

AVANTI

RESTAURANT

FOCACCIA & OLIVES	6
SIDE OF DAILY VEGETABLES All organic	10
SOUP OF THE DAY	11
SPICE-ROASTED CAULIFLOWER with dates, arugula, and pickled onions	13
BRUSSELS SPROUTS with roasted butternut squash, cannellini beans, pancetta, and pumpkin seeds	16
MELTED CHEESE Idiazabal with roasted peppers and grilled house-made sourdough	15
CHEESE PLATE Cypress Grove goat cheese, idiazabal sheep's milk cheese, Marin camembert, served with quince paste, nuts, fruit, and toast	18
CALAMARI FRITTI Monterey Bay squid with mignonette sauce	17
GRILLED CALAMARI with lardo and leeks	16
CHICKEN WINGS garlic-sherry vinegar glaze	18
LAMB MEATBALLS with grilled polenta, red peppers, onion	18
PISTACHIO STEAK grilled hanger steak, pistachio, black garlic vinaigrette, herbs	23
add grilled chicken breast or grilled hanger steak to any salad 12	
CAESAR SALAD romaine, anchovy-garlic dressing*	12
DINOSAUR KALE SALAD with almonds, ricotta salata, citrus, bread crumbs	15

* consuming raw or undercooked ingredients may increase the pleasure of your dining experience or the risk of foodborne illness

substitute gluten-free spaghetti (2)

PAPPARDELLE fresh pasta with pork meatballs and Parmigiano-Reggiano	26
BUTTERNUT SQUASH RAVIOLI with brown butter, delicata squash, toasted pumpkin seeds, and crispy sage	26
CHICKEN FUSILLI with pancetta, tomato, spinach, garlic, and Parmigiano-Reggiano	26
POTATO GNOCCHI house-made with tomato-filet mignon sauce and Parmigiano-Reggiano (also available vegetarian)	23
GARDEN PASTA fusilli with fresh vegetables and olive oil	23
SEAFOOD LINGUINE PUTTANESCA with prawns, calamari, fish, tomatoes, olives, and capers	28
LASAGNE with filet mignon bolognese sauce	22
VEGETARIAN LASAGNE with roasted vegetable ragù	22
RED WINE BRAISED CHICKEN with creamy polenta and braised greens	26
FRESH FISH OF THE DAY today's preparation with market vegetables	MP
DUCK today's preparation with market vegetables	44
GRASS-FED BEEF TENDERLOIN with prawns, black trumpet mushroom butter, spinach, and potatoes au gratin	44

Every Wednesday and Thursday 30
Lasagne (meat or vegetarian),
half salad (caesar or kale),
glass of house wine

Every Sunday 28
Fogline fried chicken
with mashed potatoes,
gravy, and market vegetables.