

# AVINOS ITALIAN TABLE

L. I. FALL RESTAURANT WEEK NOVEMBER 2<sup>ND</sup> TO NOVEMBER 9<sup>TH</sup>, 2025

## PRIX FIXX MENU

**\$46.00**

PLUS TAX & GRATUITY

## ANTIPASTI

### SOUP OF THE DAY

### EAST END SALAD

MIXED GREENS, APPLES, ROASTED BEETS, CRUMBLLED GOAT CHEESE, RASPBERRY VINAIGRETTE

### CRISPY FRIED ARTICHOKE HEARTS

FRIED ARTICHOKE HEARTS, LEMON WHITE WINE SAUCE, TOMATO FRESCA

### STEAMED P.E.I. BLACK MUSSELS

GARLIC, ONION, WHITE WINE

### BAKED STUFFED CLAMS

LOCAL CLAMS, PARMESAN, BACON, GARLIC, BREADING

.

## SECONDI

### NANNA'S PASTA BOWL

ALL DAY SUNDAY SAUCE WITH NAN'S GIANT MEATBALL OVER RIGATONI

### SEAFOOD LINGUINI

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

### UNCLE LEO'S CHICKEN

THE HOUSE FAVORITE

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

### EGGPLANT PARMIGIANA

HOUSE MOZZARELLA, ROASTED TOMATO, RICOTTA, , POMODORO SAUCE, RIGATONI PASTA

### PORK LOIN SCALOPPINI

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

### SALMON

OVEN ROASTED SALMON OVER STEWED LENTILS, WITH CARROTS, CELERY, AND ONION  
DRIZZLED WITH BALSAMIC REDUCTION

### JAMBALAYA

SHRIMP, CHICKEN, SWEET & HOT SAUSAGE, KIELBASA, SPANISH CHORIZO, HAM, ONIONS, CELERY,  
PEPPERS, SMOKEY TOMATO BROTH OVER RICE

## DOLCE

RASPBERRY SORBET ~ TIRAMISU ~ CANNOLI ~ ICE CREAM SUNDAE

SERVED NIGHTLY

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