

Dry vermouth, vodka or gin, olives

Chocolate Martini | 14

Vodka, chocolate liquor

Lychee | 14

Vodka, lychee liquor

Espresso Martini | 14

Vodka, Kahlua, espresso

Ducati | 14

Vodka, gin, vermouth bianco, Cointreau

Long Drinks

Mojito | 14

Rum, soda water, sugar, mint leaves

Gin and Tonic | 10

Gin, tonic water

Rum & Coke | 10

Rum, Coke

Screwdriver | 10

Vodka, orange juice

Tequila Sunrise | 10

Tequila, orange juice, grenadine

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Blistered red kidney beans, rapini, olive oil, oregano,
light chili flakes

Lobster Roll Sliders | 24

Butter poached lobster, roasted peppers, fried capers,
scallions, toasted brioche, Dijon mayo

Arancini di Carne | 18

Mozzarella and beef stuffed rice balls, tomato basil dip

Caprese di Burrata | 21

Imported Italian cow milk cheese made from mozzarella and
cream served with vine ripe tomatoes, cold pressed virgin
olive oil, basil, oregano

Frittura mista | 21

Fried tender calamari and black tiger shrimps,
lemon pepper aioli

Insalate

Quinoa Salad with Grilled Chicken | 19

Parsley garlic quinoa, lemon, mint, basil, red bell pepper,
scallion, grilled chicken breast

Avenue Caesar | 16

Baby romaine, crispy pancetta, focaccia croutons, grated
Parmigiano Reggiano, house made Caesar dressing

Insalata Mista | 16

Endive, lollo rosso, Castelfranco, arugula, carrot, watermelon
radish, goat cheese, spiced pecans, shallot vinaigrette

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Reggiano, cracked black pepper, fresh basil

Gnocchi al Pomodoro | 20

House made potato gnocchi,
San Marzano tomato sauce, fresh basil

Tagliolini al Limone | 32

Black tiger shrimp, lemon cream sauce, chili flakes

Penne alla Vodka | 21

Penne rigate, pancetta, vodka rose sauce

Rigatoni con Bolognese | 24

Prepared with traditional Bolognese ragu' of beef,
pork and milk fed veal

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Secondi

Cotoletta alla Milanese | 30

Crisp fried tender veal, arugula, cherry tomato,
Parmigiano Reggiano

Pesce Fritto | 28

House battered Icelandic cod fillet, herb fritte, basil tartare

Avenue Burger | 22

Ground brisket, caramelized onion, crispy guanciale,
arugula fontina, served with your choice of hand cut fries
or Insalata Mista

Crab Burger | 24

Crispy crab patty, lemon aioli, tomato, arugula on brioche bun
served with your choice of hand cut fries or Insalata Mista

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