



AVOLI

· O S T E R I A ·



APPETIZER

- CARPACCIO~LEMON AIOLI~CAPERS~ARUGULA~OLIVE OIL~BALSAMIC~15
- MEAT & CHEESE~DAILY SELECTION~MARKET PRICE
- BURATTA~RADISH~ARTICHOKE~GUANCIALE~GRILLED CIABATTA~15
- GRILLED OCTOPUS~POTATO~CHORIZO~CHARRED LEMON~OLIVE CONDIMENTO~17
- MEATBALLS~TOMATO~FOCACCIA~EGG~PARMIGIANO REGGIANO~13
- BUTTER LETTUCE~BUTTERMILK VIN~PROSCIUTTO~TOMATO~ONION~PARMIGIANO~9
- ROMAINE CAESAR~PECORINO VIN~HAZELNUT~PICKLED REDS~CROUTONS~9
- SIDE BEET SALAD~SHERRY VIN~BEET~CHEESE~ARUGULA~8
- SOUP OF THE DAY~CUP 4~BOWL 7
- BRUSCHETTA OF THE DAY~7

PASTA

- TAJARIN~BUTTER~SAGE~PARMIGIANO REGGIANO~13
- GNOCCHI~DRY AGED BEEF BOLOGNESE~PECORINO ROMANO~19
- MEZZALUNA~RICOTTA~SPINACH~BROWN BUTTER~MINT~AMARETTO CRUMBLE~WALNUT~17
- SPAGHETTI~SMOKED SALMON~LEMON~BASIL~BLACK PEPPER~BREAD CRUMB~PARMIGIANO~18
- RISOTTO~LAMB~MUSHROOM~GARLIC~PARMIGIANO REGGIANO~20
- RIGATONI~PORK & VEAL WHITE BOLOGNESE~HAZELNUTS~PECORINO ROMANO~19
- SPAGHETTINI~GUANCIALE & EGG YOLK CARBONARA~PECORINO ROMANO~15
- FUSILLI~TOMATO~BASIL~PARMIGIANO REGGIANO~15 ADD SAUSAGE~5 ADD MOZZARELLA~5

SUBSTITUTE GLUTEN FREE PASTA~3 ASK ABOUT TRUFFLE AVAILABILITY~MARKET PRICE

ENTREE

- SALMON ~ORZO~PESTO~FETA~SALUMI~CITRONETTE~25
- BISTECCA~DRY AGED STEAK~MARKET PRICE
- CHICKEN~CITRUS BRAISED ENDIVE~SEARED POTATO
GNOCCHI~RADDISH~JUS~23
- PORK BELLY~POLENTA~CARROT~CHERRY
SHALLOT~GARLIC~JUS~19

SIDES

- ROSEMARY FOCACCIA~4
- DAILY VEGETABLE~8
- POLENTA~5
- MARINATED OLIVES~5

EXECUTIVE CHEF DARIO SCHICKE
OWNERS AMY & DARIO SCHICKE

PLEASE INFORM SERVER OF ANY ALLERGIES OR FOOD RESTRICTIONS

PARTIES OF 6 OR MORE MAY INCLUDE 18% GRATUITY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS

PRIX FIXE

TUESDAY & SUNDAY~20

CHOOSE ONE OF EACH
OF THE FOLLOWING

APPETIZER

BRUSCHETTA
SOUP
BUTTER LETTUCE

ENTREE

FUSILLI
RIGATONI
SPAGHETTINI
SAUSAGE & POLENTA

DESSERT

SCOOP OF GELATO
