

# AVOLI

## • O S T E R I A •

### ANTIPASTI

★ **Ricotta Bruschetta** 6  
house ricotta · frutta

★ **Butter Lettuce** 9  
parmigiano-reggiano · pickled celery · fennel · lemon caper vinaigrette

**Tuscan Kale** 12  
walnut · gorgonzola dolce · apple buttermilk vinaigrette

**Salumi & Formaggi** MARKET PRICE  
served with ciabatta  
daily selection of cheeses, condimento & sliced meats

**Burrata & Cucumber** 10  
grilled cucumber vinaigrette · 15 year balsamic

**Grilled Octopus** 17  
romaine · fingerling potato · preserved lemon olive & chili condimento

**Meatballs** 12  
mortadella & prosciutto meatballs · pomodoro  
parmigiano-reggiano · grilled focaccia · farm egg

### SIDES

**Rosemary Focaccia** 3  
with artisanal olive oil

**Italian Sausage** 7  
polenta

**Beets** 6  
formaggi · basil

**Daily Vegetable** 7  
pan roasted · pecorino romano

**Creamy Polenta** 5  
parmigiano-reggiano

**Marinated Olives** 4

*Please inform your server of any food allergies or restrictions*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

### PASTA

**Tagliolini di Mare** 17

shrimp · mussels · sun dried tomato · calabrian chili · toasted bread crumb

**Lasagnette** 17

pork sausage ragu · fazzoletti pasta · besciamella · ricotta · parmigiano-reggiano

**Gnocchi di Patate** 19

campidanese sauce · saffron · sausage · porcini · pecorino romano

**Cappellacci** 16

goat cheese · thyme brown butter · confit tomato · parmigiano-reggiano

**Risotto** 17 ADD TRUFFLES 7

sweet corn · speck · radish · parmigiano-reggiano

★ **Spaghettini Carbonara** 15

guanciale · black pepper · farm egg emulsion · pecorino romano

★ **Penne Pomodoro** 15 ADD MOZZARELLA 5 | ADD SAUSAGE 5  
imported penne · pomodoro · parmigiano-reggiano

★ **Bolognese Bianco** 18

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

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

### SECONDI

**Grilliata Mista** MARKET PRICE

daily selection of grilled meats · seasonal vegetables

**Wagyu Flat Iron** 28

broccolini · potato purée

**Roasted Chicken** 25

tomato panzanella · chicken jus

**Bistecca del Giorno** MARKET PRICE

daily cut of steak · sliced family style · ask your server for details

★ 3 COURSE PRIX FIXE ★

available Tuesday & Sunday - \$20 per person

antipasti  
ricotta bruschetta or butter lettuce

pasta  
penne pomodoro, bolognese bianco or spaghettini carbonara

pallina di gelato  
a scoop of one of our gelatos of the day

**Executive Chef & Owner · Dario Schicke**

**AvoliOsteria.com**

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Parties of 6 or more will include 18% gratuity