



## Salads

### Arugula

shaved fennel, parmesan, pine nuts, lemon oil 7

### Caesar

garlic croutons, parmesan, white anchovies 7

### House

romaine, arugula, baby spinach, goat cheese, currants, red wine vinaigrette 7

### Spring

spinach, romaine, arugula, green & red grapes, pistachios, midnight moon cheese, balsamic glaze 7

## Antipasti

### Stuffed Peppadews

goat cheese, sun-dried tomatoes 6

### Marinated Olives

fennel, orange 6

### Roasted Beets

saba, pistachios, ricotta salata 5

### Cauliflower

calabrian chiles, capers 5

### Eggplant Caponata

pine nuts, currants 5

all antipasti is served chilled.

## Small Plates

### Roasted Artichokes

sundried tomato goat cheese, prosciutto, tomatoes, cucumbers, lemon-oil, herbs 10

### Flatbread w/ Herbed Ricotta

evoo, sea salt 10

### Spicy Oven Roasted Nuts

pecans, cashews, walnuts, almonds, pistachios 6

### Roasted Brussels Sprouts

shallots, pancetta, parmesan, apple cider vinaigrette 8

### Oysters on the Half Shell

black pepper mignonette 16

\*consuming raw or undercooked meat or seafood may increase your risk of foodborne illness.\*

### Pancetta Wrapped Shrimp

arugula, fennel, lemon-oil 12

### Prosciutto Mozzarella Caprese

heirloom tomatoes, housemade fresh mozzarella, prosciutto, basil, evoo, balsamic glaze 10

### Housemade Meatballs

marinara, parmesan, basil, evoo 10

### Smoked Salmon Crostini

cream cheese, capers, horseradish 10

### Pepper Crusted Rare Tuna Puttanesca

tomatoes, olives, shallots, caper relish 10

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## Charcuterie & Cheese Boards

Pick One/6

Pick Three/16



### Prosciutto di Parma

### Jamón Serrano Española

Smoking Goose **Lamb Prosciutto**

Creminelli **Salumi Tartufo**

Creminelli **Sopressata Calabrese**

Smoking Goose **Delaware Fire Ball**

Creminelli **Bresaola**

La Quercia **Lardo**

Smoking Goose **Gin & Juice**

Brillat Savarin France, Cow (P)

Meadow Creek Grayson Virginia, Cow (R)

Beemster Gouda XO Netherlands, Cow (P)

Carr Valley BaBa Blue Wisconsin, Sheep (P)

Midnight Moon California, Goat (P)

Cabot Clothbound Cheddar Vermont, Cow (P)

Roth Moody Blue Wisconsin, Cow (P)

Humboldt Fog California, Goat (P)

Reading Raclette Vermont, Cow (R)

Jasper Hill Landaff Vermont, Cow (R)

Vermont Creamery Coupole Goat (P)

Fiore Sardo Italy, Sheep (R)

P=PASTEURIZED R=RAW

### Red Wine Cheese Board

Cabot Clothbound Cheddar, Humboldt Fog,

Roth Moody Blue, Reading Raclette &

Jasper Hill Landaff 22

### White Wine Cheese Board

Brillat Savarin, Meadow Creek Grayson,

Vermont Creamery Coupole, Beemster Gouda XO

& Cabot Clothbound Cheddar 22

all charcuterie boards above are served with honey, fig jam, nuts, crackers & housemade baguette.

consuming raw or undercooked meat or seafood may increase your risk of foodborne illness.

please inform your server of any food allergies so we may serve you better.



# Neapolitan-Style Pizza



## MARGHERITA

tomatoes, fresh house-made mozzarella,  
basil 14

## MUSHROOM

roasted garlic, tallegio, rosemary 15

## QUATRO FORMAGGIO

roasted garlic, fontina, tallegio, mozzarella,  
parmesan 14

## VEGAN "SAUSAGE" PIZZA

seitan "sausage", daiya mozzarella "cheese",  
peppers, onions, oregano 15

## LARDO

lardo, roasted garlic, fontina, tallegio, rosemary 15

## SPINACH & BRIE

roasted garlic, mozzarella, provolone, pine nuts,  
saba, truffle oil 15

## CHORIZO

saucisson chorizo, tomato sauce, provolone, mozzarella,  
fontina, parmesan, egg, oregano 17

## SAUSAGE

tomato sauce, peppers, onions,  
mozzarella, oregano 14

## SPICY SOPRESSATA

sopressata, tomato sauce, mozzarella 14

## CHICKEN PESTO

artichokes, roasted peppers, goat cheese, mozzarella 15

## FIG & PROSCIUTTO

fig jam, mozzarella, provolone, figs,  
parma prosciutto, arugula, moody blue 17

## CLAM

roasted garlic, mozzarella, oregano,  
basil, lemon oil 16

## SHRIMP

roasted garlic, calabrian chiles, sun-dried tomatoes,  
fresh house-made mozzarella, basil 16

*\*Please No Substitutions*

## Desserts

### A'Venue Fine Pastries

ask your server for today's selections 7

### Creme Brulee

vanilla bean, powdered sugar, fresh berries 7

### Tiramisu Parfait

sabayon, lady fingers, coffee liqueur 6

### Gelato Star Gelato or Sorbetto

ask your server for today's selections 5



## Beverages

Phoenix Coffee .....	2.5
Inca Hot Tea .....	2.5
Inca Iced Green Tea .....	2.5
San Pelligrino (500 ml bottle) .....	3
Evian Spring Water (330 ml bottle) .....	3
Old City Soda Root Beer or Grapefruit (12 oz bottle).....	4
Soft Drinks & Iced Tea .....	2