

AVOLI

· O S T E R I A ·

ANTIPASTI

Artisan Salumi

served with ciabatta

Prosciutto 15 · ★ **Mortadella 10** · **Coppa Picante 15**

(origin) Toscana, IT · San Daniele, IT · Biellese, NY

Bruschetta 6

Ricotta

grapes · olive oil

Del Giorno

chef's choice

★ Zuppa Del Giorno 6

★ Butter Lettuce 6/11

fennel · celery · pickled apples · walnuts · endive
pecorino romano · champagne vinaigrette

Fall Vegetables 13

parsnip · celery root · local beets · salsa verde · watercress

Burrata & Speck 15

melon · fettunta

Panzanella 12

local greens · heirloom tomato · pickled red onion · focaccia croutons
basil · parmigiano-reggiano · 15 year balsamic · ricotta

Grilled Octopus 17

escarole · fingerling potato · preserved lemon olive & chili condimento

Piato Formaggi MARKET PRICE

daily selection of cheeses · preserves

Polpette 9

mortadella & prosciutto meatballs · pomodoro
parmigiano-reggiano · grilled focaccia

Heirloom Piadina 12

heirloom tomato · basil · burrata

Prosciutto Piadina 13

house ricotta · arugula · black pepper

PASTA

★ Spaghettoni Carbonara 14

guanciale · black pepper · farm egg emulsion · pecorino romano

Gnocchi di Patate 18

sausage ragu · porcini · leeks · pecorino romano

★ Bolognese Bianco 17

pork & veal ragu · imported rigatoni · hazelnuts · pecorino romano

Mushroom Risotto 18 ADD TRUFFLES 7

roasted mushrooms · red wine · bone marrow · parmigiano-reggiano

★ Penne Pomodoro 10/15 ADD MOZZARELLA 3/5

imported penne · pomodoro · parmigiano-reggiano

Cappellacci 15

goat cheese · thyme · basil · brown butter
heirloom tomato · parmigiano-reggiano

Tagliolini di Mare 17

p.e.i. mussels · shrimp · sundried tomato · calabrian chili · basil

Beef Short Rib Ravioli 17

Piedmontese short ribs · celery · horseradish

All our pasta is cooked al dente · gluten-free pasta available for \$2

SECONDI

FOR TWO

Bistecca Grilliata 75

fingerling potatoes · roasted garlic · fresh herbs

Salmon 25

tomato · caper berry · ligurian olives · oregano
lemon citronette · potatoes

Grilliata Mista MARKET PRICE

daily selection of grilled meats & vegetables

Pork Belly 22

fregola · braised pork · leeks · sage

Chicken 25

cauliflower · pickled grapes · pine nuts · ver jus

Striped Bass 27

butternut squash · cipolini · apples · radish

Piedmontese Filet 39

roasted potatoes · house bacon · pickled chili · shallot · jus

SIDES

Rosemary Focaccia 3

with artisanal olive oil

Roasted Radish 5

parsley · extra virgin olive oil · smoked sea salt

House Sausage 5

daily selection of house made sausage · potato

Daily Vegetable 7

pan roasted

Marinated Olives 4

★ 3 COURSE PRIX FIXE ★

available Tuesday - \$20 per person

antipasti

choice of mortadella, zuppa del giorno or butter lettuce

pasta

choice of penne pomodoro, bolognese bianco or
spaghettoni carbonara

pallina di gelato

a scoop of one of our gelatos of the day

Executive Chef & Owner · Dario Schicke
Chef de Cuisine · Andrew Nespor

AvoliOsteria.com

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Parties of 6 or more will include 18% gratuity