

Avalon's Misto Del Giorno "Mix of the Day"

A shared antipasti platter that includes a mix of Roasted Vegetables / Spanish White Anchovies / Assorted Cheese / Charcuterie / Chili Cured Olives

Ordered in Increments of Two
\$14 per person

European Giro Del Menue

Tour the menu with four smaller courses.

Antipasti Primi Secondi Dolce

Entire Table Must Participate
Must be requested in advance for tables of eight or more

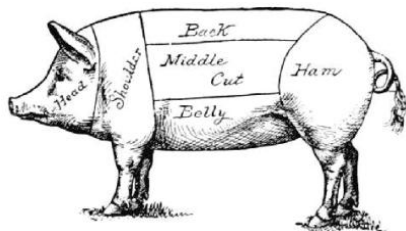
\$40 Per Person Tuesday – Thursday
\$45 Friday & Saturday

FORMAGGI & SALUMI

3 Choices / \$17 5 Choices / \$25 7 Choices / \$35

DRUNKEN GOAT | Goat ~ Washed with Red Wine
CACIO ROMANO | Sheep ~ Semi-Soft
GORGONZOLA DOLCE | Cow ~ Creamy
TOMA DELLA ROCCA | Cow, Sheep, & Goat ~ Creamy
SOTTOCENERE | Raw Cow ~ Black Truffle Semi-Soft
BAITA FRIULI | Cow ~ Semi-Firm
GARROTXA | Raw Goat ~ Spain, Semi-Firm
CELEBRITY | Goat ~ Soft
QUADRELLO DI BUFALA | Buffalo ~ Semi-Soft

SOPPRESSATA | Fra Mani
SALAME GENTILE | Fra Mani
CALABRESE | Spicy Salame



Cash/Check Preferred
20% gratuity added to parties of six or more
\$2.00 per bottle alcohol entry fee
Split entrée charge \$10

* Contains Peanut Product **Consuming raw or undercooked food may increase chance of food borne illness



Chef John Brandt-Lee
Chef de Cuisine Marco Passante

ANTIPASTI / APPETIZER

Beet Salad | Shaved Fennel, Citrus Mascarpone 9
Baby Arugula | Fried Goat Cheese, Fig & Walnut Compote 9
White Anchovies Bruschetta | Italian Egg Salad, Pancetta, Kalamata 10
Tuna Carpaccio | Pickled Mustard Seeds, Capers, Horseradish Cream 12
***Arancini** | Fried Risotto with Truffled Mushroom Ragout 10
Oven Roasted Vegetables | Grilled Bread, Herbed Ricotta 10
Sautéed Mussels Red | Chorizo, White Wine, Garlic, Tomato 10
Chili Cured Olives | Roasted Garlic, Oranges, Marcona Almonds 8
Winter Caprese | Mozzarella, Ricotta, Oven Roasted Tomato 9

PRIMI / PASTA

Shrimp & Tallegio Ravioli | San Marzano Tomato Sauce, Garlic Confit 19
Orecchiette & Calamari | Castelvetroano Olives, White Wine, Chilis 17
Rigatoni Funghi | Mushrooms, Sundried Tomatoes, Mascarpone 20
Butcher's Bolognese | Veal, Pork, Beef, Pappardelle 19
Gnocchi & Mussels Diavolo | Spicy Red Sauce, Tomato Jam 19
Sausage & Escarole Tortelloni | Herbed Beef Brodo 19

SECONDI / MAINS

Beef Short Ribs | Creamy Polenta, Escarole, Smoked Tomato Gravy 24
Sea Scallops | Cauliflower Puree, Braised Celery & Golden Raisins, Saba 28
Monk Fish | Toasted Orzo Risotto Style 22
Pesce Del Giorno | Changes Daily MP
Braised Rabbit | Celery Root Gratin, Caramelized Fennel, Olive Relish 25

CONTORNI / SIDES

Creamy Herbed Polenta | Parmesan 7
Cauliflower Puree | Braised Celery & Golden Raisins 7
Celery Root Gratin | Caramelized Fennel 8
Risotto Style Orzo | Peeled Grape Tomatoes & Basil 7