

ANTIPASTI

ANTIPASTO MISTO PER DUE (FOR TWO)

CHEF'S SELECTION OF ARTISANAL CHEESES AND ITALIAN CURED MEATS
GARNISHED WITH OLIVES, MUSHROOMS, ARTICHOKE, ROASTED PEPPERS \$21

EGGPLANT TOWER

FRIED EGGPLANT LAYERED WITH BASIL/RICOTTA
ROASTED TOMATO/GARLIC/HOUSE MOZZARELLA 11

CALAMARI FRITO

LIGHTLY FRIED/PICKLED HOT CHERRY PEPPERS
SPICY PLUM TOMATO SAUCE OR MARINARA 13

STUFFED MUSHROOMS

SPINACH/PANCETTA/ONIONS/PARMESAN CREAM 10

GOAT CHEESE CROSTINI E BRUSCHETTA

TOMATO/OLIVE/ONION/CAPER/CELERY/BALSAMIC 9
ADD 4 GRILLED JUMBO SHRIMP 9

POLPETTINE AL NANA (3)

BEEF/PORK/VEAL MEATBALLS/MARINARA/GRANA 10

CRAB CAKES

JUMBO LUMP CRAB/PEPPERS/ONIONS/OLD BAY REMOULADE
CORN RELISH/MIXED GREENS/RED WINE VINAIGRETTE 15

ARANCINI E SALUMI

MY AUNT FANNY'S FRIED RICE BALLS STUFFED WITH
PEAS/MOZZARELLA/MARINARA/PARMESAN CREAM 10

CARPACCIO DI TONNO (RAW)*

THINLY SLICED SESAME SEARED (RAW) AHI TUNA
SEAWEED SALAD/GINGER/WASABI/SOY SYRUP 16

SPINACH & ARTICHOKE AL FORNO

BAKED WITH PARMESAN, CREAM, PANCETTA, MOZZARELLA
SERVED WITH HERB CROSTINI 12

FORMAGGIO FRITTA

BREADED PROVOLONE/MARINARA/BASIL PESTO 12

CLAMS ~ OYSTERS ~ MUSSELS ~ SHRIMP

CLAMS ON THE 1/2 SHELL* 10/18 ~ **OYSTERS ON THE 1/2 SHELL*** 13/24 ~ **SHRIMP COCKTAIL** 15

BAKED STUFFED LOCAL CLAMS

FRESH CHOPPED CLAMS/GARLIC/BACON/PARMESAN 10

BAKED OYSTERS DELLA CASA

SPINACH/ONION/PANCETTA/PARMESAN/CREAM 16

ZUPPA DI CLAMS (12)

WHITE WINE GARLIC/BREAD CRUMBS/E.V.O.O./CIABATTA 18

ZUPPA DI MUSSELS

P.E.I. MUSSELS/GARLIC/ONION/TOMATO/CIABATTA 14

INSALATA E ZUPPA

SCAROLE E FAGIOLI

ESCAROLE/CANNELLINI/TOMATO 9

ZUPPA DEL GIORNO

SEASONAL SOUP OF THE DAY M/P

WINTER WEDGE

ICEBERG LETTUCE/CHERRY TOMATO/CRUMBLED BACON
CHUNKY BLEU CHEESE DRESSING/CRISPY ONIONS 12

DELLA CASA

MESCLUN GREENS/TUSCAN BEANS/TOMATO/OLIVES
ONION/ROASTED PEPPER/BALSAMIC VINAIGRETTE 10

ROASTED BEET & APPLE

MIXED GREENS/GOAT CHEESE/CANDIED WALNUTS
RASPBERRY VINAIGRETTE 14

CAPRESE

FRESH MOZZARELLA/HEIRLOOM CHERRY TOMATOES
ARUGULA/KALAMATA OLIVES/BASIL PESTO
BALSAMIC REDUCTION/FIRST PRESS OLIVE OIL 16

CAESAR

CHOPPED HEARTS OF ROMAINE/GARLIC CROUTONS
SHAVED PARMIGIANO/HOUSE CREAMY DRESSING 12

ANY SALAD WITH GRILLED OR BLACKENED CHICKEN ADD 6 ~ SHRIMP ADD 10

GRILLED FLAT BREAD PIZZE

MARGHARITA

ROASTED TOMATO/MOZZARELLA/GARLIC/BASIL 12

ALMAFI

SHRIMP/RICOTTA/BROCCOLI/TOMATO/PARMESAN 15

SALSICCIA

SAUSAGE/MUSHROOM/ONION/MOZZARELLA 12

NANA'S CRUSHED MEAT BALL

PLUM TOMATO SAUCE/PARMESAN/MOZZARELLA 13

PLEASE ALERT OUR STAFF IF YOU HAVE SPECIAL DIETARY RESTRICTIONS OR SPECIFIC FOOD ALLERGIES

CHEF PROPRIETOR JAMES AVINO ~ CHEF DI CUCINA J. ALBERTO ~ MANAGER MEREDITH AVINO

PRIVATE PARTIES & EVENT PLANNING * GIFT CERTIFICATES AVAILABLE

TELEFONO 631-803-6416 OR VISIT US ON LINE AT WWW.AVINOSITALIANTABLE.COM