

PANE VINO

ON THE AVENUE

INSALATA

MESCLUN SALAD | 10

mixed field greens, grape tomatoes, cucumbers, carrots and balsamic vinaigrette

CHOPPED SALAD | 14

iceberg lettuce, tomatoes, cucumbers, onion, soppressata, pepperoncini, garbanzo beans and red wine vinaigrette

WEDGE SALAD | 14

crisp iceberg lettuce, crumbly bleu cheese, grape tomatoes, fried onion frills, crispy pancetta, and creamy bleu cheese

CAESAR SALAD | 12

romaine, parmesan crisp, croutons, Asiago cheese, and a house-made Caesar dressing
add anchovies | 2

BEET SALAD | 14

mixed field greens tossed with balsamic vinaigrette, marinated beets, candied pecans and goat cheese

WALDORF SALAD | 14

apples, dried cranberries, walnuts, grapes, and celery in a creamy lemon dressing on a bed of bibb lettuce

ANTIPASTI

CALABRIAN CALAMARI | 18

cornmeal crusted calamari, spicy Calabrian chili, pickled red onion, scallion and a lemon aioli

GREENS & BEANS | 14

escarole, cannellini beans, olive oil, garlic and crushed red pepper

ADD SAUSAGE | 3 DAVE'S STYLE | 5

MEATBALLS | 15

garlic crostini, tomato sauce, with basil and shaved parmesan

BURRATA | 16

fresh burrata cheese with grilled eggplant caponata, pine nuts, and crispy prosciutto

CHARCUTERIE BOARD | 19

artisan cheeses, assorted cured meats, garlic crostini

ARTICHOKE FRENCH | 15

served with spinach and asiago cheese and a lemon butter sauce

FLAT BREAD OF THE DAY | 16

ask the server about the daily chef creation on our home made flatbread

CLAMS CASINO | 18

top neck clams stuffed with peppers, onions, and apple wood smoked bacon

LAMB LOLLIPOPS | 24

house marinated, mixed field greens, shaved grana Padano, served with a grilled lemon

PIZZA

CLASSIC PEPPERONI | 16

pepperoni, tomato sauce and mozzarella cheese

SPICY ITALIAN | 16

sauce, Italian sausage, caramelized onions, hot cherry peppers and mozzarella cheese

PIZZA BURRATA | 18

burrata cheese, sweet soppressata, spicy honey and mozzarella cheese

MARGHERITA | 16

red sauce, fresh mozzarella, basil, extra virgin olive oil and sea salt

MUSHROOM PIZZA | 18

roasted mixed mushrooms, creamy parmesan sauce, mozzarella cheese

SECONDI

PENNE VODKA | 26

penne pasta tossed in a tomato vodka cream sauce with pancetta and topped with asiago cheese

CAVATELLI | 28

home made cavatelli pasta with mixed mushrooms, and broccoli tossed in a parmesan alfredo
ADD CHICKEN | 8 ADD SHRIMP | 16

EGGPLANT FLORENTINE | 30

battered eggplant with spinach, mushrooms and mozzarella cheese over risotto with a sherry lemon sauce

SQUASH CARBONARA | 30

roasted butternut squash, crispy pancetta, fresh sage, and egg yolk tossed in fresh pappardelle pasta

GNOCCHI BOLOGNESE | 32

house-made gnocchi tossed in a braised meat ragu with fresh ricotta

CHICKEN PARMESAN | 30

fried chicken cutlet topped with tomato sauce mozzarella cheese served over penne

LUCIANO STYLE (ALL VODKA) | 4

CHICKEN PICCATA | 32

sautéed chicken breast with capers, artichoke hearts, lemon and fresh herbs over linguini

BRAISED SHORTRIBS | 44

braised beef short ribs in a red wine demi with roasted root vegetables over risotto

LE AGGIUNTE

GRILLED CHICKEN | 8

CHICKEN CUTLET | 10

3 SHRIMP | 16

4OZ LOBSTER TAIL | 24

FRENCH

egg battered with linguini, spinach and a sherry wine lemon butter sauce

CHICKEN | 32 HADDOCK | 28

TWO 4OZ LOBSTER TAILS | 58

CARNE

12OZ PORK CHOP | 38

14OZ NY STRIP STEAK | 54

8OZ FILET MIGNON | 58

all served with potato and vegetable of the day and cabernet demi-glace

CLAMS OREGANATA | 36

a dozen littleneck clams, in a garlic and white wine sauce tossed over linguini topped with oregano bread crumbs,

LOBSTER GNOCCHI | 46

crispy house-made ricotta gnocchi, root vegetables, lobster claw meat, pancetta, Calabrian chili beurre blanc

SHRIMP SCAMPI | 38

sautéed with diced Roma tomatoes and spinach served over linguini in a garlic butter sauce

SALMON | 38

served with sautéed broccoli rabe, butternut squash puree and a pine nut gremolata

FRA DIAVOLO

SHRIMP | 38 LOBSTER | 58

served in a spicy tomato broth over linguini

CONTORNI | 8

BROCCOLI RABE

SAUTÉED SPINACH

PARMESAN RISOTTO

POTATO OF THE DAY

PASTA WITH SAUCE

SAUTÉED BROCCOLI