

PANE VINO

ON THE AVENUE

INSALATA

MESCLUN SALAD | 10

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

SPINACH SALAD | 14

baby Spinach with red onions, feta cheese, fresh strawberries, mandarin oranges, pine nuts tossed in a honey poppy seed dressing

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

WATERMELON SALAD | 14

diced watermelon, roma tomatoes, red onion, toasted hazelnuts, fresh basil and feta cheese tossed in balsamic vinaigrette

ANTIPASTI

CALABRIAN CALAMARI | 18

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

BAKED ESCAROLE | 14

escarole, kalamata olives, asiago cheese, anchovies topped with bread crumbs

ADD SAUSAGE | 3 DAVE'S STYLE | 5

MEATBALLS | 15

garlic crostini, tomato sauce, with basil and shaved parmesan

BURRATA | 16

fresh burrata cheese with heirloom tomatoes, fresh basil, prosciutto and balsamic vinegar

CHARCUTERIE BOARD | 19

artisan cheeses, assorted cured meats, garlic crostini

PIZZA

CLASSIC PEPPERONI | 16

pepperoni, tomato sauce and mozzarella cheese

SPICY ITALIAN | 16

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

ARTICHOKE FRENCH | 15

served with spinach and asiago cheese and a lemon butter sauce

STUFFED PEPPERS | 16

poblano pepper wrapped in bacon stuffed with chorizo, sofrito, cilantro and creamy provolone cheese,

SHRIMP & AVOCADO | 19

chilled shrimp served with a shaved vegetable salad, avocado puree espelette pepper aioli and a grilled lemon

LAMB LOLLIPOPS | 24

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

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

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 roma tomatoes, broccoli, in a red pepper cream sauce baked with mozzarella

ADD CHICKEN | 8 ADD SHRIMP | 16

STACKED EGGPLANT | 30

fried eggplant baked with ricotta cheese, roasted red peppers and fresh mozzarella over cavatelli

CAJUN SHRIMP TORTELLINI | 34

cheese tortellini with sauteed shrimp, roma tomatoes and scallions in a cajun cream sauce

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 PORTABELLA | 32

grilled chicken breast with marinated portabella mushrooms, balsamic reduction and gruyere cheese over sauteed spinach

VEAL ROLLATINI | 44

veal rolled with provolone cheese, artichokes, prosciutto over risotto and grilled asparagus with a port wine reduction

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

18OZ VEAL CHOP | 68

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

LINGUINE ALLA VONGOLE | 36

a dozen littleneck clams and fresh clam meat with choice of a garlic and white wine sauce or marinara over linguini

LOBSTER GNOCCHI | 46

crispy house-made ricotta gnocchi, shaved brussels sprouts, lobster claw meat, pancetta, Calabrian chili ,beurre blanc

GARLIC SHRIMP | 38

sauteed shrimp in a garlic butter sauce with a garden relish, crispy prosciutto over risotto

SALMON | 38

served with crispy brussels sprouts and marinated white beans with a honey citrus glaze

FRA DIAVOLO

SHRIMP | 38 LOBSTER | 58

served in a spicy tomato broth over linguini

CONTORNI | 8

GRILLED ASPARAGUS

SAUTÉED SPINACH

PARMESAN RISOTTO

POTATO OF THE DAY

PASTA WITH SAUCE

SAUTÉED BROCCOLI

FRIED BRUSSELS SPROUTS AND BEANS