



Bruschetta Bread

Traditional Lettuce Wedge

Topped with bacon, tomatoes & choice of gorgonzola or vinaigrette dressing

~OR~

Avanti Caesar Salad

*romaine lettuce with our famous Caesar dressing, parmesan cheese
and homemade croutons*

Entrée Selection:

Homemade Meat Lasagna

A house specialty

Parmesan-encrusted Salmon

with piccata sauce

Chicken Parmigiana

a side order of pasta accompanies

NY Sirloin 'Pizzaiola'

Seasoned with tomatoes, olives, oregano and capers

Dessert Selection:

Homemade Tiramisu

Or

Crème Caramel Flan



The Capri Menu

Combination Fresh Pasta Appetizer

Mozzarella Caprese

~ or ~

Salad of Fresh Baby Greens

Topped with vinaigrette dressing and Feta cheese

Entrée Selections:

Fresh Fish of the day

Chef's selection

Chicken & Italian Sausage Scarpariello

Sautéed in wine, garlic and herbs

Petite Filet Mignon

With a sautéed porcini mushroom, Barolo wine sauce

Veal Scallopini

with a tasty marsala wine sauce

**all entrees served with fresh vegetables & Avanti garlic toast*

Dessert

Avanti Cream caramel Flan

Amaretto Cheesecake



Sorrento Menu

Crab Cake & Shrimp Combination

Avanti Caesar Salad

~ or ~

Fresh Baby Greens

topped with feta cheese & vinaigrette dressing

Entrée Selection

Scampi & Scallops Avanti

sautéed in garlic, brandy & white wine

Chicken Francese

Chicken Breast with a lemon, caper and baby artichoke sauce

Veal Avanti

taragon/brandy sauce with mushrooms & a touch of nutmeg

Filet Alla Benito

filet mignon, a wild porcini, Barolo wine sauce

**all entrees served with fresh vegetables & Avanti garlic toast*

Dessert Selection

Tiramisu'

Cheese Cake

Fruit Sorbet



Positano Menu

Bruschetta

grilled Italian bread with chopped tomato, garlic & fresh basil

Homemade Lobster & Shrimp Ravioli

in a light tomato concasse, cream sauce

Tricolore Salad

*radicchio, endive & baby greens topped w/Gorgonzola, house dressing
~or~*

Mozzarella Caprese Salad

Entrée Selection

Chef's Daily Special

Featured seasonal white fish

Chicken Sorrentino

with grilled, sliced eggplant, smoked mozzarella & fresh chopped tomato

Slow-Roasted Veal Ossobuco

Served with a tasty vegetable sauce

Filet Mignon

with mushrooms and Madeira wine sauce

**all entrees served with fresh vegetables & Avanti garlic toast*

Dessert Selection

Chocolate Mousse Cake

Tiramisu

Tartufo



- Avanti is a celebrated Valley Tradition for over 35 years.
- Fine Italian dining with global influences. 2-Private Dining Rooms
- Designated Smoking/Dining Patio
- Piano Bar Entertainment
- Lunch M-F 11:00 AM-2:00 PM - Dinner Nightly 5:00 PM-10:00 PM
- Banquet Services

Avanti holds numerous awards and accolades for outstanding traditional Italian cuisine.

The atmosphere is romantic, quiet and candle lit. Signature dishes include an outstanding Caesar salad and the handmade Pasta Combination featuring potato Gnocchi & seasonal Chef inspired Ravioli. Ossobuco, Veal Milanese and Cioppino are some of the most requested dishes. For those that crave simpler foods Fresh Fish, Chops and Prime Steaks are done to perfection! Not to miss homemade desserts include the Tiramisu, Crème Brulee, Crème Caramel Flan and Chocolate Mousse.

A noted wine list, with guest vintners and quarterly wine maker dinners make for evenings out of the ordinary.

Client list includes major film, recording and sports figures. Corporate clients range from hospitals, banks, major retail stores and government agencies. Piano bar entertainment is featured Thursday thru Saturday evenings where singing and dancing can go on till late call for featured guest artist. Private meeting or party rooms are available for group dining with state-of-the-art audio visual capabilities and customized menus.
