

# PANE VINO

ON THE AVENUE

## INSALATA

### MESCLUN SALAD | 10

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

### BEET SALAD | 14

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

### WEDGE SALAD | 14

iceberg lettuce, crumbly bleu cheese, tomatoes, onion frills, crispy pancetta, balsamic drizzle and creamy bleu cheese

### CAESAR SALAD | 12

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

### CHOPPED SALAD | 14

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

### SPINACH SALAD | 14

apples, dried cranberries, walnuts, grapes, and a warm bacon vinaigrette

## 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 parmesan cheese

### SHRIMP COCKTAIL | 18

poached jumbo shrimp with cocktail sauce and lemon

### CHARCUTERIE BOARD | 19

artisan cheeses, assorted cured meats, garlic crostini

### ARTICHOKE FRENCH | 15

served with spinach and asiago cheese and a lemon butter sauce

### BURRATA | 16

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

### STEAMED CLAMS | 18

a dozen little neck clams with Italian sausage, fresh herbs, lemon and sherry broth

### 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

Italian sausage, tomato sauce 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

## STACKED EGGPLANT | 30

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

## CAJUN TORTELLINI | 38

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 and mozzarella cheese served over penne

LUCIANO STYLE (ALL VODKA) | 4

## CHICKEN MARSALA | 32

sauteed chicken breast with cremini mushrooms and marsala sauce over sauteed spinach

## BRAISED SHORTRIBS | 54

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

## VEAL SALTIMBOCCA | 36

sauteed veal cutlets with kalamata olives, prosciutto, escarole and provolone cheese over risotto

## LE AGGIUNTE

GRILLED CHICKEN | 8

CHICKEN CUTLET | 10

3 SHRIMP | 16

8OZ LOBSTER TAIL | 44

## FRENCH

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

CHICKEN | 32 HADDOCK | 28

8OZ LOBSTER TAILS | 58

## CARNE

12OZ PORK CHOP | 38

14OZ NY STRIP STEAK | 52

8OZ FILET MIGNON | 58

## CHEF SELECTION | MARKET

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

## LINGUINI ALLE VONGOLE | 36

a dozen littleneck clams in a garlic and white wine sauce over linguini

## LOBSTER GNOCCHI | 46

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

## SHRIMP SCAMPI | 38

sauteed with diced Roma tomatoes and broccoli served over linguini in a garlic butter sauce

## SALMON | 38

served with sauteed broccoli rabe, butternut squash puree and a pistachio nut gremolata

## CIOPPINO | 68

sauteed shrimp, clams, half a lobster tail and haddock, served in a tomato sauce or white wine garlic over fresh tagliatelle pasta

## CONTORNI | 8

BROCCOLI RABE

SAUTÉED SPINACH

PARMESAN RISOTTO

POTATO OF THE DAY

PASTA WITH SAUCE

SAUTÉED BROCCOLI