

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
CALAMARI FRITTI Monterey Bay squid with mignonette sauce	18
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
DELUXE CHICKEN SALAD red peppers, walnuts, onions, croutons and greens	21

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

KID'S ANTIPASTO Fruit, cheese, walnuts & veggies	3
KID'S PASTA Choice of fusilli, linguine, or cheese ravioli Sauce: marinara sauce or butter or olive oil and parmesan	8

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 brandy reduction, glazed cipollini, grilled asparagus, and potato gratin	44

substitute gluten-free spaghetti (2)

PAPPARDELLE fresh pasta with pork meatballs and Parmigiano-Reggiano	27
CHICKEN FUSILLI with pancetta, tomato, spinach, garlic, and Parmigiano-Reggiano	26
RICOTTA RAVIOLI fresh pasta with ricotta filling, leek and spinach cream, fresh herbs	26
POTATO GNOCCHI house-made with tomato-filet mignon sauce and Parmigiano-Reggiano (also available vegetarian)	24
LASAGNE with filet mignon bolognese sauce	22
VEGETARIAN LASAGNE with roasted vegetable ragù	22
SEAFOOD LINGUINE PUTTANESCA with prawns, calamari, fish, tomatoes, olives, and capers	28
GARDEN PASTA fusilli with fresh vegetables and olive oil	23

DESSERTS FROM OUR KITCHEN

CHOCOLATE MOUSSE MADE WITH VALRHONA CHOCOLATE AND PISTACHIO COOKIE	12
BUTTERSCOTCH BUDINO WITH SALTED CARAMEL	11
MEYER LEMON TART WITH CANDIED PEEL AND WHIPPED CREAM	11
MASCARPONE MOUSSE CAKE WITH PASSION FRUIT	11

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