

*Avicollis*'s

## PRIMI

*First Course*

### Sautéed Greens With Sausage and White Beans 8.50

*Italian sausage and Tuscan white beans sautéed with greens, finished with seasoned cracker crumbs and romano cheese.*

*Pairs well with Dreaming Tree Pinot Noir*

### Utica Style Greens 8.50

*Greens sautéed with pancetta, hot peppers, and our special blend of seasoned cracker crumbs*

### Calamari Fritti 10

*Tender pieces of calamari are dredged in our own seasoned flour, fried to perfection and served with house made tomato sauce and lemon wedges*

### Hot Seafood Antipasto 17

*Fresh clams, scallops and shrimp are sautéed in extra virgin olive oil, garlic, wine and finished with plum tomatoes and fresh herbs*

### Bruschetta 7

*Fresh Italian bread grilled topped with fresh diced tomatoes and basil, finished with extra virgin olive oil*

### Polpetta Fritte 7

*Our perfectly seasoned meatballs are deep fried and served on a bed of house made tomato sauce, topped with grated Romano cheese*

### Arancine (rice balls) (3) 8

*Risotto, ham, salami, mozzarella cheese, and romano cheese formed into a ball, breaded then fried, on a bed of house made tomato sauce*

### Risi Bisi 9

*Creamy Risotto with sundried tomato pesto, diced fresh mozzarella, fresh basil and balsamic glaze*

### Ravioli Fritti 7

*Breaded ricotta filled ravioli, fried and served with house made tomato sauce*

## INSALATA

*Salad*

### Caesar salad 8

chicken 9 shrimp 11

*Crisp romaine lettuce, croutons, romano cheese, tomato, kalamata olives and onions combined with classic caesar dressing*

### Antipasto Salad 9

*lettuce, tomato, onion, kalamata olives, giardinara, pepperoncini, artichoke hearts, roasted red peppers, italian meats and cheeses*

### Insalata Caprese 8

*ripe beefsteak tomatoes and fresh mozzarella, finished with fresh basil and extra virgin olive oil*

## ZUPPA

*Soup*

### Tuscan Onion Soup 4.75

### Pasta Fagiola 2.95 / 4.75

### Italian Wedding 2.95 / 4.75

**Upgrade your toss salad to:**

**Caesar 1.50**

**Antipasto: 3.00**

**Caprese: 3.00**

## BEVANDE

*Beverages*

Pepsi Products 2.50

Iced Tea, Lemonade 2.50

Milk, Chocolate Milk 2.50

San Pellegrino Sparkling Water (1 liter) 3.50

Coffee 2.50

Hot Tea 2.50

Espresso (reg and decaf) 3.50

Cappuccino 4.50

**ALL DINNERS SERVED WITH SOUP OR TOSSED SALAD AND HOMEMADE GARLIC KNOTS**



## POLLO & VITELLO

*chicken & veal*

**Picatta** chicken 18 Veal 19

*Tender medallions of chicken or veal sautéed with fresh mushrooms and capers, finished in a dijon white wine sauce*

**Parmagiana** chicken 18 Veal 19

*Freshly breaded chicken or veal laced with our own fresh house made tomato sauce and topped with mozzarella cheese*

**Francaise** chicken 18 Veal 19

*Egg battered chicken or veal in a white wine lemon butter sauce*

**Marsala** chicken 18 Veal 19

*Tender medallions of chicken or veal sautéed in a mushroom Marsala wine sauce*

**Scallopini** chicken 18 Veal 19

*Tender chicken or veal sautéed with mushrooms, sweet and hot peppers, simmered in a white wine plum tomato sauce*

**Cacciatore** chicken 18 Veal 19

*Tender boneless chicken sautéed with mushrooms, onions and red peppers simmered in a house made plum tomato sauce served over your choice of pasta*

## MAIALE & MANZO

*pork & beef*

**Pork Aviccoli** 16

*Breaded fried center cut pork chop, bourbon demi glaze*

**Strip Steak** 20

*Center-cut 14 oz NY strip steak grilled to perfection*

**Pork Caponata** 17

*Grilled sliced Pork Sirloin, eggplant caponata & wild rice*

**Gorgonzola Filet** 24

*Gorgonzola Fonduta Sauce, garnished with port wine reduction, rosemary & romano roasted potatoes. Pairs well with Franciscan Cabernet Sauvignon*

**Bolognese** 16

*Ground veal, beef & pork. simmered in a creamy house made red sauce and tossed with rigatoni pasta. Pairs well with Ruffino Chianti Classico Riserva Ducale Tan*

**Vitello Milanese Alla Caprese** 20

*Pan fried breaded veal cutlet topped with sliced roasted tomatoes, mozzarella and basil served with a house made plum tomato sauce drizzled with balsamic glaze*



## PESCE

*seafood*

### Haddock

*All of our haddock dishes use only the freshest North Atlantic haddock*

Broiled 15 | Fried 15 | Italiano 15 | Butter crumb 15 | Francaise 15 | Oregonata 15

### Broiled Scallops 22

*Broiled jumbo diver scallops in a white wine lemon butter sauce*

*Pairs well with Kendall Jackson Vintners Reserve Chardonnay*

### Paprika Roasted Salmon 18

*Paprika roasted atlantic salmon with a citrus basil salsa, sauteed swiss chard and orzo*

*Pairs well with Santa Rita Sauvignon Blanc*

### Shrimp Crusted Tilapia 17

*Roasted tilapia with shrimp and tomato buttercrumb with roasted pancetta brussel sprouts*

*Pairs well with Estancia "unoaked" Chardonnay*

## PASTA E FRUITTI DI MARE

*pasta with seafood*

### Linguine With Clams 17

*Littleneck and baby clams sautéed with fresh garlic and extra virgin olive oil (served red or white)*

### Shrimp Marinara 19

*Extra large shrimp sautéed with fresh garlic and olive oil then simmered with plum tomatoes and white wine, topped with fresh basil, served over your choice of pasta*

*Pairs well with Kendall Jackson Vintners Reserve Chardonnay*

### Gamberetti E Asparagi 19

*Extra large shrimp and asparagus sauteed with olive oil, garlic and italian seasonings tossed with farfalle pasta*

*Pairs well with Nobile Sauvignon Blanc*

### Frutti Di Mare 25

*Clams, scallops, shrimp and calamari simmered with plum tomatoes, garlic and fresh herbs served over your choice of pasta (also available with garlic and oil)*

## PASTA AL FORNO

*In the oven*

### Baked Meat Lasagna 12

*Fresh-baked lasagna layered with ground beef, house made tomato sauce, ricotta and Romano cheese*

*Pairs well with Ruffino il Ducale Tan*

### Stuffed Shells 12

*ricotta filled shells in house made tomato sauce with romano and mozzarella cheeses*

### Baked Ravioli 12

*Ricotta filled ravioli in house made tomato sauce with romano and mozzarella cheeses*

### Baked Manicotti 12

*Ricotta filled manicotti in house made tomato sauce with romano and mozzarella cheeses*

*Pairs well with Santa Cristina Chianti DOCG*

### Baked Penne Alla Siciliano 13

*Penne pasta and ricotta cheese simmered in house made tomato sauce smothered in mozzarella cheese and finished in the oven*

### Baked Combo Italiano 13

*One manicotti, two shells and three ravioli in house made tomato sauce with romano and mozzarella cheeses*

### Baked Penne 12

*Penne pasta with house made tomato sauce smothered in mozzarella cheese and finished in the oven*



## PASTA

First, Choose your Pasta

Spaghetti	Penne	Farfalle	Linguine	Fettuccine	Angel hair	Rigatoni	Cavatelli, Tortellini, Gnocchi
							2

Then, Select your Sauce

Tomato	Mushroom	Garlic and Oil	Meat	Vodka	Alfredo
10	11	10	11	12	12

Now, Any Extras?

Broccoli	Meatballs	Sausage	Chicken	Shrimp
2	3	3	3	7

## ITALIAN SPECIALTIES

*pasta*

### Cheese Ravioli 11

*Cheese ravioli finished with house made tomato sauce*

### Chicken Riggies 16

*Plump pieces of chicken breast sautéed with red onions and hot cherry peppers with fresh plum tomatoes, tossed with mezza rigatoni and finished with asiago cheese substitute jumbo shrimp 19  
alla vodka 2*

### Amatriciana 15

*Pancetta and onions sautéed with plum tomatoes and fresh herbs, tossed with your choice of pasta*

### Cavatelli With Broccoli & Mushrooms 16

*Fresh broccoli florets sautéed with sliced mushrooms in extra virgin olive oil, finished with fresh garlic, white wine and romano  
Pairs well with Mark West Pinot Noir*

### Farfalle And Chicken Primavera 16

*Tender sauteed chicken with zucchini and baby tomatoes simmered in a fresh herb, lemon garlic white wine sauce tossed with farfalle pasta  
Pairs well with Estancia Pinot Grigio*

### Tortellini Alla Vodka 14

*Cheese tortellini simmered in our own vodka sauce  
Pairs well with Menage a trois Red*

### Gnocchi 16

*Gnocchi, italian sausage and kale simmered in a garlic and white wine plum tomato sauce  
Pairs well with Santa Cristina Chianti DOCG*

### Melanzane Parmigiana 12

*Layers of battered and fried eggplant with house made tomato sauce topped with mozzarella cheese and finished in the oven*

### Melanzane Riepieno 13

*battered and fried eggplant rolled and stuffed with seasoned ricotta and cream cheese with house made tomato sauce topped with mozzarella cheese and finished in the oven*



## BIRRA

Beer (Bottle Only)

<i>Amstel Light</i>	4.75
<i>Blue Moon</i>	4.75
<i>Bud</i>	3.75
<i>Bud Lite</i>	3.75
<i>Coors Lite</i>	3.75
<i>Corona</i>	4.75
<i>Heineken</i>	4.75
<i>Labatt Blue</i>	3.75
<i>Labatt Light</i>	3.75
<i>Michelob Ultra</i>	3.75
<i>Miller Light</i>	3.75
<i>Molson Canadian</i>	3.75
<i>Moretti</i>	4.75
<i>Nordic</i>	3.75
<i>Ommegang Nirvana IPA</i>	4.25
<i>Samuel Adams</i>	4.75
<i>Saranac Pale Ale</i>	4.25
<i>Yuengling</i>	3.75

## AVICOLLI'S SIGNATURE COCKTAILS

### THE AVATINI

*Coconut vodka, cranberry,  
pineapple and ginger ale  
with  
frozen blueberry garnish*

### PEACH COSMO

*ABSOLUT Citron, peach  
schnapps, cranberry gar-  
nished with lime*

### CHOCOLATE CHERRY MARTINI

*ABSOLUT Vanilia, amaretto  
and creme de cocoa with  
shaved chocolate garnish*

## HOUSE WINE SELECTIONS BY THE GLASS

*White Zinfandel, Pinot Grigio, Chardonnay,  
Chianti, Merlot, Cabernet Sauvignon*

### WHITE WINES

	<i>Glass</i>	<i>Bottle</i>
<i>Mirasou Moscato CA</i>	6.75	24
<i>Chateau Ste Michelle Riesling WA</i>	7.50	27
<i>Cavit Pinot Grigio IT</i>	7.50	27
<i>Il Donato Pinot Grigio IT</i>	7.00	25
<i>Santa Margarita Pinot Grigio</i>	12.00	45
<i>Santa Rita Sauvignon Blanc Chile</i>	7.50	27
<i>Nobilo Sauvignon Blanc NZ</i>	9.00	33
<i>Estancia "unoaked" Chardonnay CA</i>	9.00	33
<i>Hybrid Chardonay CA</i>	6.50	23
<i>Kendall Jackson Chardonnay CA</i>	8.00	29

### BLUSH WINES

<i>Prosecco - 375ml</i>		9
<i>Beringer White Zinfandel</i>	8.50	31

### RED WINES

<i>Red Splash Red blend CA</i>	7.00	25
<i>Menage a Trois Red CA</i>	8.00	29
<i>Apothic Red CA</i>	8.00	29
<i>Project Paso Red CA</i>	7.50	27
<i>B Side Red CA</i>	13.00	49
<i>Cavit Pinot Noir IT</i>	7.50	27
<i>Mark West Pinot Noir CA</i>	8.50	31
<i>Dreaming Tree Pinot Noir CA</i>	7.00	25
<i>Santa Lucia Highlands Pinot Noir CA</i>	12.50	47
<i>Dark Horse Merlot CA</i>	6.50	23
<i>Stags' Leap Winery Merlot CA</i>	-	55
<i>Ravenswood Shiraz CA</i>	7.00	25
<i>Ruffino Chianti Classico Riserva Ducale Tan</i>		65
<i>Santa Cristina Chianti DOCG IT</i>	10.00	37
<i>Luiano Chianti Classico DOCG IT</i>	9.00	33
<i>XY Zinfandel CA</i>	7.50	27
<i>Hybrid Cabernet Sauvignon CA</i>	6.50	23
<i>Estancia Cabernet Sauvignon CA</i>	9.00	35
<i>B Side Cabernet Sauvignon CA</i>	13.00	49
<i>Franciscan Cabernet Sauvignon CA</i>		60

### PLATINUM LIST

<i>Magliano Poggio Besiale</i>		100
<i>Rubicon</i>		280
<i>Brancaia il Blu Red Blend</i>		170