



RESTAURANT WEEK MENU

April 27th - May 4th

\$46

NO SUBSTITUTIONS - Offered all night (except Saturday until 7pm)

STARTER

Choice of 1

BUFFALO CAULIFLOWER

House hot sauce, bleu cheese

ZUCCHINI CROQUETTES

Tzatziki, feta & dill

AVENUE SALAD (GF)

Cherry tomatoes, cucumbers, red onions, gorgonzola, red wine vinaigrette

BAKED CLAMS

Signature clam and bacon stuffing, white wine butter sauce

RICE BALLS

Marinara, parmesan cream sauce

MAINS

Choice of 1

CHICKEN MILANESE

Chicken cutlet topped with fresh mozzarella, tomato, red onion, aged balsamic, baby greens

EGGPLANT TOWER

Layered with roasted tomato & mozzarella served over capellini in marinara

TUSCAN PORK CHOP

Fire roasted tomatoes, artichokes, spinach, capers, shaved parmigiano reggiano & potato gratin with white truffle

RIGATONI & BURRATA

Chef JoJo's signature vodka sauce, prosciutto, English peas, mushrooms, basil

FAROE ISLAND SALMON (GF)

Preserved citrus & fennel garnish, roasted lemon potatoes, charred broccolini, white wine basil sauce

SKIRT STEAK (GF) (+\$12)

Certified black angus in a signature marinade, roasted baby potatoes, charred broccolini

DESSERT

Choice of 1

OLIVE OIL CAKE

CHEESECAKE

SOCIAL BROWNIE

(GF) = Gluten Free