

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 green and yellow summer squash saute.

Pairs well with Santa Rita "120" Sauvignon Blanc

NEW ITEM Swordfish 17

Paprika grilled Swordfish with basil scented orzo pasta and an orange-white wine sauce.

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 **A**

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 14

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

Baked Ravioli 13

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

Baked Combo Italiano 14

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

Stuffed Shells 13

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

Baked Manicotti 13

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

GF

RECIPE IS 100%
GLUTEN FREE

+GF

ITEM CAN BE PREPARED
GLUTEN FREE FOR \$2

SPICY

SPICY



AVICOLLIS
FAVORITES

PASTA

First, Choose your Pasta

Spaghetti	Penne	Linguine	Fettuccine	Angel hair	Rigatoni	Cavatelli, Tortellini, 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	GF Penne 2	Chicken 3	Shrimp 7
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ITALIAN SPECIALTIES

pasta

Mushroom Ravioli 15

mushroom filled ravioli in a creamy alfredo sauce garnished with grape tomatoes

Chicken Riggies 17

+GF

SPICY

A

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

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

+GF

Red peppers, asparagus, and diced tomatoes simmered in a garlic white wine sauce tossed with farfalle Add chicken - 17.

Pairs well with Chateau Ste Michelle Riesling

Tortellini Alla Vodka 14

Cheese tortellini simmered in our own vodka sauce

Pairs well with Menage a trois Silk Blend

Melanzane Parmigiana 13

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

Melanzane Riepieno 14

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 - 9

SPICY

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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GF

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+GF

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SPICY

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A

AVICOLLI'S
FAVORITES

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

AVICOLLI'S BLUEBERRY LEMONADE

Cruzan Blueberry Rum with
lemonade. Garnished with
fresh lemons

CHOCOLATE COVERED BANANA MARTINI

Bacardi Banana Rum with a
splash of Gaetano Creme de
Cacao and cream shaken and
strained into a chocolate swirled
glass

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
Martini & Rossi 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
Terrazas Altos Del Plata 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

Joseph Carr Red Blend (CA)	75
Rubicon (CA)	280
Brancaia il Blu Red Blend (IT)	170