

# 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

### WATERMELON SALAD 14

watermelon, roma tomatoes, red onions, hazel nuts and feta cheese

## ANTIPASTI

### CALABRIAN CALAMARI | 19

cornmeal crusted calamari, spicy chilis, 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 | 16

garlic crostini, tomato sauce, with basil and parmesan cheese

### COCONUT SHRIMP | 20

fried coconut shrimp served with an spicy orange marmalade

### CHARCUTERIE BOARD | 22

artisan cheeses, assorted cured meats, garlic crostini

### ARTICHOKE FRENCH | 15

served with spinach and asiago cheese and a lemon butter sauce

### BURRATA | 18

fresh burrata cheese with heirloom tomatoes salad, prosciutto and balsamic glaze

### TONY'S TRIPE | 17

Chef Tony DiPasquale's famous tripe in tomato sauce

### CRAB AND ARTICHOKE DIP | 19

warm lump crab meat, spinach and artichokes with house made flat bread

### LAMB LOLLIPOPS | 24

grilled marinated lamb, mixed field greens, served with a grilled lemon

## PIZZA

### CLASSIC PEPPERONI | 18

pepperoni, tomato sauce and mozzarella cheese

### SPICY ITALIAN | 18

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

### PIZZA BURRATA | 19

burrata cheese, prosciutto, hot honey, red sauce, fresh basil

### MARGHERITA | 17

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

### CHICKEN PESTO PIZZA | 19

Pesto, crispy chicken, goat cheese and heirloom tomatoes

# SECONDI

## PENNE VODKA | 26

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

## CAVATELLI | 30

home made cavatelli pasta with roasted corn, tomatoes, and squash in a corn veloute

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 ALFREDO | 38

Fettuccini with sauteed shrimp, roma tomatoes and scallions in a Cajun cream sauce

## RIGATONI BOLOGNESE | 32

mezza rigatoni tossed in a braised meat ragu with fresh ricotta

## CHICKEN PARMESAN | 32

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

LUCIANO STYLE (ALL VODKA) | 4

## CHICKEN PESTO | 36

sautéed chicken breast in a creamy basil pesto with marinated tomatoes over spinach

## GNOCCHI CAPRESE | 32

house-made ricotta gnocchi in a blush sauce baked with cherry tomatoes, basil, bread crumbs and burrata cheese

## LE AGGIUNTE

GRILLED CHICKEN | 10

CHICKEN CUTLET | 10

3 SHRIMP | 16

8OZ LOBSTER TAIL | 44

## FRENCH

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

CHICKEN | 34 HADDOCK | 30

8OZ LOBSTER TAILS | 58

## CARNE

12OZ PORK CHOP | 42

14OZ NY STRIP STEAK | 54

8OZ FILET MIGNON | 58

## CHEF SELECTION | MARKET

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

## LINGUINI ALLE VONGOLE | 38

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

## LOBSTER CARBONARA | 48

crispy guanciale, leeks, peas, and lobster meat in a creamy carbonara sauce over fettuccini pasta

## SHRIMP BRUSCHETTA | 38

sauteed with diced Roma tomatoes, artichokes, red onion and linguini in a garlic basil sauce

## SALMON | 38

Aukra salmon with grilled asparagus, roasted corn and tomato salad and a basil oil

## BAKED LOBSTER TAIL | 68

8oz Canadian lobster tail baked with leek and artichoke stuffing served with grilled asparagus and potato of the day

## CONTORNI | 8

GRILLED ASPARAGUS

SAUTÉED SPINACH

VEGETABLE OF THE DAY

POTATO OF THE DAY

PASTA WITH SAUCE

ROASTED CORN SALAD

TOMATO SALAD

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
20% GRATUITY ADDED TO PARTIES OF 6 OR MORE