

AVINOS ITALIAN TABLE

L. I. FALL RESTAURANT WEEK OCTOBER 27TH TO NOVEMBER 3RD

PRIX FIXX MENU

\$46.00

PLUS TAX & GRATUITY

ANTIPASTI

ROASTED PUMPKIN AUTUMN BISQUE

FALL SALAD

LOCAL GREENS, CRUMBLLED GOAT CHEESE, STRAWBERRIES, BLUE BERRIES
TOASTED ALMONDS, RASPBERRY VINAIGRETTE

CRISPY FRIED ARTICHOKE HEARTS

FRIED ARTICHOKE HEARTS, LEMON WHITE WINE SAUCE, TOMATO FRESCA

P.E.I. BLACK MUSSELS DIAVOLO

GARLIC, ONION, SPICY PLUM TOMATO SAUCE

BAKED STUFFED CLAMS

LOCAL CLAMS, PARMESAN, GARLIC, BREADING

SECONDI

NANNA'S PASTA BOWL

ALL DAY SUNDAY SAUCE WITH MEATBALLS & FENNEL SAUSAGE OVER PENNE

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

SPICY PENNE ALLA VODKA

ONIONS, MUSHROOMS, PLUM TOMATO, CREAMY BURRATA

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

PAN SEARED SALMON

VEGETABLE COUSCOUS, MUSTARD DILL SAUCE

AUTUMN TUSCAN SAUSAGE STEW

SPICY CHORIZO, SWEET SAUSAGE, SMOKED SAUSAGE, HAM, CHICKEN
SOFRITO BROTH WITH ONIONS, SWEET PEPPERS, AND TOMATOES, YELLOW RICE

DOLCE

WARM APPLE CRISP ~ TIRAMISU ~ CANNOLI ~ PISTACHIO GELATO

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