

Avanti

Valentine's Weekend



STARTERS

- Avanti Garlic Loaf 5**
parmesan cheese, garlic, basil, French baguette
- Gnocchi Florentine 12**
spinach, tomato cream
- Jumbo Lump Crab Cake 18**
sundried tomato sauce
- Fritto Misto 18**
*calamari, shrimp, grouper,
zucchini, arrabbiata sauce*
- Feuilleté d'Escargot à la Chablisienne 13**
garlic, butter, chablis, shallot, buttered puff pastry
- Three Cheese Manicotti Pomodoro 11**
ricotta, parmesan, mozzarella
- New England Clam Chowder 10**



SALADS

- Old School Caesar 12**
*hearts of romaine, parmesan, garlic
croutons, classic caesar dressing*
- Arugula Salad 13**
*roasted pear, gorgonzola cheese,
candied pecans, hazelnut dressing*
- Truffle Burrata 14**
extra virgin oil, raspberry truffle-balsamic glaze



ENTREES

- 8oz Grilled Tenderloin 55**
*caramelized onion, herbed goat cheese,
Tawny port wine demi glaze*
- Mild Italian Sausage & Meat Lasagna 32**
parmesan, mozzarella, ricotta, bechamel, marinara
- Shrimp & Mussels Scampi 35**
linguini, chablis, butter-garlic
- 7 oz Brazilian Lobster Tail 62**
shrimp, mussels, linguini pasta, saffron cream sauce
- Veal Chop Parmesan 48**
herb crusted, mozzarella cheese, fettuccine alfredo
- Pan Seared Bronzino 45**
*crab meat, spinach, mushroom risotto,
lemon-extra virgin olive oil drizzle*
- Chicken Saltimbocca 32**
prosciutto, spinach, citrus-chardonnay sauce
- Crab Meat Stuffed Jumbo Shrimp 47**
sundried tomato, beurre blanc, mushroom risotto
- 14oz Bone-In Veal Chop 55**
mushrooms, brandy demi-glaze
- Grilled Lamb Chops 52**
rosemary balsamic
- Mediterranean Ravioli 33**
*Burrata Cheese, Winter Black Truffle, Portabello
Mushrooms, spinach, pistachio-parmesan cream sauce*
- Butter Seared Diver Scallops 55**
grilled mixed veggies, tarragon chablis cream sauce
- Hazelnut Crusted Halibut 48**
primevera risotto, citrus beurre blanc

Please, no split entree.