

AVVIO

AMERICAN-ITALIAN KITCHEN

Appetizers

- Artichoke w/ Lobster Mornay sauce-\$18
- Assorted Cheese plate-\$17
- Baked Clams 1/2 dozen.-\$12
- Bruschetta-\$7
- Bresaola over Arugula-\$12
- Burrata w/ Prosciutto di Parma-\$18
- Cold Calamari-\$16
- Fried Calamari-\$16
- Oysters on 1/2 shell-\$16
- Oyster Rockefeller-\$17
- Garlic Bread-\$8
- Pizza Bread-\$9 marinara or meat sauce
- Prosciutto di parma w/Parmigiano Reggiano-\$18
- Antipasto Salad for 2-\$18
- Shrimp DeJonghe-\$12
- Shrimp Cocktail-\$12
- Steam Clams 1/2 dozen-\$12

Soup

- Minestrone-Cup-\$4 Bowl-\$8
- Soup du Jour-Cup-\$4 Bowl-\$8
- Tortellini Al Brodo Bowl-\$8
- Stracciatella w/Spinach-Cup-\$4 Bowl-\$8

All items are made to order.
Please allow proper time for cooking.
Sharing fee \$5.

Salads

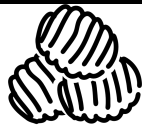
- Caesar Salad-Half-\$7-Full-\$12
- Insalata Caprese-\$11
- Special Salad-half-\$8 full-\$14- Romaine lettuce, artichoke hearts, hearts of palm & avocado in vinaigrette Dressing
- Blue Cheese-wet or dry \$3.00 extra

Sides

- Eggplant Parmigiana-\$11
- Fresh Broccoli-\$8
- Fresh Spinach sauteed in garlic oil-\$8
- Fresh Asparagus-\$8
- Sausage or Meatballs-\$8
- Vesuvio Potatoes-\$6
- French Fries-\$5
- Cottage Fries- \$6

Beverages

- Coffee-\$4
- Milk-\$4
- Tea variety-\$4
- Iced Tea-\$4
- Espresso Coffee-\$5
- Cappuccino-\$5
- Americano-\$4
- San Pellegrino-Liter-\$7
- San Pellegrino-\$4
- Panna (Water Bottle)-Liter-\$7



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*Carne (Red Meats)

- Aged Bone-in Ribeye- 12oz.-\$44
- Avvio's Prime New York Strip Steak-12 oz.-\$42
- Broiled Pork Chops-\$28
- Chateaubriand for 2-\$80
- Chef Cut New York Steak-\$47-Cut from Heart of the loin.
- Chopped Sirloin Steak-\$24-w/blue cheese & onion
- Baby Back Ribs-\$28
- Filet Mignon 12oz.-\$42
- Filet Mignon Meuniere-\$42- filet in white wine and lemon
- Richard's Special -\$37-A combination of Filet Mignon 5oz., Marsala, lightly breaded shrimp, and Veal Piccata
- Pepper Steak-\$32
- Pork chops Alla Bruno-\$32-Topped w/ Green Pepper & Onion
- Rack of lamb for 2-\$80
- Steak Diane for 2 -\$80 Steak prepared in a brown mushroom brandy sauce.

*Vitello (Veal)

- Veal al AVVIO-\$28-sliced veal mushroom, green peppers in wine tomato sauce.
- Extra Thick Broiled Veal Chop-\$45
- Bread Veal Cutlet-\$28
- Vitello Alla Toscana-\$28- Tender slices w/ artichokes & sun-dried tomatoes in a wine sauce
- Veal Bracirole-\$28-Rolled veal w/ Italian sausage & prosciutto in mushroom wine sauce
- Veal Francese-\$28- In light egg butter & lemon wine sauce
- Veal Parmigiana-\$28
- Veal Pastorella-\$28- In wine sauce, eggplant & Italian cheese
- Veal Piccante-\$28-In a lemon butter sauce
- Veal Marsala-\$28-wine mushroom sauce
- Veal Montecarlo-\$28-w/ eggplant, prosciutto, asparagus & artichoke
- Veal scallopini-\$28
- Veal Saltimbocca alla Romana-\$28-w/ prosciutto in wine sauce
- Veal Sorrentino-\$28-w/ eggplant, prosciutto, mozzarella in wine sauce.

Pesce (Seafood)

- Broiled English Dover Sole in Almondine sauce-\$43
- Broiled Lake Superior White Fish-\$29
- Broiled Fisherman Platter-\$MP-lobster, scallop, shrimp, perch
- Broiled Norwegian Salmon-\$29-lemon-butter sauce
- Fried Calamari-\$26
- Lobsters Al Diavolo-\$MP-chunks in a zesty marinara
- Pan-Roasted White Fish-\$29
- Tilapia Sauteed in Olive Oil-\$29-garlic, grape tomato, wine sauce
- Shrimp DeJonghe-\$26
- Shrimp Della Casa-\$26-vegetable medley in wine sauce
- Shrimp(French Fried)-\$26
- Shrimp Enzo-\$29
- *Surf and Turf-\$MP
- Broiled African Lobster Tail-\$MP

Pollo(Chicken)

- Chicken Avvio-\$ 24-Stuffed chicken breast w/rice, prosciutto, mushroom and olives (comes w/ soup and salad only)
- Chicken (Broiled)-\$24
- Chicken Cacciatore-\$24-Medley of Veg. in white wine sauce
- Chicken Marsala-\$24-Marsala mushroom wine sauce
- Chicken Meuniere-\$24-Butter lemon wine sauce
- Chicken Parmigiana-\$24-Baked topped w/ meat sauce with mozzarella
- Chicken Toscana-\$24-Sauteed in sundried tomato wine sauce
- Chicken Vesuvio-\$24-1/2 chicken in garlic-oregano wine sauce (comes w/Only soup & salad)

All sections except those *marked include:
 Soup & Salad plus Choice of Baked Potato Or a
 side of Pasta (Gluten-Free Available for
 additional price)

*Consumer Advisory: Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illnesses especially if you have certain medical conditions. Please advise your server.



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Gnocchi (House made)

Gnocchi de Spinach-\$23-Spinach
Gnocchi in prosciutto cream sauce
Classic Gnocchi-\$23-in meat sauce

Fettuccini

Fettucini A Mare
Chiaro-\$29-clams, shrimp,
calamari & mussels in white sauce
Fettucini Alfredo-\$21
Pasta Tricolore E Pollo-\$24-w/
grilled Chicken breast, spinach,
garlic & oil.

Tortellini

Tortellini Bolognese-\$22
Tortellini Alla Panna-\$22

Linguini

Linguine w/Black Mussels-\$25
Paglia e Fieno-\$23-Spinach
w/mushroom, pancetta,
peas in white cream sauce
Linguine-\$24-white or red clam
sauce
Zuppa Di Mare \$45-baby lobster,
shrimp, calamari, scallops &
clams in thin
tomato sauce

Ravioli/Tordelli

Housemade Ravioli-\$23-cheese
or meat
Tordelli al pesce-\$26-housemade
pasta filled with cheese, shrimp,
crabmeat

Chef's Favorite

Vermicelli Ala Angelo-\$27-Shrimp
Sauteed in butter, garlic & wine sauce
& served over Vermicelli Aglio Olio

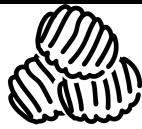
Other Pastas

Farfelle Boscaiola-\$22
Eggplant Parmigiana-\$22

Housemade Baked Lasagna-\$23
Housemade Manicotta-\$23
Spaghetti or penne-\$19 (meat
sauce or marinara)

All items are made to order.
Please allow proper time for
cooking.
Sharing fee \$5.

Gluten-Free Pasta and sauces
are additional \$3
All pasta include: Soup and salad



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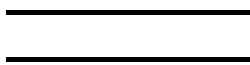
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Desserts

Gelato/Sorbet

Ice cream w/berries-\$12-w/
Zabaglione Sauce
Spumoni-\$7
Pesca Ripiena-\$8
Limone Ripieno-\$8
Tartufo al Limoncello-\$8
Chocolate Tartufo-\$8
Ice Cream (Peppermint, Vanilla or
Tortoni) -\$6
Gelato Affogato-\$12
Brandy Ice-\$12

Tortes/Tarts

Warm Apple Tart-\$12-w/
caramel & vanilla ice cream
Chocolate Mousse cake-\$8
Cheese cake-\$8



Chef's Special

Tiramisu-\$8-House Favorite
Baked Alaska for 2-\$14

Pastries

Cannoli-\$6
Profiteroles-\$12