

AVVIO

AMERICAN-ITALIAN KITCHEN

Appetizers

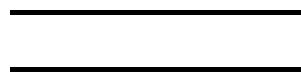
- Artichoke w/ Lobster Mornay sauce-\$17
- Assorted Cheese plate-\$15
- Baked Clams 1/2 dozen.-\$10
- Bruschetta-\$7
- Bresaola over Arugula-\$11
- Burrata w/ Prosciutto di Parma-\$17
- Cold Calamari-\$14
- Fried Calamari-\$14
- Oysters on 1/2 shell-\$15
- Oyster Rockefeller-\$15
- Pizza Bread-\$7
- Prosciutto di parma w/Parmigiano Reggiano-\$12
- Shrimp DeJonghe-\$11
- Shrimp Cocktail-\$11
- Steam Clams 1/2 dozen-\$10

Salads

- Caesar Salad-Half-\$7 full-\$11
- Insalata Caprese-\$10
- Pomodori Alla Toscana-\$8
- Special Salad -half-\$7 full-\$10-Romaine lettuce, artichoke hearts, hearts of palm & avocado in vinaigrette Dressing
- Blue Cheese-wet or dry \$3.00 extra

Sides

- Eggplant Parmigiana-\$9
- Fresh Broccoli-\$7
- Fresh Spinach sauteed in garlic oil-\$7
- Fresh Asparagus-\$8
- Sausage or Meatballs-\$5



Soup

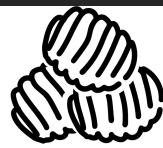
- Minestrone-Cup-\$4 Bowl-\$7
- Soup du Jour-Cup-\$4 Bowl-\$7
- Tortellini Al Brodo
Bowl-\$7
- Stracciatella w/Spinach Bowl-\$7

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

All items are made to order.
Please allow proper time.
Sharing Charge \$5.

*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-\$21-Spinach Gnocchi
in prosciutto cream sauce

Classic Gnocchi-\$21-in meat sauce

Linguini

Linguine w/Black Mussels-\$23

Paglia e Fieno-\$22-Spinach w/mushroom,
pancetta, peas in white cream sauce

Linguine-\$23-white or red clam sauce

Zuppa Di Mare \$40-baby lobster, shrimp,
calamari, scallops & clams in thin tomato
sauce

Fettuccini

Fettucini A Mare Chiaro-\$28-clams, shrimp,
calamari & mussels in white sauce

Fettucini Alfredo-\$20

Pasta Tricolore E Pollo-\$21-w/ grilled
Chicken breast, spinach, garlic & oil.

Ravioli/Tordelli

Housemade Ravioli-\$21-cheese or
meat

Tordelli al pesce-\$22-housemade
pasta filled with cheese, shrimp,
crabmeat

Tortellini

Tortellini Bolognese-\$20

Tortellini Alla Panna-\$20

Chef's Favorite

Vermicelli Ala Angelo-\$25-Shrimp

Sauteed in butter, garlic & wine sauce
& served over Vermicelli Aglio Olio

Other

Farfelle Boscaiola-\$20

Eggplant Parmigiana-\$21

Housemade Baked Lasagna-\$20

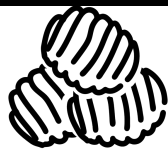
Housemade Manicotta-\$20

Spaghetti o penne-\$18

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allow proper time. Sharing
Charge \$5

Gluten-Free Pasta and sauces are
additional \$3

All pasta include: Soup and salad



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*Carne (Red Meats)

- Aged Bone-in Ribeye- 12oz.-\$41
- Avvio's Prime New York Strip Steak-12 oz.-\$38
- Broiled Pork Chops-\$26
- Chateaubriand for 2-\$75
- Chef Cut New York Steak-\$45-Cut from Heart of the loin.
- Chopped Sirloin Steak-\$22-w/blue cheese & onion
- Baby Back Ribs-\$26
- Filet Mignon 12oz.-\$39
- Filet Mignon Meuniere-\$39- filet in white wine and lemon
- Richard's Special -\$35-A combination of Filet Mignon 5oz., Marsala, lightly breaded shrimp, and Veal Piccata
- Pepper Steak-\$30
- Pork chops Alla Bruno-\$28-Topped w/ Green Pepper & Onion
- Rack of lamb for 2-\$75

*Vitello (Veal)

- Veal al AVVIO-\$27-sliced veal mushroom, green peppers in wine tomato sauce.
- Extra Thick Broiled Veal Chop-\$42
- Bread Veal Cutlet-\$26
- Vitello Alla Toscana-\$27- Tender slices w/ artichokes & sun-dried tomatoes in a wine sauce
- Veal Braciolo-\$28-Rolled veal w/ Italian sausage & prosciutto in mushroom wine sauce
- Veal Francese-\$27- In light egg butter & lemon wine sauce
- Veal Parmigiana-\$27
- Veal Pastorella-\$27- In wine sauce, eggplant & Italian cheese
- Veal Piccante-\$27-In a lemon butter sauce
- Veal Marsala-\$28-wine mushroom sauce
- Veal Montecarlo-\$28-w/ eggplant, prosciutto, asparagus & artichoke
- Veal scallopini-\$27
- Veal Saltimbocca alla Romana-\$27-w/ prosciutto in wine sauce
- Veal Sorrentino-\$28-w/ eggplant, prosciutto, mozzarella in wine sauce.

Pesce (Seafood)

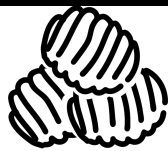
- Broiled English Dover Sole in Almondine sauce-\$40
- Broiled Lake Superior White Fish-\$27
- Broiled Fisherman Platter-\$MP-lobster, scallop, shrimp, perch
- Broiled Norwegian Salmon-\$27-lemon-butter sauce
- Fried Calamari-\$25
- Lobsters Al Diavolo-\$MP-chunks in a zesty marinara
- Pan-Roasted White Fish-\$27
- Tilapia Sauteed in Olive Oil-\$26-garlic, grape tomato, wine sauce
- Shrimp DeJonghe-\$24
- Shrimp Della Casa-\$24-vegetable medley in wine sauce
- Shrimp (French Fried)-\$24
- Shrimp Enzo-\$29
- *Surf and Turf-\$MP
- Broiled African Lobster tail-\$MP

Pollo(Chicken)

- Chicken Avvio-\$ 21-Stuffed chicken breast w/rice, prosciutto, mushroom and olives
- Chicken (Broiled)-\$21
- Chicken Cacciatore-\$21-Medley of Veg. in white wine sauce
- Chicken Marsala-\$21-Marsala mushroom wine sauce
- Chicken Meuniere-\$21-Butter lemon wine sauce
- Chicken Parmigiana-\$21-Baked w/ tomato sauce topped with mozzarella
- Chicken Toscana-\$21-Sauteed in sundried tomato wine sauce
- Chicken Vesuvio-\$21-1/2 chicken in garlic-oregano wine sauce

All sections include:
 Soup and Salad-Choice of Potatoe or side
 of Pasta-(Gluten-Free Available for
 additional price)

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Dessert Menu

Gelato/Sorbet

Ice cream w/berries-\$8-w/ Zabaglione Sauce
Spumoni-\$6
Pesca Ripiena-\$8
Limone Ripieno-\$8
Tartufo al Limoncello-\$8
Chocolate Tartufo-\$8
Peppermint or Vanilla Ice cream-\$6
Gelato Affogato-\$8
Tortoni-\$6

Tortes/Tarts

Warm Apple Tart-\$9-w/
caramel & vanilla ice cream
Chocolate Mousse cake-\$6
Cheese cake-\$6

Pastries

Cannoli-\$6
Profiteroles-\$7

Chef's Special

Tiramisu-\$7-House Favorite
Baked Alaska for 2-\$12

Beverages

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