

THE ITALIAN TABLE

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

MELANZANE FRITO
FRIED EGGPLANT STACKED WITH ROASTED TOMATO
RICOTTA/FRESH MOZZARELLA/MARINARA SAUCE 12

ARANCINI E SALUMI
AUNT FANNY'S FRIED RICE BALLS WITH SALUMI
PEAS/MOZZARELLA/MARINARA/PARMESAN CREMA 12

SICILIAN MUSHROOMS
GARLIC/BREAD CRUMB/OLIVE OIL/PARMESAN 10

GOAT CHEESE CROSTINI E BRUSCHETTA
WHIPPED GOAT CHEESE/SUMMER TOMATO SALAD 11
ADD GRILLED JUMBO SHRIMP (4) 9

CAPRESE
BEEFSTEAK TOMATO/HOUSE MOZZARELLA/ROASTED PEPPER
KALAMATA/BASIL PESTO OIL/BALSAMIC REDUCTION 16

FORMAGGIO IN CAROZZA
FRIED PROVOLONE CHEESE/MARINARA/BASIL PESTO 12

ZUPPA ~ SEASONAL SOUP OF THE DAY

FRUTTA DI MARE

LOCAL SHELLFISH SELECTION SERVED RAW*
CLAMS ON THE 1/2 SHELL* 10 PER 1/2 DOZ. 20 PER DOZ. ~ OYSTERS ON THE 1/2 SHELL* 16. PER 1/2 DOZ. 30 PER DOZ.

JUMBO SHRIMP COCKTAIL 15

GRILLED SPANISH OCTOPUS
GREENS/TOMATO/RED ONION/CANNELLINI/RED WINE VINAIGRETTE 16

*CRUDO DI TONNO
RAW YELLOW FIN TUNA/MANGO SALSA/HOUSE FRIED CORN CHIPS 16

BAKED STUFFED CLAMS
CHOPPED CLAMS/GARLIC/BACON/PARMESAN 11

ZUPPA DI CLAMS (12)
WHITE WINE/GARLIC/CELERY/ONION/CIABATTA 18

CALAMARI FRITO
LIGHTLY FRIED/PICKLED HOT CHERRY PEPPERS
PARMESAN/SPICY PLUM TOMATO SAUCE 15

BAKED OYSTERS DELLA CASA
SPINACH/ONION/PANCETTA/PARMESAN CREMA 17

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

LUMP CRAB CAKES
LUMP CRAB/PEPPERS/ONIONS/OLD BAY SAUCE
CORN RELISH/ MIXED GREENS SHERRY VINAIGRETTE 15

INSALATA

INSALATA DELLA CASA
MESCLUN GREENS/TUSCAN BEANS/TOMATO/OLIVES
ONION/ROASTED PEPPER/BALSAMIC VINAIGRETTE 12

ROMANA ALLA CAESAR
CHOPPED HEARTS OF ROMAINE/GARLIC CROUTONS
SHAVED PARMIGIANO/CLASSIC CREAMY DRESSING 13

GRILLED OR BLACKENED CHICKEN ADD 6 / SHRIMP ADD 10

WATERMELON & GOAT CHEESE
ARUGULA/FRESH WATERMELON/GOAT CHEESE
TOASTED ALMONDS/BERRY VINAIGRETTE 14

GRILLED FLAT BREAD PIZZE

MARGHARITA
ROASTED TOMATO/MOZZARELLA/GARLIC/BASIL 13

FIG & PROSCIUTTO
CHOPPED FIG/GOAT CHEESE/ARUGULA
BALSAMIC FIG REDUCTION/PROSCIUTTO DI PARMA 14

ALMALFI
SHRIMP/RICOTTA/BROCCOLI/TOMATO/MOZZARELLA 15

NANA'S CRUSHED MEAT BALL & BURATTA
PLUM TOMATO/PARMESAN/BURATTA MOZZARELLA 13

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

CHEF PROPRIETOR JAMES AVINO ~ CHEF DI CUCINA JOSE ALBERTO ~ MANAGER PROPRIETOR MEREDITH AVINO

PRIVATE PARTIES & EVENT PLANNING * GIFT CERTIFICATES AVAILABLE

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