

# *Avicolli's*

*dalla nostra cucina  
alla vostra tavola*



## PRIMI

*First Course*

### Sautéed Greens With Sausage and White Beans 9.50

*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 9

*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 roasted butternut squash topped with toasted pecans and new york state pure maple syrup*

### 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. Available as a gluten free item add 2.00*

## MAIALE & MANZO

*pork & beef*

**Pork Aviccoli** 16

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

**Strip Steak** 22 **GF**

*Center-cut 14 oz NY strip steak grilled to perfection. Served with wild rice.  
Pairs well with Dreaming Tree Pinot Noir*

**NEW ITEM Italian Pot Roast** 17

*Braised beef chuck with roasted carrots, white onions and potatoes*

**Gorgonzola Filet** 25

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

**Bolognese** 16

*Ground veal, beef & pork. simmered in a creamy house made red sauce and tossed with rigatoni pasta.*

**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 | **GF** 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 Jacob's Creek Moscato*

### **NEW ITEM** Maple Pecan Salmon 18 **GF**

*Maple-pecan crusted salmon with roasted spaghetti squash.*

*Pairs well with Santa Rita "120" Sauvignon Blanc*

### **NEW ITEM** Swordfish 17

*Pan seared and roasted swordfish topped with apple cider chutney and served over orzo pasta with raisin sautee*

## PASTA E FRUITTI DI MARE

*Pasta with seafood. All are available as Gluten Free, add 2.00*

### 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 Il Donato Pinot Grigio*

### 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 13

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

### Baked Ravioli 12

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

### Baked Combo Italiano 13

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

### Stuffed Shells 12

*ricotta filled shells 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*

### **NEW ITEM**

### Sausage & Penne

### Pomodoro 16 **GF**

*Gluten free penne pasta and sliced sausage simmered in a plum tomato and madeira wine sauce, topped with slices of fresh mozzarella cheese and finished in the oven.*

*Non Gluten Free version for 15.*

### 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 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	Linguine	Fettuccine	Angel hair	Rigatoni	Cavatelli, Tortellini, Gnocchi 2
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Then, Select your Sauce

Tomato 10	Mushroom 11	Garlic and Oil 10	Meat 11	Vodka 12	Alfredo 12
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Now, Any Extras?

Broccoli 2	Meatballs 3	Sausage 3	<b>GF</b> Penne 2	Chicken 3	Shrimp 7
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## ITALIAN SPECIALTIES

*pasta*

### Cheese Ravioli 11

*Cheese ravioli finished with house made tomato sauce*

### Chicken Riggies 16

*alla vodka add 2*

*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, Available as a gluten free item add 2.00*

### Amatriciana 15

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

**Pairs well with Barone Fini Merlot**

### 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*

### NEW ITEM Pasta Primavera 15

*butternut squash and brussel sprouts simmered in a garlic white wine sauce tossed with farfalle Add chicken - 17. Available as a gluten free item add 2.00*

**Pairs well with Cht Ste Michelle Riesling**

### Tortellini Alla Vodka 14

*Cheese tortellini simmered in our own vodka sauce*

**Pairs well with Menage a trois Silk Blend**

### NEW ITEM Gnocchi 16

*Gnocchi in a brown butter cream sauce with sweet potatoes and brussel sprouts*

### 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*

## CREATE YOUR OWN GREENS

Turn your appetizer greens into a dinner!

**Utica Greens (Spicy) - 9**

**Sauteed Greens - 8**

Then, Select your Extras

Chicken 3	Mushrooms 2	Shrimp 7	Sausage 3	Meatballs 3	Pasta (above list) 3	Penne (Gluten Free) 4
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## BIRRA

Beer (Bottle Only)

Blue Moon	4.75
Bud	3.75
Bud Lite	3.75
Coors Lite	3.75
Corona	4.75
Dogfish Head 60 Minute IPA	4.25
Heineken	4.75
Labatt Blue	3.75
Labatt Light	3.75
Michelob Ultra	3.75
Miller Light	3.75
Molson Canadian	3.75
Moretti	4.75
Nordic	3.75
Ommegang Nirvana IPA	4.25
Samuel Adams	4.75
Saranac Pale Ale	4.25
Yuengling	3.75

## AVICOLLI'S SIGNATURE COCKTAILS

### THE AVATINI

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

### SALTED CARAMEL WHITE RUSSIAN

Vodka & Kahlua  
shaken with Merry's Salted  
Caramel Cream. Garnished with  
caramel drizzle and sea salt

### AVICOLLI'S BLUEBERRY LEMONADE

Cruzan Blueberry Rum with  
lemonade. Garnished with  
fresh lemons

## HOUSE WINE SELECTIONS BY THE GLASS

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

### WHITE WINES

	Glass	Bottle
Jacobs Creek Moscato (AU)	7	25
Chateau Ste Michelle Riesling (WA)	7.50	27
Wagner Vineyards, Finger Lakes Riesling (NY)	--	35
Cavit Pinot Grigio (IT)	7.50	27
Santa Margarita Pinot Grigio (IT)	--	45
Il Donato Pinot Grigio (IT)	7	25
Santa Rita "120" Sauvignon Blanc (CH)	7.50	27
Kendall Jackson Chardonnay (CA)	9	33
Chateau Ste Michelle Indian Wells Chardonnay (WA)	--	35

### SPARKLING WINES

Villa Maria Sauvignon Blanc Bubbly (NZ)	--	30
Beringer White Zinfandel (CA)	7	25
Beringer White Merlot (CA)	7.50	27
La Luca Prosecco 187Ml (IT)	--	7

### RED WINES

Mamma Mia Red Blend (CA)	7	25
La Monica Montepulciano D' Abruzzo (IT)	7.50	27
Menage A Trois "Silk" (CA)	8	29
Apothic Red (CA)	8	29
Cavit Pinot Noir (IT)	8	29
Dreaming Tree Pinot Noir (CA)	7.50	27
Smoking Loon Malbec (CH)	7.50	27
Barone Fini Merlot (IT)	7.50	27
Luiano Chianti (IT)	9	33
Ruffino Chianti (IT)	--	65
Xy Zinfandel (CA)	7.50	27
Mettler Vineyards Zinfandel (CA)	--	35
Estancia Cabernet Sauvignon (CA)	9	35
Franciscan Cabernet Sauvignon (CA)	--	60

### PLATINUM LIST

Magliano Poggio Besiale (IT)	100
Rubicon (CA)	280
Brancaia il Blu Red Blend (IT)	170