

AVANTI

RESTAURANT

FOCACCIA & OLIVES	6
SIDE OF DAILY VEGETABLES <i>All organic</i>	10
SOUP OF THE DAY	11
SPICE-ROASTED CAULIFLOWER <i>with dates, arugula, and pickled onions</i>	13
BRUSSELS SPROUTS <i>with roasted butternut squash, cannellini beans, pancetta, and pumpkin seeds</i>	16
MELTED CHEESE <i>Idiazabal with roasted peppers and grilled house-made sourdough</i>	16
CHEESE PLATE <i>Cypress Grove goat cheese, idiazabal sheep's milk cheese, Marin camembert, served with quince paste, nuts, fruit, and toast</i>	18
CALAMARI FRITTI <i>Monterey Bay squid with mignonette sauce</i>	18
GRILLED CALAMARI <i>with lardo and leeks</i>	17
CHICKEN WINGS <i>garlic-sherry vinegar glaze</i>	18
LAMB MEATBALLS <i>with grilled polenta, red peppers, onion</i>	18
PISTACHIO STEAK <i>grilled hanger steak, pistachio, black garlic vinaigrette, herbs</i>	23
<i>add grilled chicken breast or grilled hanger steak to any salad 12</i>	
CAESAR SALAD <i>romaine, anchovy-garlic dressing*</i>	12
DINOSAUR KALE SALAD <i>with almonds, ricotta salata, citrus, bread crumbs</i>	15
BEET & AVOCADO SALAD <i>with arugula, watercress, fennel, and citrus vinaigrette.</i>	16

* consuming raw or undercooked ingredients may increase the pleasure of your dining experience or the risk of foodborne illness

substitute gluten-free spaghetti (2)

PAPPARDELLE <i>fresh pasta with pork meatballs and Parmigiano-Reggiano</i>	27
RICOTTA RAVIOLI <i>fresh pasta with ricotta filling, leek and spinach cream, fresh herbs</i>	26
CHICKEN FUSILLI <i>with pancetta, tomato, spinach, garlic, and Parmigiano-Reggiano</i>	26
POTATO GNOCCHI <i>house-made with tomato-filet mignon sauce and Parmigiano-Reggiano (also available vegetarian)</i>	24
GARDEN PASTA <i>fusilli with fresh vegetables and olive oil</i>	23
SEAFOOD LINGUINE PUTTANESCA <i>with prawns, calamari, fish, tomatoes, olives, and capers</i>	28
LASAGNE <i>with filet mignon bolognese sauce</i>	22
VEGETARIAN LASAGNE <i>with roasted vegetable ragù</i>	22
RED WINE BRAISED CHICKEN <i>with creamy polenta and braised greens</i>	26
FRESH FISH OF THE DAY <i>today's preparation with market vegetables</i>	MP
DUCK <i>today's preparation with market vegetables</i>	44
GRASS-FED BEEF TENDERLOIN <i>with brandy reduction, glazed cipollini, grilled asparagus, and potato gratin</i>	44

Every Wednesday and Thursday 30
Lasagne (meat or vegetarian),
half salad (caesar or kale),
glass of house wine

Every Sunday 28
Fogline fried chicken
with mashed potatoes,
gravy, and market vegetables.