



# AUTHENTIC ITALIAN CUISINE

OUR PASTA IS MADE FRESH IN-HOUSE EVERYDAY!

DINE IN & CARRY OUT

585-798-1100

500 Main St. • Medina, NY 14103

HOURS

Mon - Thurs : 4pm - 9pm • Fri : 4pm - 10pm • Sat : 3:30pm - 10:00pm • Sun : 3pm - 9pm

## antipasti (appetizers)

- ARTICHOKE FRANCESE**  
Artichoke hearts dipped in egg batter with parmigiano cheese, garlic & fresh parsley, pan fried & finished with a lemon caper white wine sauce
- BRUSCHETTA WITH PESTO**  
Fresh-diced Roma tomatoes tossed with basil pesto served over crostini brushed with garlic & extra virgin olive oil & finished with asiago cheese
- STUFFED HOT BANANA PEPPERS**  
With a mixture of imported cheese & seasoned bread crumbs baked to perfection & finished with a tomato basil sauce
- SPINACH & ARTICHOKE DIP**  
A mixture of sautéed spinach, artichoke hearts & cream cheese served piping hot with crostini
- CALAMARI FRITTI**  
Tender calamari dusted with seasoned flour & deep fried until golden. Served with marinara sauce
- CLAMS CASINO**  
Clams baked in a half shell with seasoned breading & bacon
- BONELESS CHICKEN WINGS**  
7 juicy boneless wings served with blue cheese dressing, celery & carrots, with your choice of hot, mild, BBQ or country sweet sauce
- AVANTI SAMPLER**  
Spinach & artichoke dip with our bruschetta topped with pesto & asiago cheese & clams casino

## pasta specialties

All Pasta Specialties include choice of Soup of the Day or Mixed Green Salad & fresh bread

*All of our Pastas are made fresh here daily!*

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| <b>FETTUCINI QUATTRO STAGIONI</b> 11.95<br>Field mushrooms, broccoli, zucchini & grape tomatoes sautéed in olive oil with garlic & fresh herbs                                 | <b>New! MANICOTTI FLORENTINE</b> 12.95<br>Baked cheese manicotti over sautéed fresh spinach finished with a parmesan cream sauce & tomato basil  |
| <b>ZITI VODKA with Chicken</b> 11.95 / 13.95<br>Ziti tossed in a vodka tomato basil cream sauce  | <b>New! FETTUCINI CON POLLO</b> 14.95<br>Sundried tomatoes with roasted red peppers simmered in a garlic asiago cream sauce tossed with fettuccini topped with a garlic chicken breast                                   |
| <b>ZITI DELLA NONNA</b> 12.95<br>Crumbled sausage sautéed in extra virgin olive oil & garlic finished in a spicy marinara sauce & ricotta cheese crumbles                      | <b>ZITI MISTO</b> 14.95<br>A combination of Italian sausage & julienne of chicken breast sautéed in extra virgin olive oil & garlic, tossed with ziti in a pesto sauce   |
| <b>New! TOUR OF ITALIA</b> 15.95<br>Chicken parm, manicotti & fettuccini alfredo   | <b>New! FETTUCINI DANIELE</b> 15.95<br>Sea scallops with portobello mushrooms, sundried tomatoes & crab meat simmered in a roasted garlic cream sauce & finished with shredded asiago                                    |
| <b>RAVIOLI</b> 10.95<br>Cheese ravioli topped with a sage tomato basil créme sauce, finished with fresh grated asiago cheese   | <b>New! LINGUINI TOSCANI</b> 14.95<br>Julienne of grilled chicken breast & shrimps sautéed in olive oil with garlic & portobello mushrooms sweet red peppers finished in a tomato basil pesto sauce tossed with linguini |
| <b>New! GARLIC HERB CHICKEN WITH BROCCOLI</b> 13.95<br>Marinated chicken breast julienne & sautéed with fresh broccoli in a garlic parmesan cream sauce tossed with fettuccini |  |

## insalate e zuppe (soups & salads)

- 6.95 **ZUPPA DEL GIORNO** (Soup of the Day) Cup 1.95 Bowl 2.75
- MINISTRONE** Cup 1.95 Bowl 2.75
- 5.95 **BAKED FRENCH ONION SOUP** Bowl 3.50
- SALADS** 2.95  
Caesar • Mixed Greens
- 6.99 **BLUE STEAK SALAD** 9.95  
Sliced marinated grilled sirloin steak served over field greens with gorgonzola, red onions & spicy walnuts tossed in a balsamic vinaigrette
- 6.99 **GRILLED ATLANTIC SALMON CAESAR** 9.95  
Grilled Atlantic salmon with a balsamic glaze served over our famous Caesar salad
- 7.50 **BERRY SALAD** 8.95  
Field greens with walnuts, crumbled gorgonzola & fresh mixed berries, tossed with a raspberry vinaigrette
- 7.25 **TUSCAN SALAD** 9.95  
Julienne of grilled marinated chicken breast with grilled shrimp tossed with mesculine greens in our house vinaigrette garnished with grape tomatoes, red onions & artichoke hearts

## italian classics

All Italian Classics include choice of Soup of the Day or Mixed Green Salad & fresh bread

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| <b>BAKED LASAGNA</b> 12.95<br>Layers of pasta filled with a mixture of ground veal & pork, mozzarella, ricotta & grated parmesan, finished with a tomato basil sauce                   | <b>FETTUCINI ALFREDO</b> 11.99<br>Fettuccini pasta with a homemade sauce of cream butter & parmesan cheese<br><i>with Chicken</i> 11.99<br><i>with Shrimp</i> 14.99  |
| <b>EGGPLANT PARMIGIANA</b> 11.95<br>Baked eggplant layered with a tomato basil sauce, topped with parmesan & mozzarella, served with fresh pasta                                       | <b>CHICKEN FRANCESE</b> 13.99<br>Chicken breast dipped in egg batter with Parmigiano cheese, garlic & fresh parsley pan fried & finished with a lemon caper white wine sauce. Served with buttery mashed potatoes & vegetable of the day |
| <b>LINGUINI PESCATORE</b> 14.95<br>Fresh linguini with baby clams, scallops, calamari & shrimp finished with a mild spicy tomato basil sauce   | <b>MANICOTTI</b> 12.75<br>Rolled pasta stuffed with ricotta & parmesan cheese, finished with a tomato basil sauce & melted mozzarella  |
| <b>New! VEAL ROCCO</b> 14.99<br>Grilled tender veal scaloppini topped with fresh grape tomatoes bruschetta-style & julienne fresh mozzarella. Served with a side of oil & garlic pasta | <b>New! LINGUINI CLAMS</b> 13.95<br>Freshly made linguini tossed with baby clams, roasted garlic & fresh herbs finished with your choice of red or white wine sauce  |
| <b>SPAGHETTI &amp; MEATBALLS</b> 11.95<br>Freshly made spaghetti tossed in our homemade tomato basil sauce. Served with two meatballs  | <b>New! BAKED STUFFED SHELLS</b> 12.95<br>Jumbo shells stuffed with seasoned ricotta cheese served with grilled Italian sausage & fresh tomato basil   |
| <b>CHICKEN PARMIGIANA</b> 13.95<br>Lightly breaded, pan fried & baked with parmigiano, mozzarella & marinara sauce. Served with fresh pasta  | <b>New! ZITI CON BROCCOLI</b> 11.45<br>Fresh broccoli sautéed in extra virgin olive oil with garlic, fresh herbs & crushed red pepper flakes & finished with ricotta cheese crumbles   |
| <b>SPAGHETTI WITH MEAT SAUCE</b> 10.99<br>Fresh pasta served with a meaty sauce  |  |
| <b>VEAL PARMIGIANA</b> 14.99<br>Breaded veal cutlet topped with tomato basil sauce & melted mozzarella. Served with fresh pasta  |  |

Prices & menu items subject to change without notice.



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## award-winning pizza

The following 10" Pizza is served with your choice of Soup or Salad

### MAKE YOUR OWN PIZZA

10" Pizza served with a choice of three of the following toppings: Pepperoni, Sausage, Chicken, Mushrooms, Onions or Sweet Peppers

*Additional Toppings (ea) 75¢*

If there is a topping that is not listed above just ask your server & we will be glad to accommodate your request

## pesce e carne (fish & meat)

All Pesce E Carnes include choice of Soup of The Day or Mixed Green Salad & fresh bread

### CHICKEN PORTOFINO 14.95

Baked chicken breast with portobello mushrooms & sun-dried tomatoes finished in a Caprino cheese cream sauce. Served with whipped potatoes & vegetables

### CHICKEN SHRIMP PARMESAN 14.95

Pan seared chicken breast topped with shrimps in a garlic parmesan cream sauce served with fresh pasta

### New! POLLO SORRENTINA 15.25

Grilled chicken breast topped with artichoke & portobello mushrooms finished with a garlic asiago cream sauce served with fresh pasta

### New! POLLO AMALFI 15.50

Baked chicken breast with mushrooms, sautéed shrimps & capers finished in a tangy marinara sauce served with pasta

### CHICKEN GORGONZOLA 14.95

Pan seared chicken finished with a port wine & sun-dried cherry sauce topped with crumbled gorgonzola cheese & served with sweet roasted potatoes & vegetable of the day

### AVANTI STEAK 16.95

Filet of sirloin with portobello mushrooms, grilled red onions & melted gorgonzola. Served with a baked potato & vegetable of the day

### New! POLLO MAURIZIO 14.95

Baked chicken breast with artichoke, sun-dried tomatoes & goat cheese crust, finished with a Chablis wine sauce & served with fettuccini Alfredo

### New! VEAL SCAMPI 15.95

Grilled veal cutlet served with plump scampi-style shrimp & a side of pasta in a scampi sauce

### FISH FRY 10.95

Beer battered Icelandic haddock, fried golden & served with fresh coleslaw & your choice of baked potato or crispy fries

### New! DEL MONACO STEAK 16.95

A tender cut of beef grilled to perfection & served with baked potato & vegetable of the day

### New! BAKED SALMON 14.95

Fresh salmon baked with a spinach & artichoke or Cajun-style served with our own fresh pasta in a pesto cream sauce

9.99

### CHICKEN FINGERS 5.25

Served with a choice of fries or applesauce

### SPAGHETTI & MEATBALL 5.25

Tossed with a basil tomato sauce & one meatball. Served with a side of applesauce

### CHEESEBURGER 5.25

Served with a pickle, lettuce, tomato & a choice of fries or applesauce

### MOZZARELLA STICKS 5.25

Served with tomato sauce & a choice of fries or applesauce

## kids menu

Served with a bottomless fountain drink • Ages 10 & under

### GRILLED CHICKEN BREAST 5.25

Small marinated chicken breast grilled to perfection served with fries or applesauce

### SLICE OF CHEESE OR PEPPERONI PIZZA 4.25

A slice of our delicious pizza served with fries or applesauce

### KIDS EAT FREE ON WEDNESDAYS!

One free kids meal for every dinner purchased

## BEVERAGES

Pepsi®, Diet Pepsi®, Lipton Brisk® Lemonade, Mountain Dew®, Dr Pepper®, Tropicana® Orange & Sierra Mist® 1.75

### OTHER ASSORTED BEVERAGES

Orange Juice, Apple Juice, White Milk, Chocolate Milk & Bottled Iced Tea: (Peach, Raspberry, Lemon or Diet Peach)

## HOT BEVERAGES

Coffee 1.25 • Espresso 1.50 • Cappuccino 2.50

## BIRRA (BEER)

Labatt Blue®, Labatt Blue Lite®, Budweiser®, Peroni® & Coors Light®

## the wine collection at avanti

### HOUSE WINES

#### WHITE

Little Boomey, Chardonnay, Australia	Glass 4.99	Bottle 15.50
Cavit, Pinot Grigio, Italy	Glass 4.99	Bottle 15.50
Cavit, Riesling, Italy	Glass 4.99	Bottle 15.50
Vizcarra Vineyards, Rusty Riesling, Niagara County	Glass 4.99	Bottle 15.50
Umani Ronchi, White, Italy	Glass 4.99	Bottle 15.50
Sutter Home, White Zinfandel, California	Glass 4.99	Bottle 14.50
Marjim, 100 Windows, Niagara County	Glass 4.99	Bottle 15.50
Candoni, Pinot Grigio, Italy	Glass 4.99	Bottle 15.50

#### RED

Veramonte, Cabernet Sauvignon, Chile	Glass 5.25	Bottle 18.00
Little Boomey, Cabernet Sauvignon, Shiraz, Australia	Glass 4.99	Bottle 16.50
Ruffino, Chianti, Italy	Glass 4.99	Bottle 16.50
Candoni, Merlot, Italy	Glass 4.99	Bottle 15.50
Cavit, Pinot Noir, Italy	Glass 4.99	Bottle 16.50
Borgo Magredo, Pinot Nero, Italy	Glass 4.99	Bottle 16.50
Little Boomey, Merlot, Australia	Glass 4.99	Bottle 15.50
San Giovese, Citra, Italy	Glass 4.99	Bottle 15.50
Marjim, Lady of the Manner, Niagara County	Glass 4.99	Bottle 16.50
Vizcarra Vineyards, Concord, Niagara County	Glass 4.99	Bottle 16.50

### FEATURE WINES

#### WHITE

Geyser Peak Winery, Sauvignon Blanc, California	Bottle 18.00
Veramonte, Chardonnay, Chile	Bottle 18.00

#### RED

Amano, Primitivo, Italy	Bottle 18.00
Silver Palm, Cabernet Sauvignon, California	Bottle 18.00

## dessert & wine special

ANY DESSERT OF YOUR CHOICE  
& ANY GLASS OF WINE OF YOUR CHOICE

For just 6.99

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