

ANTI PASTI

- Focaccia** | 10  
oven baked focaccia, herbs, extra virgin olive oil  
available gluten free add \$ 4.50
- Fagioli e Rapini al Forno** | 16  
Blistered red kidney beans, rapini, olive oil,  
oregano, light chili flakes
- Funghi al Forno** | 18  
Oven baked oyster mushrooms with Parmigiano,  
breadcrumbs and aged balsamic vinegar of  
Modena on arugula
- Tagliere di Salumi** | 22  
A tasting of local and imported cured meats
- Caprese di Bufala** | 20  
Imported Italian mozzarella di bufala D.O.P, vine  
ripe tomatoes, cold pressed virgin olive oil and  
fresh basil
- Frittura mista** | 19  
Fried tender calamari and black tiger shrimps  
served with fresh lemon
- Arancini Margherita** | 14  
Traditional Sicilian rice balls stuffed with  
mozzarella and tomato sauce
- Crocchette di Baccala'** | 12  
Cod and potato fritters
- Bruschetta al Pomodoro** | 12  
Grilled crostini topped with vine ripened tomato  
bruschetta

INSALATE

- Arugula** | 14  
baby arugula, shaved bosc pear, Parmigiano  
Reggiano, toasted walnuts, lemon vinaigrette
- Avenue Caesar** | 15  
baby romaine, crispy pancetta, focaccia  
croutons, grated Parmigiano Reggiano, house  
made Caesar dressing
- Insalata Mista** | 13  
Radicchio, Romaine, Cherry tomatoes, Cucumber,  
Red wine vineigrette
- Insalata Fresca** | 15  
Field tomatoes, avocado, cucumber, black olives,  
red onion, fresh basil, EVOO

PASTA

- Spaghetti con Zucchini** | 23  
Spaghetti pasta prepared with fried zucchini,  
Parmigiano Reggiano, cracked black pepper  
and fresh basil
- Gnocchi al pomodoro** | 20  
House made potato gnocchi,  
San Marzano tomato sauce, fresh basil
- Linguine allo Scoglio** | 32  
Prepared with seafood medley, cherry tomato  
sauce, light chili flakes
- Cavatelli** | 24  
House made cavatelli, fresh porcini mushrooms,  
house sausage, Parmigiano Reggiano
- Penne alla Vodka** | 20  
Penne rigate, pancetta, vodka rose sauce
- Rigatoni con Bolognese** | 20  
Prepared with traditional Bolognese ragu' of beef,  
pork and milk fed veal

gluten free available add \$ 3.50

SECONDI

- Saltimboca Alla Romana** | 31  
Pan seared milk fed veal scaloppini, imported  
prosciutto di Parma, white wine, fresh sage,  
served with seasonal vegetables
- Pollo al limone** | 28  
Pan seared chicken breast, fresh lemon sauce,  
served with seasonal vegetables
- Tagliata di Manzo** | 39  
grilled 10oz Certified Angus beef striploin, served  
over arugula and cherry tomato,  
Parmigiano Reggiano
- Avenue Burger** | 22  
8oz beef patty, sauteed mushrooms, caramelized  
onion, Fontina cheese, 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
- Salmone alla Griglia** | 29  
Grilled Atlantic salmon fillet, served with fresh  
lemon and seasonal vegetables

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

DOLCI

- Tiramisu'** | 10
- Panna Cotta** | 10
- Creme Brule'** | 10
- New York Cheesecake** | 14
- Ricotta e Pera** | 10
- Gelato** | 10

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: 1pint**  
Audio Visual Lager | 9.50  
Life In The Clouds IPA | 9.50

FOR YOUR ADDED SAFETY, THIS  
MENU WILL BE DISPOSED.  
FEEL FREE TO KEEP IT AND USE IT  
FOR FUTURE TAKE OUT ORDERS!

**H**  
avenue  
cibi e vini

KINDLY ADVISE US OF ANY FOOD ALLERGIES  
TAXES & GRATUITIES EXTRA  
PARTIES 7 OR MORE WILL RECEIVE  
ONE BILL INCLUDING 18% GRATUITIES  
A 3% RESORT FEE WILL BE AUTOMATICALLY ADDED



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

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

