

# Wine Price Fix

## SHARED ANTIPASTI

artichokes, roasted red peppers, crostini, olives mozzarella buratta, salumi, sharp provolone, poached shrimp, seared tuna & fried calamari

## BEVERAGE

*Champagne, Aperol Spritz, Napa Chardonnay, Old Fashioned, Draft Beer*

## MAIN COURSE

choice of:

### SCOTTISH SALMON GF

fingerling potatoes, eggplant caponatta, balsamic

### BRAISED BONELESS BEEF SHORT RIBS GF

yukon gold mashed potatoes, seasonal veg, red wine reduction sauce

### NEW YORK STRIP STEAK GF

byukon gold mashed potatoes, seasonal veg, red wine reduction sauce +\$10

### SEAFOOD PESCATORE

shrimp, mussels, lobster, crab & scallops in marinara served over linquini

### LEMON CRAB CHICKEN CUTLET

breaded chicken or veal cutlet in a lemon white wine crab sauce over linquini

### STEAK FRITES

grilled hanger steak, fries, red wine sauce

### WINE

*Sean Minor Napa Cabernet*

## SHARED DESSERT

chocolate truffles & biegnets beverage limoncello

*We ask that everyone at the table participate*

*\$140 per couple*

*does not include tax and gratuity*

# Small Plates

**BURATTA CAPRESE** olive oil poached tomatoes, basil, roasted tomato coulis, crostini \$16 

**WHIPPED RICOTTA** crab apple mostardo, crostini \$14 GF (ask for crackers) 

**SAUTÉED MUSSELS** red sauce, grilled bread \$16 (GF ask for no bread)

**FRIED MOZZARELLA** panko crusted mozzarella, KITCH marinara sauce \$15 

**SEARED RARE TUNA NICOISE** with sesame over potato, green bean, olive, egg, roasted peppers \$21 \*

**EGGPLANT CHIPS** panko crusted, fried, marinara dipping sauce \$16 

**BRAISED SHORT RIB EGG ROLL** Cooper American, caramelized onion, horseradish crema \$17

**FRIED CALAMARI** flour dusted and fried served with lemon caper remoulade & marinara \$18

**BAKED MEATBALLS** veal, beef & pork meatballs, ricotta, mozzarella, marinara \$16

**STUFFED ROASTED LONG HOTS** provolone, salami, balsamic, crostini \$16 (GF ask for no bread)



# Salads

Add: shrimp 11 / chicken 7 / Salmon 12

### AVALON CAESAR

shaved Parmesan, garlic croutons, roasted red pepper, mozzarella, tomato, chopped romaine, Caesar dressing \$16

### ROASTED BEETS & GOAT CHEESE

slow roasted beets and goat cheese crumbles, with marcona almonds and orange segment tossed with arugula and honey balsamic vinaigrette \$16 GF

# Main Course



**RIGATONI & SAUSAGE** whipped ricotta, ground sausage, KITCH Calabrian spicy marinara, Parmesan \$26

**TORTELLINI ALFREDO WITH GRILLED CHICKEN** cream, lots of Parmesan, peas \$29

**LAMB BOLOGNESE** whipped ricotta, ground lamb, rigatoni pasta \$28

**PENNE ALLA VODKA** peas, pancetta, KITCH vodka sauce \$22 Add crab, chicken or shrimp \$8 / vegetarian available

**HOME MADE RICOTTA GNOCHI** basil, olive oil, chunk tomato \$22 Add crab, chicken or shrimp \$8 

**SPICY CRAB AND SHRIMP PENNE** sautéed crab and shrimp tossed with penne in KITCH Calabrian spicy marinara \$33

**JUDY FOODIE'S PASTA SPECIAL** shredded beef short ribs, mushrooms, caramelized onion, veal demi, pappardelle \$32

**RAVIOLI DU JOUR** changes weekly MP

**LOBSTER, SHRIMP & FILET TIPS** fingerling potatoes, seasonal vegetable, veal demi sauce \$38 GF

**STEAK FRITES\*** grilled hanger steak, fries, red wine sauce \$39 GF

**PAN SEARED SALMON** fingerling potatoes, eggplant caponatta, balsamic \$35 GF

**BRAISED BONELESS BEEF SHORT RIBS** polenta cake, seasonal veg, red wine reduction sauce \$35 GF

**NEW YORK STRIP STEAK** fingerling potatoes, seasonal veg, red wine reduction sauce \$45 GF

**SEAFOOD PESCATORE** shrimp, mussels, lobster, crab & scallops in marinara served over linquini \$41

*gluten free pasta available*

# Chicken Cutlets

### CHICKEN PARMESAN

mozzarella, linguine, marinara \$26

### CHICKEN ALLA VODKA

cutlet over penne with peas, pancetta, & KITCH vodka sauce \$27

### CHICKEN LEMON & CRAB

tomato, spinach, linguine, capers, creamy picatta sauce \$34

### JBL'S CHICKEN MILANESE

buratta, tomato, arugula, lemon caper remoulade \$29

*Our cutlets are panko-crusted and lightly fried. They can be made grilled with gluten-free pasta.*