

AVINOS ITALIAN TABLE

L. I. WINTER RESTAURANT WEEK JANUARY 26 TO FEBRUARY 2

PRIX FIXX MENU

\$46.00

PLUS TAX & GRATUITY

ANTIPASTI

SOUP OF THE DAY

EGGPLANT TOWER

MELTED MOZZARELLA, RICOTTA, MARINARA SAUCE

WINTER WEDGE

ICEBERG LETTUCE, CHERRY TOMATOES, BACON, CANDIED WALNUTS
GORGONZOLA CRUMBLES, BLEU CHEESE DRESSING, CRISPY ONIONS

MUSSELS GORGONZOLA

P.E.I. BLACK SHELL MUSSELS, ONION, GARLIC, GORGONZOLA CRUMBLES

BAKED STUFFED CLAMS

LOCAL CLAMS, BACON, PARMESAN, GARLIC, BREADING

CRISPY ARTICHOKE HEARTS

TOMATO FRESCA, LEMON ZEST CAPER SAUCE

SECONDI

NANA'S PASTA BOWL

WITH NANA'S GIANT MEATBALL AND MARINARA OVER PENNE

LINGUINI

SHRIMP, MUSSELS, CALAMARI, PLUM TOMATO, SPICY CALABRIAN CHILI, GARLIC, BASIL

CHICKEN UNCLE LEO

THE HOUSE FAVORITE

CRISPY CUTLET, FRESH RICOTTA CAVATELLI, PEAS, PANCETTA, PARMIGIANO CREMA

RIGATONI BOLOGNESE

BEEF, PORK, VEAL RAGU, CARROTS, MUSHROOMS
CELERY, ONIONS, CREMA, RICOTTA, PECORINO

EGGPLANT PARMIGIANA

HOUSE MOZZARELLA, ROASTED TOMATO, RICOTTA, MARINARA SAUCE, CAPELLINI

PORK LOIN SCALOPPINI

POUNDED & BREADED THEN LIGHTLY FRIED, LEMON CAPER SAUCE, SAUTÉED GARLIC SPINACH

SALMON

PAN SEARED WILD ATLANTIC SALMON OVER STEWED LENTILS WITH CARROTS
ONIONS, AND CELERY, DRIZZLED WITH BALSAMIC REDUCTION

DOLCE

~ TIRAMISU ~ CANNOLI ~ CHOCOLATE LAYER CAKE ~

ALL MENU ITEMS SUBJECT TO CHANGE

Consuming raw or under cooked meats, shellfish, or fresh eggs may increase your risk of food borne illness especially if you have certain medical conditions. BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY
There will be a 3.95% surcharge for all credit card payments. This can be avoided by paying cash.