

Avanti Dinner Menu

Since 1974, A Valley tradition, Avanti continues to be a consistent winner of numerous culinary awards & honors. Avanti has garnered accolades from *Mobil Travel Guide*, *Zagat Survey*, *The Arizona Republic*, *New Times* and was awarded America's Top Table Award by *Gourmet Magazine*.

Owner, **Angelo Livi** takes great pride in greeting his guests with a hearty Italian welcome & seeing to any client's special request.

The dramatic black & white interiors of Avanti are accented with a zebra motif. The ambiance is quiet, candle lit, romantic, and nostalgic, yet upbeat; and refined without being pretentious. A favorite dining tradition among locals for discussing business, family celebrations or quiet romance.

Catering and banquet facilities are also offered by Avanti Catering with prestigious local and national references.

~ The Beginning ~

Bruschetta Toscana	7.50
Smoked Salmon	11.50
Beef Carpaccio	11.50
Escargots De Bourgogne	11.50
garlic butter & brandy wine	
Calamari , fried or Florentine	11.50
Jumbo Shrimp Cocktail	14.50
Osetra Caviar 30g	<i>market price</i>
Oysters on the Half Shell	12.50
or Rockefeller	
Crab Cake & Shrimp Combo	13.50
Involtini of Eggplant , filled with mozzarella & fontina, tomato/basil sauce	11.50
Stuffed Shrimp , with crabmeat	14.50
scallops, spinach & mozzarella, brandy sauce	
Italian Antipasto	12.50

~ And Next ~

Soup of the Day	7.50
Pasta e Fagioli	7.50

~ The Greens ~

Mozzarella Caprese	12.00
Benito Salad	12.50
mixed lettuce, tomatoes, shrimp, avocado with a garlic basil dressing	
Lettuce Wedge with bacon, tomatoes & choice of gorgonzola or vinaigrette	8.00
Insalata Capricciosa	8.00
baby greens, roasted garlic, balsamic vinegar topped with gorgonzola cheese	
Caesar Salad for One	8.00

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Lunch-Monday-Friday 11:00am - 2pm

Dinner-Monday-Sunday 5:00pm-10:30pm

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~ Pasta as we like it in Italy ~

Orecchiette w/Rapini & Sausage	19.50
ear shaped pasta with sausage, rapini, olive oil & garlic	
Spaghetti meatballs, sausage & marinara	19.50
Linguine with Clam Sauce	19.50
red or white	
Linguine Carbonara , pancetta	19.50
egg yolk, onions & peas	
Fettuccine Alfredo with sliced grilled chicken breast	19.50
Penne Al Forno , meatballs & Fontina	19.50
Tortellini Portofino	19.50
Alfredo sauce	
Cannelloni Fiorentina	19.50
pasta crepe filled with chicken, veal, spinach & topped with béchamel sauce	
Homemade Lasagna , meat/ vegetarian	23.00
Pappardelle with braised beef shank ragu	24.00
Risotto of the Day	24.00

~ Avanti Artwork ~

Fresh Fish of the Day	<i>market price</i>
Salmon encrusted w/herbed parmesan	28.00
Dover Sole Mariniera	38.00
Scampi and Scallops	29.90
fradiavolo or creamy garlic sauce, on pasta	
Cioppino Mediterraneo an assortment	31.90
Of fresh seafood w/ tomatoes on pasta	
Chicken Breast Francese	24.50
lemon sauce with capers and artichoke hearts	
Chicken Parmigiana	24.50
served with spaghetti marinara	
Ossobuco Milanese on risotto	36.00
Veal Chop Milanese topped w/tomatoes	39.00
Onion, basil, arugula & extra virgin olive oil	
Veal Specialty	26.50
piccata, marsala or parmigiana	
Grilled Lamb Chops garlic & herbs	33.00
Filet alla Benito mushroom/wine sauce	35.95
Double Pork Chop , caramelized	27.95
onions w/balsamic, portobello sauce	