



SAMPLE MENU - CHANGES DAILY

Antipasto Cold

- Salads** - Fire Grilled Caesar Salad/Gorgonzola Romaine Wedge/ House Salad/or caprese 7
- Steak Tartare** with shallots/capers/lemon/& evo on fire grilled crostini 12
- Salmon Tartare** with chives/extra virgin olive oil/& lemon crostini 9
- Chopped Antipasto Salad** romaine/mortadella/sopressata/copacola/provolone/tomato/& oregano vinaigrette 9
- Dirty Oysters** gulf oysters topped with sour cream/shallots/& caviar 12

Hot

- Fire Grilled Shrimp & Calamari** with a extra virgin olive oil/lemon/garlic/& oregano sauce 12.9
- Artichoke Franchese** parmesan egg battered/lemon butter sauce/& spinach 14
- Baked Oysters Avanzare** oysters topped with spinach & parmesan cream 14
- Steak Fondue** rare steak tips/gorgonzola dipping sauce 12

House Made Stuffed Pasta

House Salad/Grilled Caesar Salad/Gorgonzola/or Soup add 3.5

- Veal, Parmesan & Spinach Ravioli** in bolognese sauce 22
- Italian Sausage, Pine Nut & Mozzarella Ravioli** in tomato sauce 22
- Lobster Ravioli** in a san marzano tomato sauce 26
- Lasagna Bolognese** fresh mozzarella/parmesan/& bolognese sauce 25
- Short Rib Lasagna** red wine braised short rib layered with fresh pasta and parmesan cream 26 .

Pasta

House Salad/Caesar Salad/Gorgonzola /or Soup add 3.5

- Lobster & Shrimp Fettuccini White or Red** white wine scampi sauce or diavolo house made fettuccini 28
- Shrimp, Italian Sausage Carbonara** shrimp & Italian sausage sautéed in a bacon parmesan sauce tossed with penne 22
- Avanzare Bolognese Pappardella** ground veal/beef/pancetta/red wine/& san marzano tomatoes house made pappardella 18
- Chicken Caprese** balsamic marinated chicken breast topped with diced fresh mozzarella & tomatoes with angel hair pasta 20



SAMPLE MENU - CHANGES DAILY

Entrees

House Salad/Caesar Salad/Gorgonzola/or Soup add 3.5

Veal, Steaks & Chops

Veal Avanzare parmesan crusted veal scaloppini/lemon arugula tomato salad 23

Veal Saltembocca prosciutto di parma/sage/provolone/white wine butter sauce & crispy garlic potatoes 25

Veal Piccata lemon caper sauce/angel hair pasta 25

Filet Mignon Gorgonzola filet mignon topped with a gorgonzola sauce served with crispy garlic potatoes 28

Veal T-Bone Chop served with crispy garlic potatoes and lemon spinach 32

Antipasto

Escargot Saute over artichoke/fresh tomato/white wine herb butter 12

Parmesan Souffle over drunken mushrooms 12

Steamed Mussels with /white wine/garlic/tomato/& basil 12

The Packers of Indian River Ruby Red Grapefruit & Angry Shrimp lot # 165 caramelized red grapefruit topped with spicy pan seared gulf shrimp 12.7

Specials

Entrees & Pasta

House Salad/Caesar Salad/Gorgonzola/or Soup add 3.5

Spinach, Basil, Ricotta Cannelloni fresh pasta stuffed with ricotta/parmesan/basil/& spinach topped with tomato sauce 18

Eggplant Parmesan Angel Hair parmesan crusted eggplant layered with mozzarella over angel hair 20

Fontina & Parmesan Lasagna creamy fontina and parmesan cream lasagna 18

Sicilian Zuppa di Pesce shrimp/sea scallops/mussels/clams/fresh fish/& calamari tossed with linguini in a extra virgin olive oil/lemon/garlic/& oregano sauce 26

Fire Grilled Scottish Salmon over rice pilaf with fire grilled asparagus finished with a roasted beet butter sauce 26

Hog Snapper Franchise over angel hair pasta with a lemon butter sauce 29.9

Seared Sea Scallops over parmesan polenta topped with a shrimp/garlic/tomato saute 28.9

Wild Boar Sausage over Tuscan cannellini beans with rosemary/garlic/& tomato 20