

Avanti  
TRATTORIA

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MENU

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## SECONDI

*served with your  
choice of potato  
& vegetables or  
pasta of the day*

<b>Veal Parmigiana</b>	Panko crusted, roma tomato sauce, mozzarella	27.25
<b>Chicken Parmigiana</b>	Panko crusted, roma tomato sauce, mozzarella	26.75
<b>Eggplant Parmigiana</b>	Breaded eggplant, roma tomato sauce, mozzarella	24.25
<b>Grilled Veal</b>	Scallopini of veal brushed with garlic, herb and lemon olive oil	28.25
<b>Pollo alla Griglia</b>	Grilled chicken scallopini, mushrooms, shallots, marsala sauce	26.75
<b>Scallopini di Vitello</b>	Sautéed veal striploin, mushrooms, shallots, marsala sauce	28.75
<b>Grilled 8oz AAA NY Steak</b>	Topped with herbed butter	37.75
<b>Grilled Salmon</b>	Fried capers, pickled shallot, orange saffron cream	30.25

## DOLCI

*life is sweeter  
with a little dessert*

<b>Sorbetto</b>	Lemon or mango	8.75
<b>Chocolate Tartufo</b>	Raspberry sorbetto surrounded by chocolate gelato & rolled in cocoa	8.95
<b>Lemoncello Tartufo</b>	Sicilian lemon gelato with a heart of lemoncello sauce coated in meringue	10.25
<b>Tiramisu</b>	Lady fingers laced in coffee and mascarpone cream	11.50
<b>Profiteroles</b>	Cream puffs filled with chantilly cream and rolled in chocolate	12.75
<b>Chocolate Ganache Cheesecake</b>	New York style cheesecake topped with a rich layer of chocolate ganache	12.25
<b>Carrot Cake</b>	Alternating layers of cream cheese icing & moist carrot sponge with raisins, pineapple & crushed walnuts	12.25

## BEVANDE

*refreshingly cool  
beverages*

<b>Pop</b>	Pepsi, Diet Pepsi, 7-up or Ginger Ale	3.50	<b>Sparkling Mineral Water</b>	750ml Bottle	7.25
<b>Italian Soda</b>			<b>Chocolate Milk</b>	kids size	3.00
<b>Aranciata, Brio, Limonata, Clementina, Aranciarossa</b>	4.50			large	4.50
<b>Natural Spring Water</b>	750ml Bottle	7.25	<b>Cold Drinks &amp; Junices</b>		
			Ice Tea, Cranberry, Orange & Apple		4.50

## CAFFÈ

*enjoy the sweet  
aroma of a fresh  
brewed hot drink*

<b>Coffee</b>	100% Arabica blend	3.75	<b>Espresso decaffeinato</b>	3.75	
<b>Decaf Coffee</b>	Natural process	3.95	<b>Cappuccino decaffeinato</b>	4.75	
<b>Espresso</b>	Special Bar blend	3.50	<b>Latte decaffeinato</b>	4.95	
<b>Cappuccino</b>		4.50	<b>Tea</b>	Chamomile, Green, Earl Grey, Orange Pekoe & Peppermint	3.95
<b>Latte</b>		4.75			

**TRUCILLO**  
CAFFÈ ESPRESSO

# PASTA



Gluten-Free  
Penne  
Available  
Add \$3.00

<b>Penne Arrabiata</b>	Hot peppers, basil pesto, roma tomato sauce	<b>18.50</b>
<b>Fettuccine Alfredo</b>	Cream sauce, grana padano	<b>21.25</b>
<b>Spaghettoni Carbonara</b>	White wine cream, prosciutto, beaten egg, grana padano	<b>22.50</b>
<b>Rigatoni Bolognese</b>	Ragu of veal, roma tomato sauce, fresh basil and a touch of cream	<b>24.50</b>
<b>Penne Primavera</b>	Seasonal vegetables, roma tomato, roasted garlic, basil pesto, olive oil, mushrooms	<b>21.75</b>
<b>Fettuccine con Gamberi</b>	Shrimps, white wine cream, mascarpone, basil pesto	<b>24.25</b>
<b>Rigatoni Calabrese</b>	Italian sausage ragu, hot peppers & roma tomato sauce	<b>24.50</b>
<b>Tagliatelle</b>	Artichoke hearts, sundried tomatoes, roasted red pepper cream, goat cheese	<b>22.50</b>
<b>Gnocchi ai Formaggi</b>	Asiago, grana padano, gorgonzola, sweet pepper cream	<b>23.75</b>
<b>Fettuccine alla Vodka</b>	Smoked salmon, capers, dill, vodka cream	<b>24.50</b>
<b>Penne con Pollo</b>	Julienne of chicken, mushrooms, onions, sundried tomatoes, spinach, pesto cream	<b>24.75</b>
<b>Spaghettoni Frutta di Mare</b>	Mussels, shrimps, calamari, clams, white wine tomato sauce	<b>29.25</b>
<b>Spaghettoni al Pomodoro</b>	Basil pesto, garlic, roma tomato sauce	<b>18.25</b>
<b>Ravioli</b>	Stuffed w/ spinach & ricotta, roasted red pepper cream	<b>24.50</b>
<b>Penne Salsiccia</b>	Italian sausage, sweet peppers, red onion, basil pesto, tomato sauce	<b>22.25</b>
<b>Spaghettoni con Polpette</b>	Housemade meatballs, basil pesto, garlic, roma tomato sauce	<b>24.25</b>
<b>Tortellini di Bosco</b>	Cheese tortellini, woodland mushrooms, roasted garlic, white wine cream, grana padano	<b>25.25</b>
<b>Lasagna</b>	Layers of pasta, ground beef, mozzarella, parmigiano, tomato sauce	<b>25.75</b>
<b>Fettuccine Mediterranee</b>	Shrimps, grilled Mediterranean vegetables, roma tomato, roasted garlic, basil pesto, extra virgin olive oil, arugula	<b>26.50</b>
<b>Tortellini in Bianco</b>	Cheese tortellini, broccoli, spinach, sundried tomatoes, roasted garlic, basil pesto, extra virgin olive oil, goat cheese	<b>24.50</b>
<b>Butternut Squash Ravioli</b>	Grilled chicken, bacon, red onions, port soaked cherries, savoury herb pesto white wine cream, baby arugula, shaved grana padano	<b>27.25</b>

## ANTIPASTO

*the perfect start  
to a great meal*

<b>Antipasto Misto</b>	Selection of salumi, formaggi, prosciutto, olives & seasonal accompaniments	18.25
<b>Pane e Formaggio</b>	Garlic bread with mozzarella cheese	11.95
<b>Calamari</b>	Lightly floured & fried, chilled arrabiata sauce, tartar	17.75
<b>Bruschetta</b>	Roma tomatoes, fresh basil pesto, extra virgin olive oil, garlic toast, grana padano	12.25
<b>Mussels</b>	Steamed in a white wine, garlic, roma tomato sugo	18.95
<b>Grilled Calamari</b>	Mixed greens, fennel, fried capers, orange vinaigrette, balsamic reduction	20.50
<b>Pane e Olive</b>	Toasted garlic & rosemary focaccia, selection of marinated olives	12.50
<b>Lumache</b>	Escargot, Roma tomato, garlic butter, mushrooms, garlic toast	17.50
<b>Zuppa del Giorno</b>	Soup of the day	11.25
<b>Arancini</b>	Traditional risotto balls stuffed with mozzarella, tomato sauce, grana padano	15.25

## INSALATE

*healthy choices  
made delicious*

<b>Verde</b>	Mixed greens, frisee, grape tomatoes, balsamic & honey vinaigrette	13.25
<b>Dolce e Agro</b>	Baby spinach, toasted walnuts, cape gooseberries, goat cheese, maple dressing	16.25
<b>Nunziatina</b>	Arugula, Italian tuna, potatoes, eggs, shallots, tomatoes, black olives, x-virgin olive oil & Balsamic vinegar	18.25
<b>Caprese</b>	Roma tomato, fior di latte, basil pesto, baby arugula, balsamic, extra virgin olive oil	16.50
<b>Avocado</b>	Sliced avocado w/ arugula, artichokes, cherry tomatoes, almonds, grana padano, lemon & olive oil	17.25
<b>Romaine</b>	with creamy garlic dressing, crustini & grana padano	15.25
<b>Estiva</b>	Baby arugula, cucumber, roma tomato, pickled shallots, black olives, goat cheese, sundried tomato vinaigrette	16.75

<b>+</b>	<b>ADD CHICKEN BREAST TO ANY SALAD</b>	8.50
<b>+</b>	<b>ADD SAUTÉED SHRIMP TO ANY SALAD</b>	9.75
<b>+</b>	<b>ADD AVOCADO TO ANY SALAD</b>	5.75

# PIZZE

*we only use D.O.P.  
San Marzano tomatoes  
& our pizza dough is  
made fresh in house*

Margherita	Mozzarella, tomato sauce	18.25
Caprese	Fior di latte, basil pesto, extra virgin olive oil, roma tomato sauce	20.75
Salsiccia	Italian sausage, onions, green peppers, mozzarella, tomato sauce	21.25
Quattro Stagione	Mushrooms, olives, artichokes, prosciutto, zucchini, mozzarella, tomato sauce	21.75
Canadese	Pepperoni, bacon, mushrooms, mozzarella, tomato sauce	21.75
Vegetarian	Mushrooms, olives, onions, tomatoes, broccoli, arugula, green peppers, mozzarella, tomato sauce	22.50
Polpette	Meatballs, mushrooms, smoked ham, onions, mozzarella, tomato sauce	21.75
Arrabiata	Hot peppers, spicy sopressata, onions, olives, mozzarella, tomato sauce	21.50
Ricca	Goat cheese, spinach, pesto, olives, mozzarella, tomato sauce	20.25
Tropicana	Pineapple, smoked ham, bacon, rosemary, red onion, mozzarella, tomato sauce	20.75
Capricciosa	Capicollo, olives, mushrooms, artichokes, mozzarella, tomato sauce	21.50
Genovese	Grilled chicken, sundried tomatoes, mozzarella, basil pesto	21.25
Cacciatore	Green peppers, mushrooms, onions, sundried tomatoes, goat cheese, tomato sauce	20.25
Amanti di Carne	Meatballs, sausage, pepperoni, capicollo, mozzarella, tomato sauce	25.50
Florentine	Smoked salmon, capers, pickled shallots, arugula pesto, asiago & provolone cheese	24.25
Roman	Roasted red peppers, spicy sopressata, artichokes, olives, mozzarella, tomato sauce	21.50
Matriciana	Bacon, onions, mozzarella, tomato sauce	21.50
Americana	Mushrooms, green peppers, pepperoni, mozzarella, tomato sauce	20.75
Quattro Formaggi	Provolone, fior di latte, asiago, goat cheese, tomato sauce	22.75
Campagna	Goat cheese, roasted grape tomatoes, red onion, black olives, mozzarella, basil pesto	20.25
Funghi di Bosco	Mushrooms, grilled portobello, onions, grilled chicken, arugula pesto, mozzarella, grana padano, truffle oil	24.25

## TOPPINGS LIST

### VEGETABLES



ADD \$3.00 PER ITEM

**Vegetables:** mushrooms, green peppers, spinach, roasted red peppers, onions, tomato, arugula, sundried tomato, hot peppers, green olives, capers, artichokes, zucchini, broccoli, pineapple, grilled portobello and black olives

### CHEESE



ADD \$4.00 PER ITEM

**Cheese:** mozzarella, parmigiano, fior di latte, goat cheese, asiago, provolone, gorgonzola

### MEAT



ADD \$4.25 PER ITEM

**Meat:** chicken, spicy sopressata, pepperoni, bacon, sausage, meatballs, ham, anchovies and spicy capicollo

### PROSCIUTTO



ADD \$4.50

## RED WINE

- ITALY **Avanti Rosso**  
6 oz. glass **\$10** | 500 ml **\$28** | by the bottle **\$40**
- ITALY **Chianti “Scopeto”**  
6 oz. glass **\$12** | 500 ml **\$36** | by the bottle **\$48**
- ITALY **Valpolicella “Zenato”**  
6 oz. glass **\$12** | 500 ml **\$36** | by the bottle **\$48**
- CALI. **Cabernet “J. Lohr”**  
6 oz. glass **\$15** | 500 ml **\$45** | by the bottle **\$60**
- ITALY **Sangiovese “Oggi”**  
6 oz. glass **\$11** | 500 ml **\$33** | by the bottle **\$44**
- CALI **Cabernet “Reflection Ridge”**  
6 oz. glass **\$12** | 500 ml **\$36** | by the bottle **\$48**
- AUST. **Shiraz “Rock Gully”**  
6 oz. glass **\$12** | 500 ml **\$36** | by the bottle **\$48**
- ITALY **Nero d’avola “Cygnus Regaleali”, Sicily**  
by the bottle **\$52**

- ITALY **Appassimento (red Zinfandel style)**  
by the bottle **\$42**
- ITALY **Barolo “Bersano”, Piemonte**  
by the bottle **\$85**
- ITALY **Barbaresco “Castello di Nieve”, Piemonte**  
by the bottle **\$72**
- ITALY **Amarone “Zenato”, Veneto**  
by the bottle **\$95**
- ITALY **Brunello di Montalcino “Caparzo”, Tuscany**  
by the bottle **\$130**
- ITALY **Chianti “Brolio”, Tuscany**  
by the bottle **\$60**
- FRANCE **Bordeaux “Château Argadens”**  
by the bottle **\$55**
- ITALY **Barolo “Buon Padre”**  
by the bottle **\$105**

## WHITE WINE

- ITALY **Avanti Bianco**  
6 oz. glass **\$10** | 500 ml **\$28** | by the bottle **\$40**
- ITALY **Pinot Grigio “La Fiera”**  
6 oz. glass **\$12** | 500 ml **\$36** | by the bottle **\$48**
- ONT **Riesling “Solid Ground”**  
6 oz. glass **\$11** | 500 ml **\$33** | by the bottle **\$44**
- FRANCE **Rosé “Mediterranee”**  
6 oz. glass **\$10** | 500 ml **\$28** | by the bottle **\$40**
- FRANCE **Sauvignon Blanc “Bretaudau”**  
6 oz. glass **\$10** | 500 ml **\$28** | by the bottle **\$40**
- ITALY **Regaleali Bianco, Sicily**  
by the bottle **\$42**

- ITALY **Gavi di Gavi “Bersano”**  
by the bottle **\$43**
- CALI **Chardonnay “William Wright”**  
by the glass **\$12** | 500 ml **\$36** | by the bottle **\$48**

## SPARKLING WINE

- Prosecco “Botter”, Piave**  
by the glass **\$9** | by the bottle **\$40**
- Moscato “Botter”, Piave**  
by the glass **\$8** | by the bottle **\$30**

## BIRRE

### Birre Alla Spina ~ Draught 20 oz. pint

Bud Light	<b>9.75</b>
Mill Street Organic	<b>10.50</b>
Guinness, Stella & Peroni	<b>12.25</b>

### Birre in Bottiglia ~ Bottle

Bud & Bud Light	<b>8.25</b>
Steamwhistle	<b>9.25</b>

### Imports

Moretti, Heineken,	
Strongbow & Corona	<b>9.50</b>
Non-Alcoholic Beer	<b>6.75</b>

### Birre in Barattolo ~ Can

<b>Old Flame</b>	
Blonde, Red, Brunette	<b>9.75</b>
<b>Banter &amp; Co</b>	
New England Pale	<b>10.50</b>
Blonde Ale	<b>9.75</b>
<b>All or Nothing Brewery</b>	
Take-A-Break (Tropical IPA)	<b>9.75</b>